

McKees Brasserie at Haigs Hotel

Platinum wedding package

- 2 glasses of Champagne and canapés served during the Drinks reception
- Three course meal with an additional sorbet course
- Coffee and home-made petit fours after dinner
- 2 glasses of wine to be served during the meal (From the wine list NO 20-27 + No32-39 to choose from)
- Glass of champagne for the toast
- White linen table cloths and napkins
- Use of the room for the Wedding breakfast
- Choice of 8 items for the Evening finger buffet

Cost £90.00 per person

Gold Wedding Package

- 1 glass of Champagne and canapés during the Drinks reception
- Three course meal with coffee and home-made petit fours
- 2 glasses of house wine served during the meal
- Glass of Champagne for the toast
- White linen table cloths and napkins
- Use of the room for the Wedding Breakfast
- Choice of 7 items for the evening finger buffet

Cost £75.00 per person

Silver Wedding Package

- 1 glass of Cava or Pimms during the Drinks reception
- Three course meal with coffee and home-made petit fours (Limited choice of menus)
- 1 glass of house wine during the meal
- Glass of cava for the toast
- White linen table cloths and napkins
- Use of the room for the Wedding Breakfast
- Choice of 6 items for the evening finger buffet

Cost £68.00 per person

Please note a minimum of 50 adults required to be eligible for the Wedding packages

McKees Brasserie at Haigs Hotel

Platinum menu

(As part of the Platinum wedding package)

Smoked salmon and cured salmon with an avocado and pink grapefruit salad finished with a dill dressing

Duck liver pate accompanied with a red onion relish, lettuce leaves and Melba toast

Double baked brie and blackberry soufflé served with a black grape and walnut salad

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Potato and Watercress soup

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Blackcurrant sorbet

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Half a lobster with tiger prawns glazed in a cheese sauce served on a bed of crushed minted, new potatoes

Baked rack of lamb, served with a minted crust finished with a red currant and port sauce

Chargrilled Scottish mature sirloin steak served with a pink peppercorn, cream sauce and asparagus

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Trio of chocolates including chocolate brownie, chocolate chip ice-cream and a compote of berries topped with white chocolate sauce

Berry pavlova with raspberry coulis

Crème brulee served with a cinnamon shortbread and vanilla ice-cream

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Gold Menu

(As part of the Gold wedding package)

Tiger prawns served with a cucumber salad and tomato salsa finished with a
marie rose sauce

Warm goat's cheese and red onion tartlet served with a mixed leaf salad

Chicken liver and pork pate accompanied with real ale and orange chutney served with
Melba toast

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Cream of leek and potato soup

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Shank of lamb with layers of potato and onion finished with a rosemary sauce

Grilled Seabass served with glazed onions and tomatoes finished with a dill cream sauce

Roast Scottish beef and Yorkshire pudding

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Meringue layered with berries and cream

Lemon tarte served with blackcurrant sorbet

Chocolate marquise served with chocolate chip ice-cream and orange and Grand Marnier  
sauce

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Silver Menu

(As part of the Silver Wedding package)

Fresh fruit platter served with a Pimms sauce and mango sorbet

Cream of tomato and oregano soup served with croutons

Crispy bacon and blue cheese salad finished with a herb dressing

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Pork belly and fillet served with an apple and sage sauce and crackling

Roast lamb served on a bed of minted mash topped with a rosemary sauce

Breast of chicken filled with cranberries and blue cheese wrapped in bacon finished with a port sauce

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Apple crumble and custard

Eton mess, consisting of strawberries, cream and meringue

Banana and toffee cheesecake with a caramel sauce