

TATTIES & TIPPLES

event catering



WEDDING MENUS 2025

WWW.TATTIESANDTIPPLES.COM

TATTIES & TIPPLES

event catering

CHOOSE TATTIES AND TIPPLES FOR YOUR SPECIAL DAY...

We're a passionate, family-run catering business with years of experience delivering exceptional hospitality across central Scotland. From our first meeting, we focus on building a relationship with you to create a food and drink experience that's truly personal.

Whether you're planning an intimate gathering or a large celebration, we can take care of as much—or as little—as you need. From catering style and menu choices to drinks receptions, bar service, staffing, and even plate, linen, and furniture hire, we'll help make your event seamless and memorable.

TATTIES & TIPPLES

event catering

Canapes

3 for £8pp or 4 for £10pp

- King prawn Tempura – sweet chilli & lime dip
- Haggis bon bon – arran mustard mayo
- Wild Mushroom arancini with truffle aioli (V)
- Mature cheddar & pickle skewer (GF)(V)
- Caramelised red onion & beetroot tart (GF)(V)
- Chicken Liver parfait – with caramelised onions (GFOA)
- Black pudding bon bon with tomato chutney
- Roast beef Yorkshire pudding with horseradish cream
- Pork & chorizo sausage roll with chilli jam
- Fish Croquette with tartare sauce
- Sun dried tomato & smoked cheddar quiche (GF)(V)
- AntiPasti cups – meats, cheese, fruit & nuts (£4pp supp)
- Tomato & bocconcini Bruschetta – balsamic glaze & fresh basil (GFOA)(V)
- Tandoori chicken Poppadom – with spiced onions & mint

TATTIES & TIPPLES

event catering

Drinks Packages

Package 1

Glass of Prosecco post ceremony, glass of house wine with meal and a glass of Prosecco to toast speeches

£19pp

Package 2

Glass of Prosecco post ceremony, half bottle of house wine with meal, glass of Prosecco to toast speeches

£25pp

Package 3

2 x Glass of Prosecco or bottled beer post ceremony, half bottle of house wine with meal, glass of Prosecco to toast speeches

£30pp

Package 4

Glass of Champagne post ceremony, half bottle of house white/red wine with meal and a glass of Champagne to toast speeches

£38pp

All our drinks packages include all glassware, plus additional water glasses and water jugs for the table, staff and equipment, vintage cart for reception drinks.

Want a custom drinks package?

Get in touch and we will establish what regions, style and quality you are looking for. We then work closely with our wine supplier to source the perfect wines.

We can also arrange a wine tasting for £35pp with the cost removed off your final bill once booked.

Menu 1

Starters

Served with bread rolls & butter

**Chicken Liver parfait with red onion marmalade,
toasted brioche & crisp leaf salad**

Vegetable & Red Lentil soup

Mains

**Served with roasted baby potatoes,
seasonal vegetables**

**Lemon & thyme roast chicken supreme
& red wine gravy
(GF)**

**Grilled vegetable & sundried tomato tart
& spiced tomato sauce (VG, GF)**

Dessert

**White chocolate & strawberry cheesecake
with fruit coulis, chantilly crème**

£33.50pp





TATTIES & TIPPLES
event catering

Menu 2

Starters

Served with bread rolls & butter

**Hendricks gin cured salmon
with cucumber ribbons, pickled shallots, dill
crème fraiche and rye bread toasts (V)(GFOA)**

**Tomato & roasted red pepper soup with basil oil
and cream (GF)(DFO)(VGO)**

Mains

**Served with buttery mashed potatoes, honey-
roasted carrots & rosemary**

Slow-braised beef shin & shallot jus (GF)

**Pan-roasted chicken balmoral
& whisky cream sauce**

**Grilled vegetable & sundried tomato tart & spiced
tomato sauce (VG, GF)**

Dessert

**Dark chocolate tart
with salted caramel sauce & crème fraiche
chantilly**

**Traditional Scottish cranachan
with toasted oats, raspberries, whisky & honey
(GFOA)**

£38.00pp

Menu 3

Starters

**Ham hock terrine (GFOA)
with cauliflower piccalilli, watercress & broad
bean salad, toasted sourdough wafers**

**French onion soup (V,GFOA)
with sourdough croutons**

Mains

**Served with rosemary roasted potatoes, honey
roasted root vegetables, mini-Yorkshire pudding**

**Scottish roast striploin of beef
& red wine & shallot (GFOA)**

**Roast chicken supreme & red wine & shallot gravy
(GFOA)**

**Root vegetable vegan wellington
& spiced tomato sauce (VG)**

Desserts

**Sticky toffee pudding
with butterscotch sauce & vanilla bean ice cream
(GFOA) (VGOA)**

**Sicilian lemon tart
with raspberry coulis, meringue peaks, seasonal
berries**

£45.00pp



Menu 4

Family-style Sharing

Starters - choose 1

Antipasti board

Prosciutto, salami, marinated vegetables,
bocconcini, breadsticks & tapenade

Baked camembert

rosemary & garlic studded camembert with
sourdough toasts, arran fruit chutney

Scottish seafood platter

Hot smoked salmon, mini prawn cocktails, lemon
aioli, mini capers, toasted rye bread

Mains (choose 1 meat & 1 veg)

Slow cooked lamb shoulder

slow-roasted with preserved lemon & harissa
with mint yogurt & pomegranate

Beef Bourguignon

slow cooked chuck steak cooked in red wine,
pearl onions, pancetta & wild mushrooms

Whole baked cauliflower

Harissa marinated cauliflower with pomegranate,
tahini dressing & dukkha

Sides for the table (choose 2)

Garlic & herb roasted new potatoes

Butter mashed potatoes with chives

Grilled asparagus with lemon

Honey roasted carrots & parsnips

Seasonal buttered greens

Creamy dauphinoise potato

Herby couscous with pomegranate & mint

Dessert

Eton mess meringue with fresh berries,
whipped cream

Sticky toffee pudding slab with butterscotch
sauce & vanilla pouring cream

Apple & blueberry crumble with crème anglaise

£48.00pp

BBQ Catering

Menu 1

Tandoori chicken thighs
spiced chicken thighs

Aberdeen Angus beef burger
with cheddar cheese, burger sauce & pickled
onions

Mediterranean vegetable skewers
peppers, onions, courgette & fresh basil oil

or

Cajun spiced chicken thighs
spiced chicken thighs

Bratwurst hot dog
with American mustard, ketchup & crispy onions

Mediterranean vegetable skewers
peppers, onions, courgette & fresh basil oil

Sides and Salads

Charred corn on the cob with chilli butter (V, GF)

Rainbow coleslaw (V)

Heritage tomato, cucumber & mint salad (VG, GF)

£20.00pp





TATTIES & TIPPLES
event catering

BBQ Catering

Menu 2

Piri Piri chicken thighs
spiced chicken thighs

Aberdeen Angus beef burger
with cheddar cheese, burger sauce & pickled
onions

Highland venison sausages
with caramelised onions

Mediterranean vegetable skewers
peppers, onions, courgette & fresh basil oil

Sides and Salads

Charred corn on the cob with chilli butter (V, GF)

**Loaded potato salad with crispy onions &
mustard mayo (V)**

Heritage tomato, cucumber & mint salad (VG, GF)

**Caesar salad, croutons & parmesan cheese
(GFOA)**

£25.00pp

TATTIES & TIPPLES
event catering

Evening Pizza

*Neapolitan style pizzas - all come with fior de latte mozzarella
and tomato base - we cook the pizza's fresh to order for your
guests in the venues courtyard or garden.*

The perfect late night feast...

Margherita
basil & pecorino

Mighty meaty
salami, prosciutto, chicken & chilli

Loaded vegetarian
roasted red peppers, onions, sweetcorn &
pecorino

Flying Scotsman
Chicken breast, black pudding & jalapeno

Sides and Salads

**Caesar salad, croutons & parmesan cheese
(GFOA)
Garlic & herb dip**

£12.00pp





TATTIES & TIPPLES
event catering

Evening Buffets

Pie Selection

- **Steak, mince and macaroni pies**
- **£8pp**

Morning Rolls

- **Sausage, Bacon and Tattie Scones**
- **£8pp (two rolls per guest)**

Mini Buffet

- **Chicken Pakora, Vegetable Pakora, Vegetable Spring rolls, Sausage Rolls**
- **£9pp**

Premium Buffet

- **Burger Sliders, Sausage rolls, Mini Steak Pies, Macaroni Pies, Chicken Skewers, Vegetable Spring Rolls**
- **£16pp**

TATTIES & TIPPLES

BAR SERVICE

If you have booked a blank canvas wedding you may be needing a bar for your special day?

Look no further than Tatties & Tipples.

We can install a fully stocked bar suitable for all sizes of weddings and events and/or a pop up cocktail bar as part of a drink reception.

Our experienced team will look after your guests with a range of drinks including draft beer, bottled beers and ciders, wine, spirits, cocktails and soft drinks.

If your venue does not have a premises licence we apply for an occasional licence on your behalf and will have a personal licence holder on site at all times ensuring a safe and compliant bar service.

We take care of all glassware and will clean down and remove everything off-site either that night or the following morning depending on your venue.

See an example bar menu on the next page or get in touch to discuss our bar service

TATTIES & TIPPLES

BAR PRICE LIST

UNDER 25?

Please show ID
when buying alcohol

Draught

Madri Excepcional 4.6% Pint	£6.0
1/2	£3.0

Bottles & Cans

Corona 330ml	£4.1
Staropramen 330ml	£4.1
Bitter & Twisted 330ml	£4.0
Thistley Cross Cider 330ml	£4.6
Rekorderlig Strawberry 500ml	£5.5
Staropramen Zero 0% 330ml	£4.0

Fizz

Prosecco Brut- (ITA)	
125ml Glass	£5.0
750ml Bottle	£29
Aperol Spritz	£8.0

White Wine

House White (FRA)	
175ml Glass	£5.8
750ml Bottle	£25

False Bay Sauvignon (SA)

175ml Glass	£6.0
750ml Bottle	£26

Red Wine

House Red (FRA)	
175ml Glass	£6.0
750ml Bottle	£26

False Bay Syrah (SA)

175ml Bottle	£6.5
750ml Bottle	£28

Rose

White Zinfandel (USA)	
175ml Glass	£6.0
750ml Bottle	£26

Soft Drinks

Coke	£3
Diet Coke	£3
Lemonade	£3
Irn Bru	£3
Irn Bru Sugar Free	£3
Tonic	£2.0

SPIRITS

Vodka

Absolut Vodka	£4.0
Grey Goose	£5.5

Gin

Beefeater Gin	£4.0
Beefeater Pink	£4.1

Rum

Havana 3	£4.0
Havana 7	£5.5
Captain Morgan	£4.5

Liqueur

Kahlua Coffee Liqueur	£4.0
Peach Schnapps	£3.5
Dissarono	£4.0

Whisky

Chivas Regal	£4.0
Glenlivet 12	£5.5
Balvenie 12 Double Wood	£5.5

All measures are served as 25ml for spirits and 175ml for wine.

Challenge 25 is in operation.

Menu as supplied in good faith but can vary depending on venue and stock availability.