



WEDDING MENU 2011

£25 per person

Choose one from each section

STARTERS

Soups – Discuss with chef

Hand Carved smoked salmon with pickled beetroot and horseradish creme fraiche with soda bread

Pate: Chicken liver / Duck liver / Smoked mackerel / Crab with relish and toast

Charcuterie: Selection of cured meats/pate with Dijon mustard, cornichons and bread

Carpaccio of Breasola beef with rocket parmesan and truffle oil

Artichokes a la greque with Tapenade Toast

MAINS

Fillet of sea bass with brown shrimp butter and citrus leeks

Lemon & Thyme roast chicken with puy lentils, pancetta and mushrooms

Rosemary Chicken with potato parmentier potatoes and baby spinach

Fillet of salmon with a herb crust and Romesco dressing

Slow cooked shin of beef with pancetta and baby onions in red wine

Wild mushroom gnocchi with piccante peppers, rocket and pecorino cheese

Sweet potato latkes with aubergine relish and beetroot tzatziki

Spinach & Feta borek with butternut puree and pine nuts

62 ARGYLL ARCADE, 108 ARGYLE STREET, GLASGOW, G2 8BG

TEL: 0141 221 8886 EMAIL: INFO@SLOANSGLASGOW.COM

WWW.SLOANSGLASGOW.COM



DESSERTS

Individual tarts - Apple, pear or apricot

Berry pavlova

Chocolate and Hazelnut Torte

Artisan cheese board

These are sample menus and a full consultation with our chef will be arranged in advance of your event.

62 ARGYLL ARCADE, 108 ARGYLE STREET, GLASGOW, G2 8BG
TEL: 0141 221 8886 EMAIL: INFO@SLOANSGLASGOW.COM

WWW.SLOANSGLASGOW.COM
