

Mid week Package

Sunday - Thursday throughout 2022

£77 per person

4 canapés per person, served during the drinks reception

3 course menu (S/S or A/W) including tea/coffee & homemade tablet

Sparkling reception drink and top up

Half bottle of house wine with the meal

Sparkling toast drink

Master of Ceremonies service

Complimentary bottle of house Champagne for the bridal suite

Minimum numbers apply.

Please speak to your wedding coordinator.

Package valid from 1st February 2022 - 30th March 2023



Burfly

WEDDING PACKAGES

If you would like to add to or amend any part of your chosen package, your wedding coordinator will be happy to discuss this with you. Additional drinks can be added by the bottle, substitutes can be made for some items, and we are more than happy to accommodate special requests!
We want the day to be personal to you.

All of our packages include:

- Complimentary wedding menu taster appointment (3-4 months before the wedding)
- Complimentary accommodation for the newlyweds on the night of the wedding
 - Preferred accommodation rates for your guests on the night of the wedding
 - Printed personalised table plan, place cards, menus and table names
 - Hurricane vase and pillar candle centrepieces
- Use of microphone for speeches, integrated PA system for background music
 - Cake stand and knife

SS/22 MENU

SPRING SUMMER

Cream of celeriac and apple soup, caramelised apple, herb scone (v)

Heritage beetroot salad, orange gel, orange segments, toasted seeds, white balsamic dressing (v)

Asparagus, poached egg, pea and broad beans, summer flowers, soy and truffle dressing (v)

Smoked ham hough terrine, sauce gribiche, pickled onion, mixed herbs

Cured smoked salmon, lemon emulsion, caviar, fennel, frisée salad

Roasted chicken supreme, creamy mashed potato, tender stem broccoli, truffle cream sauce

Slow-cooked beef cheek, creamy mashed potato, spinach forestier, baby carrots, red wine jus

Fillet of sea bass, herb crushed potato, oven-dried cherry tomato, caper and olive butter

Summer pea risotto, goat's cheese, herb crumb, parmesan crisp

Pan-fried fillet of hake, spring onion mashed potato, baby vegetables, watercress cream sauce

White chocolate and vanilla parfait, Chantilly cream, macerated berries

Butterscotch crème brûlée, toffee crumb, Rufflets shortbread

Dark chocolate tart, vanilla ice cream, chocolate soil

Cranachan cheesecake, raspberry and whisky coulis, raspberry sorbet

Saffron and Chardonnay poached pear, tonka bean crème fraîche, almond tuile

AW/22 MENU

AUTUMN WINTER

Cream of mushroom and tarragon soup, tarragon cream, herb scone

Confit duck leg terrine, compressed apple, white bean and hazelnut dressing

Crab and potato salad, avocado purée, baby watercress, lemon dressing

Tuna and chilli cake, Hollandaise sauce, micro cress

Butternut squash carpaccio, roasted squash, pickled walnuts, toasted pumpkin seeds, rocket salad

Loin of Perthshire lamb, dauphinoise potato, Savoy cabbage, carrot purée, mint jus

Roast sirloin of Scottish beef, fondant potato, celeriac purée, spinach, root vegetables, red wine jus

Sweetcorn and broad bean gnocchi, sweetcorn and lemongrass cream sauce, micro herbs

Pan-fried Scottish salmon with potato, leek and mussel chowder

Pan-roasted corn-fed chicken supreme, creamy mashed potato, fine beans, café au lait mushroom sauce

Lemon and yuzu tart, crushed meringue, lemon sorbet

Chocolate fondant, vanilla ice cream

Port poached cherry cheesecake, port gel, sauce anglaise

Poached winter fruits tart, crème pâtissier, clotted cream ice cream

Rufflets sticky toffee pudding, caramel sauce, milk ice cream

CANAPÉ MENU

Whipped goats' cheese, roast beetroot and fig tart (v)
Torched plum tomato, garlic and basil bruschetta (v)
Breaded scampi and chips with tartare sauce
Caramelised baby onion and Hebridean Blue tartlet (v)
Mini prawn cocktail, baby gem, Bloody Mary sauce

Mini fillet of beef Wellington
Smoked salmon roulade with mascarpone
Haggis bon bons, wholegrain mustard sauce
Roast Mediterranean vegetable, buffalo mozzarella tart (v)
White crab meat, cucumber and fennel

EVENING BUFFET MENU

Option 1

—

£9 per person

Haggis, neeps and tatties
or
Beef stovies and oatcakes
Tea & Coffee

Option 2

—

£10 per person

Fisher & Donaldson Pies
French fries
Tea & Coffee

Option 3

—

£12 per person

Homemade cheeseburgers
Vegetarian cheeseburgers
Mozzarella *or*
Pepperoni Pizza
French fries
Tea & Coffee

Option 4

—

£15 per person

Grazing table
Selection of local cheeses
Chutneys and grapes
Biscuits and bread
Tea & Coffee

A couple in formal attire stands in the foreground, looking up at a spectacular fireworks display at night. The fireworks are exploding in the dark sky, creating a shower of golden sparks and a large, bright blue and white burst. The background is filled with dark, silhouetted trees. The overall mood is romantic and celebratory.

Ruffles

St Andrews

EVENTS@RUFFLETS.CO.UK

01334 460893