

Food & drink

Got your w-day locale pinned down but still need to nail the nosh? Let your venue inspire your menu, suggests *Zoë Boothby*



Raver couples will go mad for the warehouse vibes offered by **The Biscuit Factory** in Edinburgh. Whistles at the ready! ([facebook.com/biscuitfactoryed](https://www.facebook.com/biscuitfactoryed))

BLANK-CANVAS WAREHOUSE

Give your guests a bite of the Big Apple with this New York-inspired menu courtesy of **Bespoke Catering & Events**. Start spreading the news...

MENU

STARTER

- Mac 'n' cheese squares with chipotle sauce

MAIN

- Handmade double cheeseburger in a sea-salt and rosemary bun with tomato relish and pickle

With mac 'n' cheese squares to open and a sundae to end, this **Bespoke Catering & Events** menu is a delight from start to finish

DESSERT

- Ice cream sundae
- White Russian
- Cinnamon doughnut

bespoke-catering.com



BARN VENUE

Let **Bespoke Catering & Events** heat up your homestead with a spread of hearty dishes. We'll take seconds of the black-pudding mash, please

MENU

STARTER

- Foraged wild mushroom with toasted brioche and poached hen's egg

MAIN

- Slow-roasted pork belly with glazed carrots, cabbage, beets and black-pudding mash

DESSERT

- Black cherry bavaois with macerated cherries and chocolate ganache

bespoke-catering.com

Medieval-themed barn **The Gathering** would be an appropriate setting for some scrummy Scottish fare (thegatheringscotland.uk)



Our mouths are watering at the mere thought of this mushroom masterpiece – well played, **Bespoke Catering & Events**

SEASIDE SETTING

What you baiting for? Tuck into a seafood extravaganza, served up by **Bespoke Catering & Events**

MENU

STARTER

- Scottish mussels in curried broth

MAIN

- Pan-roasted halibut with carrot purée, baby beets and asparagus

DESSERT

- Sea-salted caramel chocolate pavé with honeycomb granola, raspberry and edible flowers

bespoke-catering.com



Fairmont St Andrews allows external caterers to come in on Sundays. *Bon appétit!* (standrewsbay.com)



Bespoke Catering & Events has us muscling to the front of the queue to try this curried mussel broth

Destination: DINNER

PLANNING *food & drink*



Wash down an indulgent w-day breakfast with a modest cup of champagne. Cheers!

Photo: thecaryls.co.uk



A delectable spread between two from **Scottish Wild Picnics** is an apt start to matrimony



ELOPEMENT

Just because you're forgoing many of the hallmarks of a traditional big do, that doesn't mean you have to scrimp on the scran. Antipasti meets afternoon tea in this al fresco feast created by **Scottish Wild Picnics**

MENU

ROMANTIC SHARING PLATTER FOR TWO

- Oatcakes; freshly baked bread and rolls; Scottish cheeses; smoked Rannoch Moor venison and beef; Italian rosemary-baked ham; farmhouse apple, pork and cider pâté with butter, chutney and black olives

WILD PICNIC TREAT FOR AFTERS

- 'Cream Tea in a Jar', a scone with raspberry compote and strawberry-infused Chantilly cream
- Freshly brewed coffee and tea, lemon shortbread, fresh strawberries and grapes

www.scottishwildpicnics.co.uk

COUNTRY HOUSE

For cosy country house celebrations, think the more the merrier: generous sharing platters to serve between loved ones will hit exactly the right note. Let **Thistle Catering Services** lead the way

MENU

CANAPÉS

- Mexican tacos with salsa and sour cream

STARTER

- Sharing platters with hummus and baba ghanoush; lemon and garlic marinated grilled vegetables; focaccia, sourdough breads, balsamic dip and olives

CARVERY

- Rib of prime Aberdeenshire roast beef with oatmeal stuffing, gravy, Yorkshire puddings, roast potatoes and root vegetables

DESSERT

- Petit sharing dessert pots of banoffee pie, lemon posset and berry cheesecake

www.thistlecateringservices.co.uk



The grandeur of **Glamis House** will go down a storm with tough-to-please relatives (glamis-castle.co.uk/glamis-house)

CITY-CENTRE HOTEL

Keep your urban nuptials suitably chic with a menu to make every It Girl jealous. Maybe she's born with it; maybe it's sensational fare by **Thistle Catering Services**

MENU

CANAPÉS

- Cheese and onion potato skins and lasagne bites

STARTER

- Vegetable broth

MAIN

- Chargrilled chicken breast with crushed Jersey Royals; lemon and herb dressing; glazed root vegetables and shallot and white wine reduction

DESSERT

- Chocolate torte with cherry compote and Chantilly cream

www.thistlecateringservices.co.uk



For a grand castle affair, only two kinds of salmon from **Thistle Catering Services** will do

CASTLE WEDDING

A castle wedding requires you to bring out the big guns, so whip up a decadent menu filled with luxe treats from **Thistle Catering Services**

MENU

CANAPÉS

- Roast vegetable and pesto bruschetta
- Game pâté and port chutney with toast

STARTER

- Beetroot-cured salmon; maple-cured salmon gravlax; pickled cucumber and red onion with micro herbs

MAIN

- Pan-seared fillet of Angus beef; white truffled potato; Chantenay carrots; celeriac purée; red wine jus and kale crisps

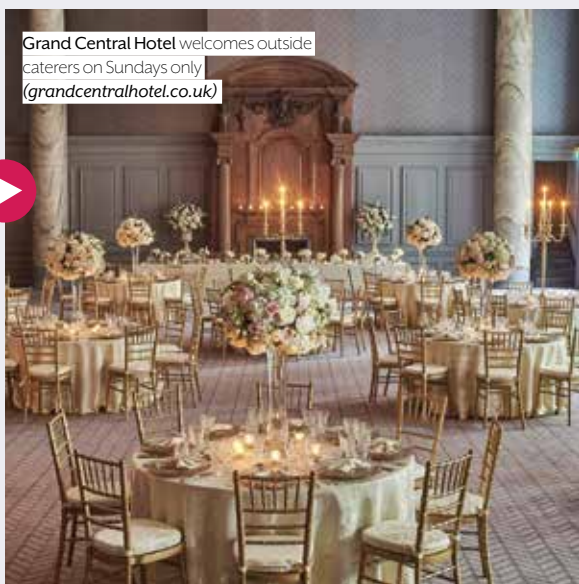
DESSERT

- Strawberry and white chocolate mousse with strawberry champagne sorbet, white chocolate crumb and basil gel

www.thistlecateringservices.co.uk



The dining room at **Murthly Castle** is at once both impressive and intimate. Make it your own with a bespoke menu (murthly-estate.com)



Grand Central Hotel welcomes outside caterers on Sundays only (grandcentralhotel.co.uk)