



THE BOATHOUSE

LOCH TAY



**GET MARRIED
IN THE HEART OF THE
SCOTTISH HIGHLANDS**

www.largoleisure.co.uk

2024/25 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

£3295 for 40 guests with exclusive use 9am – 5pm £550 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) £65.00 per adult / £19.00 per child

Additional Extras:

- Premium Wedding Menu £11pp
- Selection of canapes £8.50pp
- ½ bottle of house red/ white wine £13.50pp
- Prosecco for toasts £7.00pp
- Cheese plate £11.00
- Tea and Coffee with Scottish tablet and shortbread £3.00pp
- Evening buffet £16.50pp
- Evening hot filled rolls £9.00pp

FOR FURTHER INFORMATION

The Boathouse Kitchen & Bar | Tel: 01567 820853

Email: theboathouse@lochtay-vacations.co.uk | www.largoleisure.co.uk



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







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