

“WINNERS” of the FOOD AWARDS SCOTLAND 2017



## Quality Tailored Catering Service for your Wedding Day

For further information regarding any of our catering services.  
Please do contact us using the details below.

**Telephone : 01501 740 440**  
**Email: [ourkitchentoyours@live.co.uk](mailto:ourkitchentoyours@live.co.uk)**

 **find us on Facebook**  
**@ourkitchentoyours**

**Call us between:**

Monday to Friday | 7:30am to 5:00pm  
Saturday | 9:00am - 12:00pm  
Sunday | Closed

**Events we cater for:**

Private Functions • Corporate Events  
Dinner Parties • Birthday Parties  
Burns Night Suppers • Gala Days  
Buffets • Funerals • Christenings  
Boardroom Lunches  
Frozen Meals - delivered direct to your door!



**Our Kitchen To Yours Ltd**

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[www.ourkitchentoyours.co.uk](http://www.ourkitchentoyours.co.uk)

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# Taking care of all aspects of your wedding catering...



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FOR OVER 10 YEARS, **OUR KITCHEN TO YOURS** HAS BEEN A LEADER IN CREATING AND EXECUTING ONE-OF-A-KIND WEDDINGS; HAVING PERFORMED 100S OF MEMORABLE WEDDINGS AND SPECIAL EVENTS. OUR TALENTED TEAM OF CHEFS HAVE A COMBINED 40+ YEARS EXPERIENCE AND ARE HIGHLY TRAINED WITH EXTENSIVE EXPERIENCE IN FINE DINING, WEDDING CATERING, AND PRIVATE CHEF SERVICES.

**Our Kitchen To Yours** caters for all sizes and styles of weddings. From intimate 20 person boutique weddings to large 200+ guest weddings with full menus to suit your eloquent taste and budget. We know and fully understand that your wedding is a very special time in your life, so let us handle all of your catering needs for your big day.

Comprehensive wedding event planning is the cornerstone of the partnership we create with you. With the use of our very own highly experienced "Master of Ceremonies" (if required). We guide you through every aspect of planning by creating spectacular wedding catering menus, recommendations for how to seat your guests to timing for toasts and selecting favours.

The event planner and owner gives you a one to one personal experience, who understands the importance of your wedding day. We will work closely with you to ensure every detail is considered safeguarding that every expectation is succeeded.

We are with you every step of the way to assist you in assembling a qualified team of industry professionals in floral design, wedding cars, music or entertainment, photography and hall decoration to ensure the success of your event from beginning to end.



## Menu 1

### Starters Choice Of:

Home-Made Red Lentil Soup Made With Cured Ham Hock Stock Served With A Crusty Petit Pan Roll.

Melon Medley With Summer Fruits  
Served With A Fruit Coulis (V)

Smoked Mackerel With Pickled Cucumber, Beetroot  
And Horse Radish Cream

Chicken Liver Pate With Caramelised Red Onion Chutney  
Served With A Baby Leaf Salad & Oatcakes

### Main Courses Choice Of:

Aberdeen Angus Steak Pie (Topped With Flaky Puff Pastry)

Corn Fed Chicken Balmoral  
(Chicken Stuffed With Haggis Served With A Whisky Cream Sauce)

Wild Scottish Fillet Of Salmon  
(In A Dill & Lemon Cream Sauce)

Somerset Brie & Beetroot Tart (V)

All Served With A Selection Of Potatoes And Vegetables,  
Unless Otherwise Stated

### Desserts Choice Of:

Home-Made Baileys Cheesecake  
(Served With Mango Coulis)

Profiteroles (With Chocolate Or Toffee Sauce)

Strawberry Pavlova  
(Served With Fresh Strawberries Covered In Fresh Cream)

Sticky Toffee Pudding  
(With Vanilla Sauce Anglaise)

### Prices from £29.95

We can mix and match our menus and tailor to your specific requirements which suit your event or occasion.

All allergens and dietary requirements catered for.

**Contact us now to discuss your menus**

**Tel: 01501 740 440**

## Menu 2

### Starters Choice of:

Home-Made Roasted Red Pepper And Tomato Soup Served  
With A Crusty Petit Pan Roll. (V)

Baked Field Mushrooms Stuffed With Goat's Cheese Served  
With A Mixed Leaf Salad (V)

Haggis Balls Drizzled With A Whiskey Sauce

Smoked Chicken And Crispy Bacon Salad With Toasted Walnuts  
Served With A Honey And Grain Mustard Dressing

Prawn & Langoustine Cocktail

### Main Courses Choice Of:

Tower Of Scotland  
(Layered Medallions Of Beef And Blackpudding Resting On A Potato Roasti)

Highland Mist  
(Layered Medallions Of Beef And Haggis Resting On A Potato Roasti)

Chicken Mozzarella  
(Served With Napoli Sauce)

Corn Fed Chicken Supreme  
(With Potato Roasti, Spinach And Haggis Croquette And Whisky Sauce)

Wild Scottish Fillet Of Salmon With Duchess Potato  
(Served On A Bed Of Chargrilled Leeks)

Four Cheese Ravioli (V)  
(In A Tomato, Garlic & Buttercream Sauce With A Garlic Ciabatta)

All Served With A Selection Of Potatoes And Vegetables,  
Unless Otherwise Stated

### Desserts Choice Of:

Spiced Poached Pear With Vanilla Ice-Cream  
(Drizzled With Rich Honey)

Raspberry And White Chocolate Cheesecake  
(With Mini Meringues And Strawberry Jelly)

Caramelised Apple & Blackberry Crumble  
(Served With Sauce Analgise)

Chocolate Haven  
(Served With Chantilly Cream)

## Menu 3

### Starters Choice Of:

Home-Made Creamy Leek And Smoked Bacon Soup Served  
With A Crusty Petit Pan Roll. (V)

Tower Of Haggis, Neeps & Tatties  
(Complimented With Drambuie Sauce)

Ham Hock & Pork Shoulder Ballotine Wrapped Cured Scottish Ham  
(With Red Onion & Chilli Jam)

Crab Dressed Whisky Cured Salmon  
(Served In A Lemon And Isle Of Arron Mustard Vinaigrette)

Stuffed Beef Tomato With A Herbed Cous Cous  
On A Grilled Polenta

### Main Courses Choice Of:

Slow Cooked Scottish Lamb Shanks  
(Served With Seasonal Vegetables And Dauphinoise Potato)

Fillet Of Aberdeen Angus Beef  
(Served With Dauphinoise Potatoes, Savoy Cabbage And Bacon)

Slow Roast Belly Of Pork  
(Served With Potato Roasti, Broad Beans & Smoked Bacon Cider Jus)

Corn Fed Chicken Bacon Stuffed With Applewood Smoked  
Cheese (Served With White Wine And Tarragon Sauce)

Aubergine & Ratatouille Stack With Dressed Rocket Leaves And Rocket Oil (V)

All Served With A Selection Of Potatoes And Vegetables,  
Unless Otherwise Stated

### Desserts Choice Of:

Choux Pastry Swan

Raspberry Cranachan In A Brandy Basket

Eton Mess

Hazelnut Crème Brule Pyramid  
(Served With Strawberry Coulis)

Lemon Mousse With Champagne Poached Pears

