

# *A Murrayshall Wedding 2012 - 2013*



**Murrayshall House Hotel and Golf Courses**

**Scone, perthshire, PH2 7PH**

**Tel: (01738) 551171**

**Fax: (01738) 552595**

**[www.murrayshall.co.uk](http://www.murrayshall.co.uk)**

**M**urrayshall, set in 350 acres of private estate in the heart of Perthshire, provides a unique and irresistible four star country house hotel, set in the most beautiful parkland with elegant rooms, framed by a stunning view.



**O**n your big day, you'll want to know that everything is going to be perfect. At Murrayshall, we know that we have everything to make this very special day one you'll always remember.

**M**ost importantly, you'll be able to relax, secure in the knowledge that your guests will receive exceptional service, a meticulous attention to detail and an awareness of all those little extras that make such a difference.

**A**ccommodating small private parties of 10 to large family gatherings up to **130**, with additional evening guests, our Private Dining Room, Quiet Lounge, Cocktail Bar and Banqueting Suite combine traditional elegance with modern flair.

**T**hroughout the months of October **2012** through to March **2013** and again October **2013** through to March **2014**, we are pleased to extend a **20%** discount on your chosen Wedding Breakfast Menu.

**A**ll the prices shown are inclusive of VAT at 20%  
Subject to alteration without prior notice.

# Murrayshall Wedding Menus

“We are delighted to offer a selection of suggested menus; however our Head Chef is happy to prepare menus especially for you dependant on numbers, your personal tastes, your budget and the season.”

## Menu 1 @ £32.00

**C**hilled Galia melon  
calvados soaked apples, granny smith apple sorbet

**R**oast chicken breast  
haggis, neeps and tatties, whisky cream

**V**anilla crème brulee  
with vanilla shortbread



## Menu 2 @ £32.00

**C**ured Scottish salmon  
with brown bread, dill cream cheese and bitter lemon dressing

**R**oast sirloin of Scotch beef  
with horseradish mash, celeriac puree, seasonal vegetables and red wine jus

**W**arm pear and frangipan tart  
with cinnamon ice cream



## Menu 3 @ £32.00

### Trio of melon

with parma ham, grilled fig and crushed pecans

### Shetland salmon wellington

with braised fennel, boiled new potatoes and a prawn and chervil butter sauce

### White chocolate and raspberry parfait

raspberry sorbet, coulis and meringue thins



## Menu 4 @ £35.00

### Flaked hot smoked salmon, onion and fennel tart

fennel coleslaw and horseradish mousse

### Peppered Scotch sirloin

with fondant potato, honey glazed carrots and Maderia jus

### Banana sticky toffee pudding

with banana custard and banana ice cream



## Menu 5 @ £35.00

**G**oats cheese and Rosemary parfait  
with pickled walnuts, black olive oil and Rosemary toast

**R**ump of Scotch lamb  
fine ratatouille, basil crushed potatoes and tomato jus

**O**range curd and chocolate tart  
orange syrup and orange ice cream



## Menu 6 @ £37.00

**B**allotine of Shetalnd salmon  
fine herbs, crab tian and salted cucumber

**O**rganic chicken breast  
Wrapped in pancetta, boullengier potatoes, smoked bacon,  
shallots and chasseur sauce

**H**eather honey and glayva parfait  
with raspberry coulis and oatmeal biscuits



## Menu 7 @ £38.00

Roast corn fed chicken and leek terrine  
with goats cheese cream and candied walnuts

Saddle of Scotch lamb  
stuffed with sage and onion,  
Rosemary dauphinoise potatoes and lamb jus

Fine granny smith apple tart  
frozen vanilla yoghurt and glass biscuits



## Menu 8 @ £43.00

Press of smoked ham hough, smoked duck and fois gras  
prune dressing and piccalilli

Fillet of Scotch beef wellington  
Bearnaise sauce, truffle mash, maderia onions and oxtail jus

Belgian dark chocolate pave  
hazelnut crumble, hazelnut tuille and belgian chocolate sorbet





## **Murrayshall Canapes**

£4.00 per person for four canapés (All adults must be catered for)

**Tartlet of spinach and goats cheese (v)**

**Salmon and asparagus roulade on oatcake**

**Creamed pate on mini toast with redcurrant**

**Mini Yorkshire pudding with roast beef**

**Homemade haggis balls with whisky mayonnaise**

**Arbroath Smokie quiche**

**Mini baked potatoes with Scottish cheddar and chives**



# Additional Course Selector

Add a soup or intermediate course to your wedding breakfast to enhance your menu to four courses or add a sorbet option for sheer indulgence.

## Soup - £3.30

Traditional leek and potato (v)

Roast vine tomato and basil (v)

Chicken broth

Broccoli and stilton (v)

Carrot and corriander (v)

Cullen skink ~ £3.95

## Sorbets - £2.30

Granny Smith apple

Lemon and mint

Raspberry and Framboise

Mango

Champagne

Gin and Tonic



# Murrayshall Evening Buffet Menus

We highly recommend that all guests in attendance for both the day and evening are catered for.

	Per Serving
Tea/Coffee (charged as taken)	£ 2.50
Tea/Coffee and own Wedding cake	£ 2.50
Tea/Coffee & Sandwiches	£ 7.45
Tea/Coffee & Sandwiches + 1 buffet selection	£ 8.45
Tea/Coffee & Sandwiches + 2 buffet selections	£ 9.45
Tea/Coffee & Sandwiches + 3 buffet selections	£ 10.45
Tea/Coffee & Sandwiches + 4 buffet selections	£ 11.45
Tea/Coffee & Sandwiches + 5 buffet selections	£ 12.45
Traditional Scottish Stovies with oatcakes	£ 7.45
Haggis Neeps and Tatties	£ 7.45
Butter Chicken Curry with braised rice	£ 8.50
Floury Bacon Bap with freshly brewed coffee	£ 7.45

**Tea and or Coffee to accompany a hot chafing dish buffet is £2.50 per person extra**

## Evening Buffet Menus Selector

- Homemade pork sausage rolls
- Chicken goujons with garlic mayonnaise
- Spiced potato wedges with tomato salsa
- Savoury pizza (v)
- Cheese and Tomato quiche (v)

# Murrayshall Reception Drinks

Per Glass

## **Bucks Fizz**

£ 5.25

House sparkling wine and fresh orange juice

## **Highland Kir Royal**

£ 5.75

A blend of Scottish Bramble, heather honey, malt whisky and sparkling wine

## **Champagne Cocktail**

£ 8.25

Champagne, brandy, sugar cube and Angostura bitters

## **Murrayshall Strawberry Delight**

£ 6.25

Chardonnay wine, strawberry liqueur, Cointreau, white rum and lemonade

## **Bellini – An all time Classic**

£ 8.00

A classic combination of Champagne and fresh peach nectar

## **Caribbean Cocktail**

£ 7.15

A blend sparkling wine, white rum and crème de bananes

## **‘Pimms’– The Perfect Summer Cocktail**

£ 6.25 plus top up

Gin based, lemonade, fresh fruit, cucumber and mint.

## **‘Old Masters’ Mulled Wine**

£ 5.95 plus top up

Red Wine, Heather honey, whisky, cinnamon, cloves and orange pieces

## **Summer Punch Fizz**

£ 7.00

Sparkling Wine, Cherry Brandy & Pineapple Juice

# Murrayshall White Wine Selection

## Chablis

Victor Berard Chablis 2009 ABV 12% 11 £ 28.40

## Languedoc – Roussillon

Baron d' Arignac Blanc 2009 ABV 11.5% 13 £ 14.95

## Loire

Pouilly Fume, 'Le Champ De Vigne,' Goulaine 2009 ABV 12% 16 £ 31.50

Sancerre, Christian Salmon 2009 ABV 13.5% 17 £ 32.95

## Italy

Vigneti Galassi Pinot Grigio 2009 ABV 12% 18 £ 14.95

## South Africa

Klein Kloof Chenin Blanc 2010 ABV 12.5% 24 £ 15.50

## Australia

Thorne Hill Chardonnay 2008/09 ABV 12.5% 28 £ 19.95

## New Zealand

Featherdrop Hill Sauvignon Blanc 2009 ABV 13% 32 £ 22.35

## Chile

Santa Luz Sauvignon Blanc 2010 ABV 12.5% 37 £ 16.20

Santa Alvara Chardonnay 2008/09 ABV 13.5% 36 £ 16.20

Lapostolle Casa Semillon 2009 ABV 14% 39 £ 22.35

# Murrayshall Red Wine Selection

## France ~ Bordeaux

Château Haut Sociendo, Ler Côtes De Blaye 2006	5	£ 25.50
Chateau Montaignillon, Montagne St Emilion 2006	6	£ 35.95
Chateau Cissac, Haut Medoc 2007	7	£ 35.95

## Languedoc – Roussillon

Baron d' Arignac Red 2009 ABV 12.5%	15	£ 14.95
-------------------------------------	----	---------

## Italy

Colle del Gelso Sangiovese Merlot 2009 ABV 12%	19	£ 14.95
--	----	---------

## Spain

Paternina Monte Haro Tempranillo Rioja 2008 ABV 13%	22	£ 21.50
---	----	---------

## South Africa

Cape Dream Pinotage 2009 ABV 13.5%	26	£ 17.95
------------------------------------	----	---------

## Australia

Jim Barry the Lodge Hill Clare Valley Shiraz 2008 ABV 14.5%	30	£ 29.99
--	----	---------

## Chile

Lapostolle Casa Merlot 2008 ABV 3.5%	42	£ 24.50
Santa Alvara Merlot, Lapostolle 2007 ABV 14.5%	41	£ 16.50

WHEN A PARTICULAR YEAR HAS BEEN EXHAUSTED, THE NEAREST APPROPRIATE YEAR WILL BE OFFERED.  
ALL THE PRICES SHOWN ARE SUBJECT TO ALTERATION WITHOUT PRIOR NOTICE

## Murrayshall Champagne Selection

### Pol Gesse Brut Champagne NV

BIN BOTTLE

1 £ 32.50

50% chardonnay 30% pinot noir 20% pinot meunier.  
pol gesse has a very individual style, rounded and elegant  
with a crisp, floral finish. ABV 12%

### Joseph Perrier Cuvée Royale Brut NV

2 £ 42.95

35% pinot 35% chardonnay 30% pinot meunier.  
an outstanding grande marque, this has a fine mousse and a refreshing,  
rounded body. delicate yeasty notes and a touch of biscuit come from a  
minimum of 3 years cellar ageing. ABV 12%

## Murrayshall Sparkling Wine Selection

### Baron D'Arignac Brut Sparkling NV, France

3 £ 17.95

A very refreshing, easy drinking *sparkling* wine displaying  
crisp flavours with hints of citrus and brioche. ABV 11%

### Rene Barbier Brut Reserva Cava NV, Spain

4 £ 23.95

A very elegant cava, with clean citrus on the nose,  
backed by soft fruit aromas of peach and melon. ABV 12%

## Murrayshall Rose Wine - Languedoc – Roussillon

### Baron d'Arignac Rosé 2009 ABV 12.5%

14 £ 14.95

## Murrayshall Low Alcohol Wine - Spain

### Torres Natureo 2009 – Low Alcohol ABV 0.5%

21 £ 15.20

# Finishing Touches

We are pleased to add a few 'special touches' to complete your wedding day, as part of your Murrayshall Wedding we can provide

**Cake Stand and Knife**

**Toast Master**

**Table Plan, Menu and Placecards**

**Calligraphy of the above  
for a nominal charge**

We can also provide assistance and advice on the following:

**Wedding Cakes**

**Photography**

**Flowers**

**Entertainment**

**Transport**

**Scottish Piper**

