

BEST WESTERN
Moorings Hotel



Hotels with personality

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Weddings



BEST WESTERN
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MENU 1 @ £29.65

Menu 1A

Chicken Liver Pâté

With apricot chutney and rustic oatcakes

Farmhouse Vegetable Broth

With fresh herbs and crusty roll

Pan Seared Chicken Breast Chasseur

Served with fresh market vegetables and potatoes

Apple Tart Tatin

Served with Chantilly cream

Freshly Brewed Coffee and Chocolate Mints

Menu 1B

Duo of Melon

With a seasonal berry compote

Tomato and Roasted Red Pepper Soup

With a crusty roll

Roasted Salmon Supreme on

a Chive and Ginger Cream

Served with fresh market vegetables and potatoes

Raspberry Crannachan

Flavoured with honey and drambuie

Freshly Brewed Coffee and Chocolate Mints

Menu 1C

Tomato and Mozzarella Salad

With olives and basil dressing

Cream of Leek and Potato Soup

With crusty roll

Roast Loin of Ayrshire Bacon with

Apple and Calvodos Jus

Served with fresh market vegetables and potatoes

Strawberry Cheesecake

With fresh cream and fruit coulis

Freshly Brewed Coffee and Chocolate Mints

Any guest who suffers from any known allergens or intolerances should inform the hotel.

We cannot guarantee our produce is 100% free from allergens/intolerances.

MENU 2 @ £31.75

Menu 2A

Salad of Fantail Prawns

With cherry tomato and piquant mayonnaise

Cream of Vegetable Soup

Served with a crusty roll

Chargrilled Chicken Breast

With a white wine cream

Or

Roasted Rib Eye of Scotch Beef

With a rich roast gravy

Both served with market fresh vegetables and potatoes

Sticky Toffee Pudding

Served with vanilla pod ice cream

Freshly Brewed Coffee and Chocolate Mints

Menu 2B

Melon and Pineapple

With a fruit salsa

Smooth Carrot and Coriander Soup

Enriched with cream served with a crusty roll

Individual Steak and Guinness Pie

Slow cooked beef with a rich gravy

Or

Herb Crusted Salmon Fillet

On a lemon butter and white wine sauce

Both served with market fresh vegetables and potatoes

Chocolate Mousse

served with pistachio ice cream

Freshly Brewed Coffee and Chocolate Mints

Menu 2C

Chicken and Leek Terrine Wrapped in Bacon

Roasted Butternut Squash and Sage Soup

Braised Rump Steak

With root vegetables in a red wine sauce

Or

Breast of Chicken

With haggis served with a whisky and onion sauce

Both served with market fresh vegetables and potatoes

Apple Crumble

With cinnamon ice cream

Freshly Brewed Coffee and Chocolate Mints

MENU 3 @ £33.85

Menu 3A

Bunnahabhain Cured Salmon
Gravalax of salmon served with a dill and mustard sauce
Cream of Cauliflower Soup
Served with a crusty roll
Roasted Sirloin of Beef
With shallot, bacon and red wine sauce
Or
Salmon en Croute
Served with a tarragon butter sauce
Both served with market fresh vegetables and potatoes
Dark Chocolate and Orange Tart
Served with a warm chocolate sauce
Freshly Brewed Coffee and Chocolate Mints

Menu 3B

Slow Roasted Tomato and Goat's Cheese Salad
Lightly Curried Parsnip Soup
Roast Supreme of Chicken Breast
Filled with leek and tarragon mousse with a wild mushroom jus
Or
Pan Seared Rump of Lamb
On a rich red currant jus
Both served with market fresh vegetables and potatoes
Eton Mess
Crushed meringue with strawberries and cream
Freshly Brewed Coffee and Chocolate Mints

Menu 3C

Chicken Caesar Salad
With croutons and Parmesan in a tangy dressing
Smoked Ham and Green Pea Soup
With a crusty roll
Charred 6oz Sirloin of Mature Grass-fed Beef
Served with a peppercorn sauce
Or
Breast of Guinea Fowl
Accompanied by a prune compote
Both served with market fresh vegetables and potatoes
Lemon Posset
A rich lemon cream served with homemade shortbread
Freshly Brewed Coffee and Chocolate Mints

BUFFET MENUS

Finger buffet items are listed below. With the exception of tea and coffee you should cater for the same number with each item. The Wedding Cake is normally served with the buffet, and we would suggest to cater for ¾ of your entire guests for traditional evening buffet.

Canapé Selection @ £3.80 per person

Please choose 3 from the following;
Hot smoked salmon and horseradish crème fraîche
Shot of soup
Chicken liver parfait and chutney
Haggis bon bons
Buffalo mozzarella, basil and cherry tomato
Chicken and Parma ham roulade
Black pudding fritters
Cucumber cups with blue cheese mousse and crispy bacon
Additional Canapés £1 per person

Traditional Finger Buffet

Selection of sandwiches and tortilla wraps
Mini haggis, neeps and tatties pies
Chicken satay skewers
Quiche Lorraine (on request)
Mini fish 'n' chips
Mini beefburgers
Cajun chicken skewers
Vegetable pakora
Sweet chilli chicken skewers
Glazed sausage rolls
Breaded chicken goujons
Mini steak pies
Haggis bon bons
Fresh fruit skewers
Served with accompanying dips or sauces

New favourite £3.95

Sausage, bacon or potato scones served in rolls with sauces

Tea and coffee £1.60 per person

3 items @ £7.50

4 items @ £9.15

6 items @ £11.55

For more than 6 items add £1.60 per additional item