



**THE NATIONAL HOTEL
DINGWALL, IV15 9HA**

Tel: 01349 862 166/01349 867 555

Fax: 01349 865 178

Email: info@nationalhotellinn.com

WEDDING DRINKS PACKAGES

SILVER PACKAGE

£ p/p

On arrival: Glass of prosecco

With your meal: One glass of house wine per guest

For the toasts: Glass of prosecco

GOLD PACKAGE

£ p/p

On arrival: Glass of prosecco

With your meal: Half bottle of house wine

For the toasts: Glass of prosecco or malt whisky

PLATINUM PACKAGE

£ p/p

On arrival: Glass of champagne

With your meal: Bottle of house wine and a bottle of sparkling water

For the toasts: Glass of champagne or malt whisky



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WEDDING MENU 1 (PLATINUM MENU)

£ p/p 3 course

Starters

Carrot Orange and Ginger Soup

Haggis Filo

Award Winning Haggis wrapped in filo pastry pooled on a Drambuie Cream Sauce

Van Dyke Ogen Melon

Topped with King Tiger Tail Prawns and a Seafood Sauce

Chef's Highland Game Terrine

Homemade and Served with Local Oatcakes and Hawthorn Berry Jelly

Mains

Fillet of Beef Wellington

Set on a Madeira and Shallot Jus

Salmon En papoite

Oven Baked Salmon, Fennel Julienne of Carrot and Leek and Sliced Potato Cooked in a Paper Pocket

Wild Mushroom Stroganoff

Served with Wild Rice

Gressingham Duck Breast

Pan Fried and Cooked in a wild berry and Cassis Sauce

A Selection of Hot or Cold Desserts



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WEDDING MENU 2 (GOLD MENU)

£ p/p 3 course

Starters

Homemade Soup of the Day
Served with a Crusty Bread Roll

Trio of Puddings
Stornoway Puddings Wrapped in Filo and set on a Whisky Sauce

Deep Fried Breaded Brie
Accompanied with Cranberry and Orange Dressing (v)

Smoked Scottish Seafood Platter
A Selection of Fine Smoked Fish and Shellfish with a Creamed Horseradish Dip

Mains

Pan Fried Scottish Fillet of Salmon
With a Lemongrass and Dill Cream Sauce

Roast Sirloin of Beef
With Yorkshire Pudding, And with a Shallot Gravy

Vegetarian Nut Roast
With a Redcurrant Sauce

Pan Fried Chicken Supreme
Coated in a Rich White Grape and Champagne Cream Sauce

A Selection of Hot or Cold Desserts



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WEDDING MENU 3 (SILVER MENU)

£ p/p 3 course

Starters

Homemade Soup of the Day
Served with a Crusty Bread roll

Seafood Terrine
With a Watercress and Citrus Mayonnaise

Trio of Melon and Strawberry Cocktail
Topped with Elderflower

Chef's Game Pate
With Oatcakes and Cumberland Sauce

Mains

Roast Topside of Scottish Beef
With Yorkshire Pudding

Oven Baked Chicken Filler
Stuffed with Haggis and Pooled in an Arran Mustard and Whisky Sauce

Vegetarian Stuffed Beef Tomatoes
Topped with Sweet Chilli and Green Pesto (v)

Poached Fillet of Salmon
With a Rich Lobster and Brandy Cream Sauce

A Selection of Hot or Cold Desserts



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WEDDING COLD DESSERTS MENU

Our selection of cold desserts can include:

Homemade Cheesecake

Many Flavour Combinations Available

~

Lemon Posset

~

Wild Berry Posset

~

Chocolate or Mango Mousse

~

Chocolate Marquise

With Coffee Sauce

~

Apple and Caramel Pie

With Cream

~

Lemon Tart

~

Tiramisu

Profiteroles

With Toffee or Chocolate Sauce

Banoffee Pie



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WEDDING HOT DESSERTS MENU

Our selection of hot desserts can include:

Apple Pie

~

Apple or Pear Crumble

~

Bread and Butter Pudding

~

Queen of Puddings

~

Treacle Tart

~

Hot Sticky Toffee Pudding
With Toffee Sauce

~

Warm Chocolate Brownie
With Chocolate Sauce

~

All served with Homemade Custard



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WEDDING BUFFET

A FULL DRESSED BUFFET

£ p/p

Includes:

- With Dressed Whole Salmon
Gammon
Beef
Homemade Quiche
Turkey
Coronation Chicken
Smoked Seafood Platter (*Oysters, Lobsters, Langoustines Dressed Crab, Crab Claws*)
- With Coleslaw
Pasta Salad
Tomato and Red Onion Salad
Potato Salad
Waldorf Salad
Tomatoes/Cucumber/Pepper Salad
Curried Rice
Cous Cous
Minted Falafel
Warm New Boiled Baby Potatoes
Laced with Red Onion Vinaigrette



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WEDDING CARVERY

AN INFORMAL CELEBRATION

£ p/p
Includes:

Ranges From:

Roast Beef, Turkey, Gammon, Pork or Lamb, Chicken.

With Stuffing, Pigs in Blankets, Rich Gravy, Yorkshire Puddings, Carrots, Neeps, Baby Corns, Broccoli and Cauliflower Cheese, Sugar snap Peas and Braised Sweet Red Cabbage.

Complete with your Very Own Chef to Carve your Meats.



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WEDDING EVENING BUFFET MENU

£12.95 per person

Includes: 5 items

Additional items at £2.95 each

Small Dishes

Bacon Rolls

Homemade Stovies

Corned Beef Hash

Vegetarian Stovies

Chicken Balti (*With Boiled Rice*)

Vegetarian Curry (*With Boiled Rice*)

Beef or Vegetarian Lasagne

Finger Nibbles

Sandwiches

With a Variety of Fillings

Sausage Rolls

Petit Crolines

Mini Quiches

Indian Selection

Smoked Salmon Brown Bread

Hot 'n' Spicy Wings

Chicken Sate

Onion Bhaji

Pakora

Popcorn Shrimp

Butterfly Breaded Prawns

Vegetable Spring Rolls

Mozzarella Sticks

Lamb Samosas

Vegetable Samosas

Chicken Drumsticks

