

AILS A CRAIG

Dedicated wedding coordinator to help you through each planning stage

Master of Ceremonies to host your special day

Red carpet on arrival

Cake stand with ceremonial sword for that all important picture

Ceremony room hire in the Conservatory

Suite dressed with crisp white table linen and napkins

Wedding postbox

Personalised printed menus, seating plan and table names / numbers

Honeymoon suite on the night for the Bride and Groom

Glass of sparkling wine after the ceremony

3 course wedding breakfast, 2 choices per course, tea and coffee

Glass of sparkling wine with speeches

Glass of house wine per person with meal

Evening buffet of lorne sausage and bacon rolls, tea and coffee

	2020	2021	2022
All inclusive price	£3300	£3400	£3500
Price per extra day guest	£52	£54	£56
Price per extra evening guest	£9	£9	£9

Available 7 days a week for 50 guests



AILS CRAIG MENU

STARTERS

Chilled Parisienne of melon, with sorbet and berry coulis
Chilled orange and grapefruit segments in a rum syrup
Melon and tropical fruit cocktail in Malibu syrup, topped with sorbet
Terrine of smoked haddock and prawns, oatcakes and seasonal leaves
Terrine of chicken liver parfait, Cumberland sauce and herbed bread
Chicken, wild mushroom and asparagus terrine wrapped in Parma ham, oatcakes and plum chutney

SOUPS

Cream of vegetable
Cream of tomato
Leek and potato
French onion soup with cheese croutons
Minestrone Italienne
Farmhouse chicken and vegetable broth

MAINS

Fillet of sole in a light mushroom and chive sauce
Grilled rainbow trout with toasted almonds and lemon
Fillet of salmon in a white wine, tarragon and tomato cream
Roast loin of pork with an orange, honey and mustard glaze
Roast gigot of lamb with a brandy and peppercorn cream
Chicken stuffed with haggis and a whisky café au lait

DESSERTS

Individual Scotch trifle
Hot apple and cinnamon crumble with ice cream
Chilled Tia Maria and coffee mousse
Fresh fruit gateaux with whipped cream
Individual creme caramel with Grand Marnier cream
Meringue nest filled with fresh fruit and whipped cream