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CLAVA

— MAINS —

HIGHLAND WEDDING VENUE

Wedding Menus
-2023-

WWW.CLAVAMAINS.COM

Please note all food is subject to VAT prices and menu subject to change.

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Catering for your wedding day

At Clava Mains, our in-house chefs and catering team take pride in offering freshly prepared menus using very best produce from the Highlands and Islands. We really are incredibly lucky to have some of the world's best food and drink on our doorstep.

Our chefs are passionate about the food we serve and have curated an excellent selection of set menus to suit your big day.

All menus can be adapted for dietary requirements, and we are happy to serve half-plates for the wee ones in your party.

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

External caterers can be considered for your evening buffet - dependent on certificates, insurance and facilities required. As such, charges will be incurred to cover facilities, staff and administration.

We look forward to hosting your wedding and providing a unique dining experience for your guests.

With warmest wishes,

John

John Lockhart | Owner | Clava Mains

The Highest Quality Local Food & Drink

At Clava Mains 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 Gelateria, 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

Canapés

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

£3.00 per item

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

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 a option for your evening food. Enjoy a variety a Scottish meats, seafood and cheeses, and add in some Mediterranean nibbles for extra colour.

£12.50 per guest

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

BBQ Menus

A Clava Mains 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 Clava Mains is a fantastic way to add a relaxed and fun-filled atmosphere to your big day.

BBQ | Menu 1

Northern Corries

£32.00 per guest

“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

BBQ | Menu 2

An Teallach

£38.00 per guest

“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	Olive, feta, & sun-blushed tomato salad
Baked potatoes	Chef's homemade slaw
Fusilli salad	Harry Gow's floured rolls
Cous cous salad	Condiment table
Chef's green salad & house dressing	

Ice Cream Cart

Mieles Gelateria gelato

choose your 3 favourite flavours to offer your guests

BBQ | Menu 3

Liathach

£45.00 per guest

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

From the BBQ

BBQ Chicken Satay
BBQ Chicken Breast

Sides

Corn on the cob | Olive, feta, & sun-blushed
Baked potatoes | tomato salad
Fusilli salad | Chef's homemade slaw
Cous cous salad | Harry Gow's floured rolls
Chef's green salad & house | Condiment table
dressing

Ice Cream Cart

Mieles Gelateria gelato

choose your 3 favourite flavours to offer your guests

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.

Wedding Breakfast | Menu 1

Beinn Eighe

£42.50 per guest

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

Wedding Breakfast | Menu 2

Slioch

£48.50 per guest

-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

Wedding Breakfast | Menu 3

Stac Pollaidh

£49.00 per guest

-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

Wedding Breakfast | Menu 4

Ben Wyvis

£51.00 per person

-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

Wedding Breakfast | Menu 5

Ben Nevis

£56.50 per person

-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

Kids Menu

Kids' Menu

2 Courses £12.00 / 3 Courses £15.00 per guest

-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

Evening Buffet Menu

Late Evening Buffets

Wedding evening late buffet options
Choose one option to benefit from the price quoted

Cold Buffet

£7.50 per guest

Selection of sandwiches and Harry Gow's sausage rolls

Hot Buffet

£10.00 per guest

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

£12.00 per guest

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

£3.50 per guest

Loose tea, filtered coffee and Scottish Tablet
Wedding Cake