



# Hatters

## Summer Wedding Buffet

### Menu

#### To Start

A selection of summery tastes

Caramelized pear & stilton cups...Gazpacho shots... Wild boar paté with gooseberries & champagne

Mini venison BLTs.. Hot smoked trout paté... Cracked black pepper and sea salt scones filled with mascarpone and sundried tomato jam

#### Main course

Carpaccio of Seriously Good Venison served with a Scottish raspberry sauce

Poached Scottish Salmon dressed with Moroccan spiced courgettes

Free range chicken breasts filled with fresh figs and buffalo mozzarella, wrapped in Parma ham and served with a sticky balsamic & ginger dipping sauce

Spinach, crowdie and walnut roulade

Served with

Herb buttered baby potatoes

Fife pea and wild water mint salad

Summery flower and rocket salad

Zesty courgette & tomato salad

#### Summery Sweet Temptations

Lavender scones filled with Pitormie raspberry jam and clotted cream

Mini Lemon meringue pies

Chocolate orange miniature tortes

Romantic rose petal sorbets decorated with crystallised roses