ROSSLEA ALL INCLUSIVE OFFER

Based on 70 daytime guests

Includes:

Dedicated wedding planner
Red carpet welcome and master of ceremonies
Hire costs for ceremony and reception rooms
White chair covers and your choice of coloured sash for ceremony and reception
Piper
The Rosslea drinks package
Canapes
Glass of champagne for the bride and groom
4 course dinner of your choice from the Rosslea selector for 70 guests
Menus for your tables
Place cards for your tables
Table Plan
Evening buffet for 70 guests (4 items)
Top Table and guest table centre pieces
Use of cake stand and knife
DJ for the evening reception
The bridal suite complimentary on the night of the wedding for the bride and groom

April – September £5,300.00
October – March £4,770.00

BOOK ANY PACKAGE SUNDAY - THURSDAY THROUGHOUT THE YEAR & RECEIVE A 10% DISCOUNT.

SPECIAL DISCOUNTED ACCOMMODATION RATES FOR WEDDING GUESTS.

Additional adults to the daytime guests is £57.00 per adult. Children are charged at £16.95 (food only) or £22.45 (food and drink)

ROSSLEA MENU

£39.99 per person

Honey Roasted Breast of Duckling
Rocket and Beetroot leave salad with plum
and ginger dressing

Smoked Chicken and Strathdon Blue Cheese salad
Endive and red char leaves, candied walnuts,
sweet orange dressing

Mosaic of Scottish Fish
Wrapped in braised leeks set on a coconut and mild curried
dressing, mango relish

Yuken Gold Potato and Roasted Pepper Terrine
Herb salad, balsamic syrup

Raspberry Sorbet

Fillet of Sea Bass
Rocket and red pepper salad, sweet lime and ginger dressing

Cream of Wild Mushroom and Chardonnay
Chive crème fraiche

Pan Roasted Nugget of Cod
Salt and vinegar sauce, minted pea puree

Roulade of Haddock
Fillet rolled with a Langoustine mousse, whipped potatoes,
braised leeks, lobster sauce

Ribeye of Angus Beef
Green peppercorn and cream sauce, selection of seasonal
vegetables, duck fat roast potatoes

Butternut Squash and Chive Risotto
Parmesan shavings, truffle oil, rocket salad, roasted pine nuts

Fillet of Pork
Stuffed with prunes and pistachio nuts, apple and calvados
cream fondant potatoes Honey glazed vegetables

Dark Chocolate Mousse,
black cherry coulis, white chocolate flakes, chocolate gravel

Scottish Cheese Platter per table

Lemon Tart,
Strawberry sorbet, poppy seed tuille and vanilla crème fresh

Strawberry Parfait
with short bread stack and mint coulis