



ATHOLL
PALACE

HOTEL



Your Perfect Wedding
MENU SELECTOR



Wedding Menus

Tailor Your Menu

Food is our Passion. Our Head Chef has developed a range of delicious dishes for your celebration.

Canapés

Select canapés for your Drinks Reception after the Ceremony

Wedding Breakfast

You & your Guests will enjoy a
Your Tailored Menu

Evening Finger Buffet

Take a Break from the Dance floor with
your Evening & Day Guests

Dietary restrictions are catered for on request.

athollpalace.com/weddings

CANAPÉS

Personalise your day with these thoughtful canapés.

Choose 4:



Mini Yorkshire Puddings
with Chicken or Beef

Smoked Salmon Canapés
Selection

Haggis BonBons
with Whisky & Mustard Dip

Vegetarian Mini Quiche (V)

Mini Naan Bread
with Curried Chicken Mayonnaise

Selection of Vegan Canapés (VG) (GF)
Olives, Hummus & Vegetable Crisps

Pig's in Blankets (GF)

Chocolate Dipped Strawberries (V)

Mini Scones (V)
with Strawberry Jam & Fresh Cream

Trio of Chocolate (V)
Selection





SOUPS

Lentil & Vegetable

(V | VG | GF)

Cock-a-Leekie (GF)

Tomato & Roasted Pepper

(V | VG | GF)

STARTERS

Chicken Liver Parfait

Apple & Ale Chutney | Highland Oatcakes

(GF Available on Request)

Prawn & Avocado Duo (GF)

Caprese Salad

Basil Pesto

(V | GF)

Trio of Melon

Fresh Berries & Fruit Coulis



Breaded Mature Brie (V)

Cranberry Sauce

Highland Haggis

Wrapped in Filo Pastry | Whisky Sauce

Panko Crumbed Fried King Prawn

Sweet Chilli Dressing

MAINS

FROM THE SEA

Fillet of Scottish Salmon (GF)
Hollandaise Sauce

Fillet of Sea Bass (GF)
Green Chilli, Coriander, Lime & Mint Sauce

Fillet of Fresh Haddock (GF)
Mature Cheddar Cheese Sauce

VEGETARIAN

Grilled Halloumi Mediterranean Vegetables (VG)
with pesto dressing

Fresh Pasta
Tomato & Basil Sauce | Parmesan Shavings
(Vegan Available on Request)

Portobello, Chestnut & Cap Mushroom Wellington
Camembert | White Wine Sauce

Brie & Beetroot Tart
Fresh Mixed Salad



MAINS

FROM THE FIELD

Roast Sirloin of Black Angus Beef (GF)
Chasseur Sauce

Roast Leg of Scottish Lamb (GF)
Garlic & Rosemary Jus

Balmoral Breast of Chicken
Stuffed with Haggis | Macallan Whisky Sauce
(Gluten Free Available on Request)

Slow Braised Angus Beef (GF)
Cracked Black Pepper & Brandy Sauce

Roast Loin of Ayrshire Pork
Stuffed with Skirlie | Red Wine & Onion Jus

Breast of Coupar Angus Chicken
Stuffed with Stornoway Black Pudding | Grain Mustard Jus

Steak & Ale Pie
Puff Pasty Top
(Gluten Free Available on Request)





DESSERTS

Apple Pie

Custard

Sticky Toffee Pudding

Coconut Ice cream

(GF / Vegan Available on Request)

Raspberry Frangipane Tart

Coconut Ice cream

(GF / Vegan)

Apple Strudel Pie

Custard



Belgian Chocolate & Caramel Pyramid (V)

Lemon & White Chocolate Pavlova (V)

Eton Mess Cheesecake (V)

Coconut & Biscoff Cheesecake (VG)

Banoffee Cheesecake GF

Salted Caramel Tart (V)

Chocolate & Orange Torte (VG)

Vanilla & Toffee Honeycomb Ice Cream (V)

Mackie's Ice Cream (V)

Choice of Butterscotch, Honeycomb, Vanilla or Strawberry



CHILDREN'S MENU

12 years and Under

STARTER

Garlic Bread (V)

Tomato Soup (V)

Trio of Melon & Fresh Berries (V)



MAINS

Sausage, Mash, Peas & Gravy

Crispy Chicken Goujons, Chips & Salad

Prime Beef Burger with Chips & Salad - gf available

Penne Pasta (V) - gf available
Choice of Tomato or Cheese Sauce

Kids Vegan Option Available upon Request



DESSERT

Sticky Toffee Pudding & Custard
(GF / Vegan Available on Request)

Trio of Ice-cream

Fruit Trifle

Trio of Sorbet (VE)

Chocolate Mousse

Fresh Fruit Salad (VE)



EVENING BUFFET

£16 per evening guest

Choose 1:



Hot Filled Rolls

Bacon | Lorne Sausage | Egg | Potato Scone

Traditional Stovies

Meat or Vegan

Hot Selection

Scotch Pies | Sausage Rolls | Traditional Briedies

Mince & Tatties

Sliders

Selection of Sandwiches & Hot Filled Rolls

Salad Selection

Mediterranean Prawn Salad | Potato Salad | Curried Chicken Salad



We can cater to dietary requirements on request

Choose 2 options - £21 per evening guest

Choose 3 options - £25 per evening guest



CASTLE COLLECTION

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