



## Catering for your wedding day

At Daviot Steading, our in-house chefs craft menus using the finest Highland produce, showcasing exceptional local flavours. We offer thoughtfully curated set menus, adaptable for dietary needs and children's portions.

Set menus provide great value, with options to tailor dishes for an additional cost.

We're committed to making your wedding day unforgettable, delivering exceptional dining and warm Highland hospitality for you and your guests.

# The Highest Quality Local Food & Drink

At Daviot Steading we take pride in sourcing as much local produce as we can. From appetisers right through to coffee and sweet treats, we ensure that we buy from the best suppliers the Highlands and Islands have to offer.

## Bakers & Confectioners

**Bakes By Jen** | Daviot

**Bici's Pizza** | Inverness

**Harry Gow** | Inverness

**Kilted Fudge Company** | Aviemore

## Dairy

**Connage Highland Dairy** | Ardersier

**Miele's Gelataria** | Inverness

**Orkney Cheese Company** | Orkney

## Grocery

**Inverness Coffee Roasting Co.** | Inverness

**Williamson Foodservice** | Inverness

## Meat & Fish

**A & I Quality Butchers** | Culloden

**Ardgay Game** | Bonar Bridge

**Pro Fish** | Aviemore

**Daviot**  
*Steading*

Prices depend on the date of booking. Menu subject to change.

# Canapés

Delight your guests with a selection of bite-sized appetisers - the perfect accompaniment to a glass of fizz or special cocktail.

## Cold

Naan bread topped with smoked duck & apricot chutney

Scottish oatcakes & smoked mackerel paté

Lettuce hearts filled with Blue Murder cheese & peach chutney

Smoked salmon blinis topped with cream cheese & chive

Tomato & basil bruschetta

## Hot

Homemade mini steak pies

Goats cheese & red onion blinis

Smoked beef & red onion blinis

Harry Gow's mini sausage rolls

Traditional haggis bon-bons

## Sweet

Freshly baked scones with strawberries & cream

Variety of mini cheesecakes

Bite-sized chocolate éclairs

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# Charcuterie Board

[shahr-koo-teh-ree]

Beautifully presented, our charcuterie boards are full of different flavours, textures and colours, and are perfect as canapés and starters, or even as an option for your evening food. Enjoy a variety a Scottish meats, seafood and cheeses, and add in some Mediterranean nibbles for extra colour.

Our charcuterie boards feature a selection of the following items.

## Highland Meat

Venison | Beef | Duck

## Scottish Seafood

Smoked mussels | Hot-oaked smoked salmon | Sardines | Shellfish

## Highland Cheese

Fine artisan cheese | Scottish oatcakes | Toasted breads | Fresh fruit chutneys

## Mediterranean

Continental cured meats | Olives | Sun-blushed tomatoes | Stuffed peppers

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*Steading*

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# BBQ Menus

A Daviot Steading BBQ is a spectacle to the eye and a delight for all bellies. A brilliant family-friendly option where guests can choose from a buffet of Highland meats, cold salads and hot side dishes. No fuss, great fun and a hearty feed for all your guests!

Our set BBQ menus, on the next three pages, offer the best value for money, but you can always adapt them at an additional cost to suit your tastes.

We are happy to cater for your little ones too, and offer half plates for smaller appetites.

Come rain or shine a BBQ at Daviot Steading is a fantastic way to add a relaxed and fun-filled atmosphere to your big day.

Daviot  
*Steading*

Prices depend on the date of booking. Menu subject to change.

BBQ | Menu 1

# Northern Corries

*“Great Family Quality”*

## From The BBQ

Scotch beef burgers with dill, pickles & salad

Scotch venison burgers with caramelised onions

Homemade chicken burger with pesto

Spiced halloumi & pineapple burgers with zing slaw

Gourmet hot dogs

Sticky BBQ pork ribs

## Sides

Corn on the cob

Chef's green salad with house dressing

Chefs homemade slaw

Harry Gow's floured rolls

Condiment table

Daviot  
*Steading*

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BBQ | Menu 2

# An Teallach

*“The BBQ Extravaganza”*

## Highland Rotisserie

choose one of the following:

Whole rib roast beef | Roasted pork loin | Haunch of venison

## From the BBQ

BBQ Chicken Breast

Mediterranean Vegetable Skewers

## Sides

Corn on the cob

Baked potatoes

Fusilli salad

Cous cous salad

Chef's green salad & house dressing

Olive, feta, & sun-blushed tomato salad

Chef's homemade slaw

Harry Gow's floured rolls

Condiment table

## Miele's Gelataria

Choose 3 flavours to offer your guests:

Vanilla, Raspberry Ripple, Salted Caramel, Lemon Sorbet, Mango Sorbet

Daviot  
*Steading*

Prices depend on the date of booking. Menu subject to change.

BBQ | Menu 3

## Liathach

*“The BBQ Extravaganza”*

### Highland Rotisserie

choose one of the following:

Whole rib roast beef | Roasted pork loin | Haunch of venison

### Seafood

choose three of the following:

Oysters JAN-APR / SEP-DEC | Mussels | Lobster JUN-SEP | Langoustines | Crab MAR-AUG

### From the BBQ

BBQ Chicken Satay | BBQ Chicken Breast

### Sides

Corn on the cob

Chef's green salad & house dressing

Baked potatoes

Olive, feta, & sun-blushed tomato salad

Fusilli salad

Chef's homemade slaw

Cous cous salad

Harry Gow's floured rolls

Condiment table

### Miele's Gelataria

Choose 3 flavours to offer your guests:

Vanilla, Raspberry Ripple, Salted Caramel, Lemon Sorbet, Mango Sorbet

Daviot  
*Steading*

Prices depend on the date of booking. Menu subject to change.



# Wedding Breakfast Menus

For a more traditional served meal our range of wedding breakfast menus are ideal.

Our wedding breakfast set menus, on the next five pages, offer the best value for money, but you can always adapt them at an additional cost to suit your tastes.

We are happy to cater for your little ones too, and offer half plates for smaller appetites.

Daviot  
*Steading*

Prices depend on the date of booking. Menu subject to change.

Wedding Breakfast | Menu 1

# Beinn Eighe

## Homemade Soup

Chef's homemade soup served with farmhouse crusty bread

## Smoked Mackerel Pâté

Scottish smoked mackerel pâté served with Scottish oatcakes

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## Scotch Roast Beef

Served with roasted vegetables, Stornoway black pudding, Yorkshire pudding, and a red wine & thyme jus

## Highlander Chicken

Pan-fried chicken stuffed with traditional Scottish haggis and served with roasted vegetables, and a rich red wine & rosemary jus

Both main courses are served with potatoes dauphinoise.

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## Scottish Cranachan

Infused with whisky and fresh raspberries, and served in a brandy basket

## Chef's Cheesecake

Homemade fruity cheesecake

— **Daviot** —  
*Steading*

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Wedding Breakfast | Menu 2

# Slioch

*-Great Family Quality-*

## Homemade Soup

Chef's homemade soup served with farmhouse crusty bread

## Smoked Salmon Fingers

Hot oak smoked Scottish salmon fingers served with endive, capers and a lemon, crème fraîche dressing

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## Pulled Brisket of Scotch Beef

Served with potatoes dauphinoise, Yorkshire pudding and beef gravy

## Fillet of Scottish Salmon

Served with sweet peas, sautéed potatoes and a béarnaise sauce

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## Eton Mess

Infused with fresh Scottish strawberries

## Sticky Toffee Pudding

Served with creamy custard or Miele's vanilla gelato

Daviot  
*Steading*

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Wedding Breakfast | Menu 3

# Stac Pollaidh

*-Superb Vegetarian Dining-*

Homemade Soup

Chef's homemade soup served with farmhouse crusty bread

Walnut & Pear Salad

Leafy summer salad with house dressing

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Wild Mushroom Risotto

Served with fresh, seasonal vegetables

Vegetable Wellington

Beetroot, mushroom and butternut squash wellington served with fresh, seasonal vegetables

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Scottish Fudge Cheesecake

Served with fresh, hand-picked berries

Sticky Toffee Pudding

Served with creamy custard or Miele's vanilla gelato

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*Steading*

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Wedding Breakfast | Menu 4

# Ben Wyvis

*-Our Most Popular Choice-*

## Cullen Skink Tarts

Homemade cullen skink tarts with a dressed, rocket salad

## Ham Hock Terrine

Served with red onion marmalade on toasted brioche, drizzled with house dressing

## Prawn Cocktail

A classic prawn cocktail with Marie Rose sauce

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## Roast Fillet of Scottish Sea Bass

Served with sautéed new potatoes, green beans and salsa verde

## Highland Roast Lamb

Served with potatoes dauphinoise, butter-poached carrots and roasted vegetables, finished with a rich red wine and rosemary jus

## Scottish Roast Chicken

Served with Stornoway black pudding, roasted vegetables, potatoes dauphinoise and a Yorkshire pudding, finished with an onion gravy

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## Scottish Cranachan

Infused with whisky and fresh raspberries, served in a brandy basket

## Apple & Toffee Crumble

Served with creamy custard or Miele's gelato

**Daviot**  
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Wedding Breakfast| Menu 5

# Ben Nevis

*-Something Special-*

Scottish Hand-dived King Scallops

Served with Stornoway black pudding and apple purée

Chicken & Pistachio Terrine

Served on toasted crostini with house-dressed salad

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Lemon Sorbet

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Roast Scottish Haunch of Venison

Finished with a redcurrant & juniper jus, and served with potatoes dauphinoise and roasted vegetables.

Roast Duck

Finished with a red wine & mushroom sauce, and served with potatoes dauphinoise and roasted vegetables.

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Trio of Desserts

Choose three desserts from any of our menus.

Served with fresh cream or Miele's vanilla gelato

Highland Cheese Board

Fine Scottish cheeses with Hebridean oatcakes

and fresh fruit chutneys

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*Steading*

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# Kids' Menu

*-For the Wee Ones-*

Fresh Fruit

Slices of melon with mixed Scottish berries

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Chicken Goujons

Breaded or battered chicken goujons served with green salad and house-cut chips

Fish & Chips

Battered or breaded Scottish haddock served with house-cut chips & garden peas or side salad

Macaroni Cheese

Served with garlic bread

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Miele's Gelateria Gelato

2 scoops of Miele's gelato topped with popping candy

Gelato Sundae

Layered Miele's gelato

Chocolate Brownie

Served warm with Miele's chocolate gelato

**2-Course & 3-Course options available**

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# Late Evening Buffets

Wedding evening late buffet options

Choose one option to benefit from the price quoted

## Cold Buffet

Selection of sandwiches and Harry Gow's sausage rolls

## Hot Buffet

choose from:

Chef's Scotch Eggs

With Stornoway black pudding and apple.  
Vegetarian option made with vegetarian haggis

Filled rolls

Fresh, brioche rolls with a selection of fillings:  
bacon, link sausage and vegetarian sausages

Gourmet Hot Dogs

With a selection of toppings

Bici Pizza Slices

Choose up to 3 different toppings

choose from:

Mini Fish & Chips

Battered haddock & house-cut chips with  
homemade tartar sauce

Isle of Arran Smoked Cheddar Macaroni

Traditional Scotch Beef Stovies

Served with Scottish oatcakes

Soy Pulled Pork Rolls

Burger in a Bun

Beef, chicken or venison burgers in floured, Harry  
Gow's roll

## Tea & Coffee

Loose tea, filtered coffee and Scottish Tablet | Wedding Cake

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*Steading*

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