



Find us at: Loch Tay Highland Lodges & Glamping Park,  
Milton Morenish, Estate, Killin FK21 8TY



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SCOTTISH HIGHLANDS**

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# 2023/24 MID-WEEK WINTER WEDDING PACKAGE

Monday to Thursday Weddings available November – March

If you are looking for a day full of Scottish charm, The Boathouse Kitchen & Bar offers the perfect Lochside location situated on the banks of Loch Tay. We will make your special intimate day one to remember, creating a lifetime of memories.

Whether you are looking for a sit-down meal tailored especially for you by our executive chef or a more relaxed affair, our team will be on hand to assist in making your special day one to remember.

## THE ULTIMATE INCLUSIVE WEDDING PACKAGE

**£2995 for 40 guests with exclusive use 9am – 5pm £500 Exclusive evening venue hire**

*Your fabulous package includes:*

- Stunning Lochside venue for ceremony
- Exclusive use of our beautiful restaurant with picturesque views for the meal and reception
- Wedding co-ordinator on hand throughout the planning
- Welcome drink on arrival
- 3 course wedding breakfast from our classic wedding menu
- Elegant cake stand and knife to display your wedding cake
- Linen napkins
- 15% off accommodation for the Bride & Groom
- Various options of accommodation for the wedding guests

## MINIMUM NUMBERS: 40 ADULT DAY GUESTS

**Additional Day Guests (maximum capacity 55) £60.00 per adult / £17.00 per child**

*Additional Extras:*

- Premium Wedding Menu £10pp
- Selection of canapes £7.50pp
- ½ bottle of house red/ white wine £12.50pp
- Prosecco for toasts £6.50pp
- Cheese plate £9.95
- Tea and Coffee with Scottish tablet and shortbread £3.00pp
- Evening buffet £15pp
- Evening hot filled rolls £8.00pp

## FOR FURTHER INFORMATION

**The Boathouse Kitchen & Bar | Tel: 01567 820853**

**Email: [theboathouse@lochtay-vacations.co.uk](mailto:theboathouse@lochtay-vacations.co.uk) | [www.largoleisure.co.uk](http://www.largoleisure.co.uk)**

\*DATES EXCLUDE SCHOOL AND BANK HOLIDAYS \*10% SERVICE CHARGE IS ADDED TO ALL WEDDINGS





# CLASSIC WEDDING MENU

## STARTERS

### MACSWEEN'S HAGGIS CAKE

WITH WHISKY CREAM SAUCE

### ARBROATH SMOKIE CULLEN SKINK

TRADITIONAL SMOKED HADDOCK, POTATO, ONION & CREAM SOUP  
SERVED WITH FRESH SOURDOUGH

### SCOTTISH SMOKED SALMON TERRINE

SERVED WITH TOASTED SOURDOUGH

### WILD MUSHROOMS ON TOASTED SOURDOUGH (V)

IN A GARLIC & CREAM SAUCE WITH SHAVED GRANA PADANO

## MAIN COURSE

### CHICKEN BALMORAL

HAGGIS STUFFED CHICKEN BREAST WRAPPED IN PANCETTA & SERVED WITH  
CREAMY MASH, SAVOY CABBAGE, BACON & A CREAMY WHISKY SAUCE

### STEAK AND SAUSAGE PIE

SERVED WITH CREAMY MASH AND SEASONAL VEG

### HAGGIS NEEPS AND TATTIES

SERVED WITH A WHISKY CREAM SAUCE

### VEGETARIAN HAGGIS, NEEPS AND TATTIES (V)

## DESSERT

### STICKY TOFFEE PUDDING

SERVED WITH VANILLA ICE CREAM

### CHOCOLATE FONDANT

WITH DRAMBUIE CREAM & CHOCOLATE SHAVINGS

### HOMEMADE CHEESECAKE

SERVED WITH BERRY COULIS

# PREMIUM WEDDING MENU A

## STARTERS

### ORKNEY CRAB CAKE

WITH SPRING ONION & KATSU CURRY

### STORNOWAY BLACK PUDDING FRITTER

SERVED WITH WHISKY MARMALADE ON A BED OF MIXED LEAVES

### RED PEPPER & GOAT'S CHEESE CROQUETTES

WITH SWEET CHILLI SAUCE

### RED LENTIL, CHICKPEA, AND CHILLI SOUP (V)

SERVED WITH FRESH SOURDOUGH AND BUTTER

## MAIN COURSE

### SIRLOIN STEAK

A 6OZ SIRLOIN STEAK SERVED WITH THICK CUT CHIPS,  
ROQUETTE & GRANA PADANO AND A PEPPER SAUCE

### SALMON FILLET

FILLET OF SALMON ON A BED OF COUS COUS WITH SALAD

### CHICKEN BALMORAL

SERVED WITH DAUPHINOISE POTATOES AND SEASONAL VEG

### SPINACH AND COURGETTE LASAGNE (VEGAN)

SERVED WITH SALAD

## DESSERT

### TRADITIONAL CRANACHAN

SERVED WITH SCOTTISH HONEY DRIZZLE

### HOMEMADE SCOTTISH MARMALADE CHEESECAKE

SERVED WITH FRESH BERRY COULIS

### SPICED POACHED PEARS

SERVED WITH CHOCOLATE SOIL, DARK CHOCOLATE SAUCE AND VANILLA ICE CREAM



# PREMIUM WEDDING MENU B

## STARTERS

### HAND DIVED KING SCALLOPS

SEARED IN A LEMON AND HERB BUTTER  
SERVED WITH BLACK PUDDING, PEA PUREE & PANCETTA

### CHICKEN LIVER PARFAIT

SERVED WITH TOASTED SOURDOUGH, AND BEETROOT CHUTNEY

### WILD MUSHROOM ON TOASTED SOURDOUGH (V)

IN A GARLIC AND CREAM SAUCE WITH SHAVED GRANA PADANO

### CULLEN SKINK

TRADITIONAL SMOKED HADDOCK, POTATO, ONION, AND CREAM SOUP  
SERVED WITH SOURDOUGH

## MAIN COURSES

### CHICKEN AU POIVRE

SUCCULENT BREAST OF CHICKEN IN A CREAMY PEPPER SAUCE  
SERVED WITH DAUPHINOISE AND GREEN BEANS

### PAN FRIED SEABASS

WITH BASIL MASH, TENDERSTEM BROCCOLI & TOMATO CHUTNEY

### PAN ROASTED LAMB RUMP

SERVED WITH STORNOWAY BLACK PUDDING MASH, MINTED PEARS & ROSEMARY JUS

### CREAMY MUSHROOM STROGANOFF (V)

SERVED WITH TIMBALE OF RICE

## DESSERT

### STICKY TOFFEE PUDDING

SERVED WITH VANILLA ICE-CREAM

### CHOCOLATE FONDANT

SERVED WITH CHANTILLY CREAM

### SCOTTISH CHEESE PLATE

WITH OATCAKES AND CHUTNEY

