



The Urban **Food** theatre

The Following menu pack has been designed to give you the option of devising your own 3, 4 or 5 course wedding dinner. Please use the pack as a guide as it can be changed in any way to suit your individual needs and requirements.

After perusing our menus just let us know your choices and any other details of services you will require for the day and we can give you a full quote based on your exact requirements.

Your quote will be tailor-made to include the following:

Wedding Day Coordinator

Industry Experienced Chefs and Kitchen Staff

Efficient, Experienced and Friendly Waiting Staff

All Hot Holding & Additional Cooking Equipment (most venues only have one small cooker)

Crockery & Cutlery (Vintage Crockery if preferred)

Table Linen & Napkins

Room Set Up & Dressing of Tables if Required

Room Change Overs if Required

Free Tasting Session at Our Kitchens After You Have Booked with Us

Cake Table, Cake Stand & Knife

Hi Karyn,

Daniel and I are just back from honeymoon and I just wanted to say a huge thank you to you and your staff. You and your staff did a marvellous job; they were incredibly polite, helpful and professional and are a real credit to you. We have had so many complements on the food and service from our guests, especially the foodies! Your food really was outstanding Daniel, I and all our guests had a wonderful time thanks to you! I have already strongly recommended you to someone else organizing a wedding. If there is anywhere you would like us to write a review, please just let me know.

Thanks again,
Louise & Daniel

Full Wedding Day Packages Available from as little as £40 + VAT per person

SOUP MENU

Spring

Roasted Carrot & Apple

Spicy Roasted Parsnip Soup topped with Herbed Croutons & Toasted Cumin

Minted Pea Puree with Wiltshire Ham & Herbed Crème Fraiche

Pea & Asparagus Soup with Pancetta Crisps

Summer

Roasted Tomato Soup with Basil Puree & Olive Croutons

Spanish Chorizo & Roasted Red Pepper

Spiced Carrot & Lentil

Summer Vegetable Minestrone

Autumn

Spiced Butternut Squash

Creamy Thai Coconut & Pumpkin

Broccoli & Stilton

Lentil & Bacon

Winter

Hearty Winter Vegetable Minestrone

Traditional Creamy Scotch Broth with Bacon Strips

Red Lentil, Coconut & Sweet Potato

Parsnip, Sage & White Bean

Starters

Please choose one cold/hot starter from the following selection

Chicken Liver Parfait with Sour Dough & Chefs Selection of Homemade Chutneys

Fantail of Melon with Fresh Seasonal Fruits & Mango Salsa

Ham Hock, Fresh Pea & New Potato Salad

Goats Cheese & Roasted Summer Vegetable Tart

Watermelon & Smoked Duck Salad

Crayfish & King Prawn Cocktail

Home Smoked Mackerel with Fennel & Orange Salad

Trio of Scottish Salmon with Dill & Mustard Cream Emulsion

Haggis, Neeps & Tattie Mille Fuille with Crispy Leeks & Whiskey Sauce

Homemade Mini Beef Bourguignon Pies with Minted Mushy Peas

Breaded Ham, Suckling Pig & Stornoway Black Pudding Terrine

Warm Baby Potato Salad with Loch Fyne Hot Smoked Salmon

Stornoway Black Pudding with Bacon & Poached Egg

Trio of Salmon Fish Cake with Crushed Lemon Potato Salad

Warm Stornoway Black Pudding Salad with Seared Queen Scallops

Starter Sharing Platters

Traditional Scottish

Italian

Spanish

Indian

Chinese

Mexican

Let us know your favorite option and we will forward on a menu to suit the season

Main Course

Deconstructed Chicken, Bacon & Leek Pie with Seasonal Vegetables & Baby Potato & Spring Onion Cake
Supreme of Chicken stuffed with Rosemary, Brie & Sun blush Tomatoes with Steamed Greens on a Bed of Zesty

Cous Cous

Supreme of Chicken with Baked Haggis, Dauphinoise Potatoes & Seasonal Vegetables

Roasted Mediterranean Vegetable Risotto with Toasted Pine Nuts, Herbed Goats Cheese & Wild Rocket

Red Thai Vegetable Curry with Jasmine Rice & Crispy Popadoms

Wild Mushroom & Leek Pie with Sweet Puff Pastry Lids & Seasonal Vegetables

Traditional Sliced Roast Beef with Yorkshire Pudding, Dauphinoise Potatoes, Seasonal Veg & Pickled Pearl

Onion served with a Sauce of your Choice

Traditional Steak & Merlot Pie with Dauphinoise Potatoes, Seasonal Vegetables & Sweet Puff Pastry Lid

Poached Salmon & Leek Puff Pastry Parcels with Parsley & Lemon Mash, Seasonal Vegetables & a Lemon &

Tarragon Butter Sauce

Pan Fried Sirloin Steak with Shitake Mushrooms, Hand Cut Chips & Seasonal Vegetables

Roast Fillet of Scottish Beef with Fondant Potatoes & Medley of Seasonal Vegetables served with sauce of your

choice

Herb Crusted Rack of Lamb with a Warm Salad of Mixed Greens, Dauphinoise Potatoes & Slow Roast Stuffed

Tomatoes

Roast Fillet of Beef & Haggis Wellington with Fondant Potatoes & Medley of Seasonal Vegetables with Sauce of

your Choice

Roast Loin of Venison & Haggis Wellington with Fondant Potatoes & Medley of Seasonal Vegetables with

Sauce of your Choice

Dessert

Chantilly Cream Profiteroles with Crème Carmel, Sugared Mint & Raspberries

Baked New York Vanilla Cheese Cake

Vanilla Crème Brulee with Homemade Strawberry Shortcakes

Banoffee Pie with Salted Caramel

Traditional Scottish Raspberry Cranachan with Raspberries & Toasted Oats

Trio of Desserts

This can be made up of your three favorite desserts

Scottish Cheese Board Selection with Baskets of Oatcakes, Crackers & Mini Toasts

Dressed with Fresh Fruit

Tea or Coffee with Homemade Vanilla Tablet

Tea or Coffee with Petit Fours

Evening Buffet Menus

Late Evening Bacon, Sausage & Potato Scones Rolls

Mini Slider Burgers with all the Trimmings

Mini Fish & Chips with Minted Mushy Peas

All Beef Hot Dogs in Buns

Selection of Pork, Beef & Venison Sausages in Buns

Bangers n Mash with Rich Onion & Herbed Gravy

Haggis, Bashed Neeps & Cham pit Tatties

Braised Beef Stovies
Chicken or Vegetable Fajitas with Sour Cream, Salsa & Applewood Cheese
Selection of Indian Curries with Rice & Popadoms
Selection of Thai Curries with Rice & Popadoms
Selection of Italian Pastas
Selection of Scottish Cheese with Biscuits & Fruit

Evening Finger Buffet

Finger Buffet One

Chefs Selection of Cocktail Sandwiches
Skewered Chicken Platters with Satay, Piri Piri & Tikka
Rosemary & Thyme Dusted Sausage Rolls
Indian Vegetable Pakora Platters with Sweet Chilli Jam
Mexican Spiced Chicken Goujons
Mini Canape Quiche Bites

Finger Buffet Two

Chicken Tikka Pakora with Indian Relish
Chicken or Lamb Samosas with Minted Yogurt Dressing
Ginger & Lime King Prawn Skewers
Sweet Potato Curry Pakora
Tomato & Onion Bajee
Chicken Tikka Skewers
Haggis Pakora with Red Onion Jam

Finger Buffet Three

Chefs Selection of Cocktail Sandwiches
Smoked Salmon & Hot Smoked Salmon Platters with Pots of Cream Cheese & Crusty Breads with Butter
Venison Pate with Oatcakes and Seasonal Jellies & Jams served with Homemade Oat Biscuits
Scottish Cheese Platters with Baskets of Biscuits, Pots of Chutney & Sliced Fresh Fruit
Add in evening tea or coffee at £1.50 or with Baskets of Biscuits at £2.00

When choosing a menu please pick one starter, one main and one dessert. If you would like to have a choice, there will be an added charge of £300.00 to cover the extra chefs and cater hire equipment that would be required in order for us to achieve this for you.

For a full quote just email us with your menu suggestions and any other services you may require and we will forward on a full quote based on your requirements.

UFT TERMS & CONDITIONS

1. We can take a booking and hold it on a provisional basis for up to 14 days after initial enquiry with no obligation to book.
2. In order to secure your wedding date and allow us to make appropriate arrangements, we would ask for a non-refundable deposit of £300.00, which will be deducted from the final agreed balance of your account.
3. Approximately 6 weeks prior to the wedding we would like to discuss final details with final guest numbers given three weeks prior to wedding date.
4. Final payment will be made 14 days prior to the wedding date.
5. Please note that in the event of reduced numbers within the final 14 days prior to the wedding date UFT reserve the right to charge for the full numbers on the original booking agreement.

Cancellation Policy

In the event that the wedding is cancelled and the wedding has been confirmed the deposit will be retained and a fee applied.

- If the wedding is cancelled 3 months or less before the date there will be a cancellation charge of 50% of the agreed costs of the function.
- If cancellation occurs less than 4 weeks before the date there will be a cancellation charge of 75%.

- If the wedding is cancelled within 14 days of the agreed date full payment will be required.

It is advisable to take out wedding insurance to cover all eventualities.