

The Highlands & Islands Project

We are delighted to offer only the freshest products, where we can source locally, when possible. We refer to this as our Highlands & Islands Project because as much as possible we only use our amazing food suppliers that we are lucky to have here in the Highlands & Islands

Butcher Meats

A&I Quality Butchers, Inverness

Ardgay Game

All Meat Sourced from the Highlands

Seafood & Shellfish

Pro Fish

Operational from Aviemore

Fresh & Chilled

Williamson Foodservice

Inverness

Bakery & Confectionary

Bakes by Jen

Harry Gow, Inverness

Coffee, Cheese & Oatcakes

Inverness Coffee Roasting Co

Connage & Orkney Cheeses

Hebridean Oatcakes

Canapes

Feast your eyes on these mini food delights and serve your wedding guests some tasty treats to have with a glass of champagne or cocktail.

£2.50 per item

Savoury

Smoked Duck & Apricot Chutney Served
on Mini Naan Bread

Chicken Skewers with Peanut Satay Dip

Lettuce Hearts Filled with Blue Murder
Cheese & Peach Chutney

Smoked Mackerel Pate on Hebridean
Oatcakes

Smoked Salmon Cream Cheese & Chive
Blini's

Tomato & Basil Bruschetta

Sweet

Mini Scones with Strawberries & Cream

Mini Cheesecakes

Mini Chocolate Eclairs

Hot

Harry Gow Mini Sausage Rolls

Our House Favourite Homemade Mini Steak Pies

Haggis Bon Bon's

Goats Cheese & Red Onion Marmalade Blini's

Smoked Beef & Red Onion Marmalade Blini's

Charcuterie Board

First off ... how do you pronounce charcuterie? [shahr-koo-tuh-ree]. Charcuterie is the art of preparing meats which are often cured or smoked.

Charcuterie boards are not only gorgeous, large sharing boards, they contain a combination of flavours and nibbles for a simple no-fuss option to canapés or as an alternative to the evening buffet.

£8.50 pp

Our Charcuterie Boards have a selection of the following

Meat

Venison

Beef

Duck

Continental Cured Meats

Scottish Seafood

Smoked Mussels

Hot Oaked Smoked Salmon

Sardines & Various Shellfish

Cheese

Highland Fine Artisan Cheese
with Hebridean Oatcakes &
Fresh Fruit Chutney's

Mediterranean

Olives

Sun Blushed Tomatoes

Stuffed Peppers

Served with Toasted Breads

BBQ

Relaxed, Budget Friendly, Fun Dining

If you are thinking of something a little less formal, relaxed, and family friendly, then our BBQ choices may well be the right choice for you!

Although this option can help keep costs down, we certainly create a BBQ spectacle for you & your guest's enjoyment.

If our Scottish weather permits, guests can enjoy Rotisseries of Highland meats including beef, pork, or venison with Chef's carving tables, where your guests can view, along with chill & hot cabinets of delicious side dishes.

Do not worry if the weather does not go our way, we can still offer these choices indoors as a buffet style dining.

The fun part is choosing the BBQ that you think will suit your needs. Listed below are a few options for you to consider.

We ask that you choose one menu to benefit from the price quoted.

There is the option to select from different menus, but there would be cost differences to consider

We cater for the wee ones in your party and are delighted to offer half plates for the smaller appetite

BBQ | Menu 1

Loch Moy

£22.00 per person

“Great Family Quality”

Burgers

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

Hot Dogs & Ribs

Gourmet Hot Dogs

Sticky BBQ Pork Ribs

The above options will be served with our side dishes

Mediterranean Vegetable Skewers

Corn on the Cob

Chef's Green Salad with House Dressing

Chefs Homemade slaw

Floured Buns & a Selection of Condiments

Filtered Fresh Coffee & Scottish Fudge/ Wedding Cake

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Filtered Fresh Coffee & Scottish Fudge/ Wedding Cake

BBQ | Menu 2

Loch Sheil

£28.50 per person

“The BBQ Extravaganza”

Rotisseries of Highland meats

Please select one from the following
three options for your Rotisserie

Whole Rib Roast Beef

Roasted Pork Loin

Haunch of Venison

Chicken

Succulent BBQ Chicken Satay

BBQ Chicken Breast

The above options will be served
with our side dishes

Mediterranean Vegetable Skewers

Baked Potatoes

Chefs Homemade slaw

Fusilli Salad

Corn on the Cob

Chef's Green Salad with House Dressing

Cous Cous Salad

Olive, Feta, and Sun Blushed Tomato
Salad

Floured Buns & a Selection of Condiments

Sweet

The Ice Cream Cart

Black Isle Dairy Award-Winning Gelato-Style Ice Cream

Choose 3 of your favourite flavours to offer your guests

Filtered Fresh Coffee & Scottish Fudge/ Wedding Cake

BBQ | Menu 3

Loch Leven

£32.50 per person

“The BBQ Extravaganza”

Rotisseries of Highland meats

Please select one from the following three options for your Rotisserie:

- Whole Rib Roast Beef
- Roasted Pork Loin
- Haunch of Venison

Seafood

Please select three from the following options:

Oysters
best quality in January – April & September – December

Garlic, Paprika & Parmesan Butter

Mussels

Lobster

June – September

Langoustine with Aioli

Indulgent & Look Very Impressive but are also Delicious!

Crab

March – August

Chicken

Succulent BBQ Chicken Satay

BBQ Chicken Breast

All the options to the right will be served with our side dishes

Mediterranean Vegetable Skewers

Baked Potatoes

Chefs Homemade slaw

Fusilli Salad

Corn on the Cob

Chef's Green Salad with House Dressing

Cous Cous Salad

Olive, Feta, and Sun Blushed Tomato Salad

Floured Buns & a Selection of Condiments

Sweet

The Ice Cream Cart

Black Isle Dairy Award-Winning Gelato-Style Ice Cream

Choose 3 of your favourite flavours to offer your guests

Filtered Fresh Coffee & Scottish Fudge/
Wedding Cake

Wedding Breakfast Options at Clava Mains

At Clava Mains, we only use the freshest products and we source locally where possible.

We are so fortunate in having some of the world's best food on our doorstep.

Our chefs are passionate about the food we serve.

Below you will find a few menu's at different price points.

We ask you to choose one menu to benefit from the price quoted and require a pre-order but do not worry our wedding coordinator will keep you on track with this.

There is also the option to select from different menus to create your own, but there would be cost differences to consider.

We cater for the wee ones in your party and are delighted to offer half plates for the smaller appetite

Please let us know if there are any allergies or food intolerances in your party.

We can offer suggestions to work with your chosen menu to accommodate all your guests needs.

We look forward to hosting your event and ensuring that you have a unique dining experience

With Warmest Wishes

John

John Lockhart | Owner | Clava Mains

Wedding Breakfast | Menu 1

Loch Affric

£37.00 per person

Homemade Fresh Soup served with Farmhouse Crusty Bread

Smoked Mackerel Pate

Highland Roast Beef with Served with Roasted Highland Vegetables, Black Pudding,
Yorkshire Pudding and a Red Wine and Thyme Jus

Pan Fried Highlander Chicken Stuffed with Cockburn's Haggis, Served with Roasted
Highland Vegetables and a Rich Red Wine & Rosemary Jus

Roast Veg Dauphinoise Potatoes

Scottish Cranachan Served with Fresh Raspberries in a Brandy Basket

Chef's Cheesecake

Fresh Filtered Coffee & Scottish Fudge / Wedding Cake

Wedding Breakfast | Menu 2

Lochin Dorb

£38.50 per person

“Great Family Quality”

Hot Oaked Scottish Smoked Salmon fingers served with Endive, capers, and a lemon
crème fraiche dressing

Homemade Fresh Soup served with Farmhouse Crusty Bread

Pulled Brisket of Scotch Beef, Dauphinoise Potatoes, Yorkshire Pudding and Beef Gravy

Fillet of Scottish Salmon Served with Sweet Peas, Sautéed Potatoes, and a Béarnaise
Sauce

Eton Mess with Fresh Scottish Strawberries

Sticky Toffee Pudding with a Choice of Creamy Custard or Vanilla Ice Cream

Fresh Filtered Coffee & Scottish Fudge / Wedding Cake

Wedding Breakfast | Menu 3

Loch Morlich

£38.50 per person

“Great Quality Vegetarian Dining”

Walnut & Pear Leafy Summer Salad with House Dressing

—

Homemade Fresh Soup served with Farmhouse Crusty Bread

—————

Wild Mushroom Risotto with Fresh Seasonal Vegetables

—

Vegetable Wellington with Beetroot, Mushroom & Butternut Squash with Fresh Seasonal Vegetables

—————

Scottish Fudge Cheesecake served with Fresh Hand-Picked Berries

—

Sticky Toffee Pudding with a Choice of Creamy Custard or Vanilla Ice Cream

—————

Fresh Filtered Coffee & Scottish Fudge / Wedding Cake

Wedding Breakfast | Menu 4

Loch Maree

£47.50 per person

“Our Most Popular Choice”

Ham Hock Terrine with Red Onion Marmalade on Toasted Brioche and House Dressing

—

Homemade Cullen Skink Tarts Served with a Dressed Rocket Salad

—

A Classic Prawn & Marie Rose Cocktail with A Modern Twist

—————

Roast Fillet of Sea Bass with Sautéed New Potatoes, Green Beans & Salsa Verde

—

Highland Roast Lamb with Dauphinoise Potatoes, Butter Poached Carrots, Roasted Highland Vegetables and A Rich Red Wine & Rosemary Jus

—

Sunday Roast Chicken, Stornoway Black pudding, Highland Roasted Vegetables, Dauphinoise Potatoes, Yorkshire Pudding & Onion Gravy

—————

Scottish Cranachan Served with Fresh Raspberries in a Brandy Basket

—

Apple & Toffee Crumble with Creamy Custard or Vanilla Ice Cream

—————

Fresh Filtered Coffee & Scottish Fudge / Wedding Cake

Wedding Breakfast | Menu 5

Loch Ness

£54.50 per person

“Something Special”

Scottish Hand Dived King Scallops accompanied by Stornoway Black pudding & Apple Puree

Chicken & Pistachio Terrine Served on Toasted Crostini with House Dressed Salad

A Trio of Scottish Smoked Duck, Scottish Smoked Venison, Hot Oak Smoked Scottish Salmon
Served with A House Dressed Salad

Palate Cleanser

Lemon Sorbet with Mint Tips

Scottish Roast Haunch of Venison Served with Dauphinoise Potatoes, Highland Roast Vegetables,
and a Redcurrant & Juniper Jus

Roast Duck Served with Dauphinoise Potatoes, Highland Roast Vegetables, and a Red Wine &
Mushroom Sauce

Roast Sirloin of Scotch Beef Served with Dauphinoise Potatoes, Highland Roast Vegetables, and
a Peppercorn Sauce

A Trio of Desserts – Choose any three desserts from any menu served with Fresh Cream or
Vanilla Ice Cream

Highland Fine Artisan Cheese Board with Hebridean Oatcakes & Fresh Fruit Chutneys

Fresh Filtered Coffee & Scottish Fudge / Wedding Cake

Wedding Breakfast | Kids Menu

Kids Menu

2 Courses £ 12.00 / 3 Courses £ 15.00

“For the wee ones”

We are happy to offer half plates for smaller appetites from our main Wedding Breakfast Menus or there are also the options below to consider:

Melon & Mixed Scottish Berries

—
Homemade Fresh Soup Served with Farmhouse Crusty Bread

—
Chicken Goujons with Salad and Chips

—————
Battered or Breaded Haddock served with Chips, Peas or Side Salad

—
Penne Pasta with Bell Pepper & Tomato Sauce Served with Garlic Bread

—
Macaroni Cheese Served with Garlic Bread

—————
2 Scoops of Vanilla & Chocolate Luxury Ice Cream Served with Popping Candy

—
Knickerbocker Glory

—
Layered Ice Cream Sundae

—
Warm Chocolate Brownie with Chocolate Ice Cream

Wedding Breakfast | Kids Menu

Late Evening Buffets

Wedding Evening Late Buffet Options
Choose One Option to Benefit from the Price Quoted

Cold Food

£7.00 Per Person

A Selection of Sandwiches & Sausage Rolls

Hot Food

£9.00 Per Person:

A Selection of Bacon, Link Sausage &
Vegetarian Sausages on Brioche Rolls

Selection of Condiments

—
Gourmet Hot Dogs

With Various Toppings

—
Bici Pizza Slices

Choose up to 3 different toppings

—
Chef's homemade Scotch Eggs with
Apple & Stornoway Black pudding

Vegetarian Option with Veggie Haggis
Available

£10.50 Per Person:

Mini Battered Fish & Chips with Chef's
Homemade Tartar

—
Isle of Arran Smoked Cheddar Macaroni

—
Traditional Beef Stovies with Oatcakes

—
Hoy Made Soy Pulled Pork Rolls

—
Beef, Chicken or Venison Burgers on Floured
Buns

Selection of Condiments

£3.50 Per Person:

Filtered Fresh Coffee & Scottish Fudge

Wedding Cake