



## Autumn/Winter Weekend Package

*Fridays & Saturdays in September, October and November 2022*

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£77 per person

4 canapés per person, served during the drinks reception  
3 course menu (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

*A minimum of 60 adult day guests is required on Saturday dates.  
For Friday dates, please speak to your wedding coordinator.*

*Package valid from 12th September - 28th February 2022*

## 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

# 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)  
Torch'd 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 romantic night scene featuring a couple in formal wedding attire standing in the foreground, looking up at a spectacular fireworks display. The fireworks are exploding in the dark sky, with bright streaks of light and bursts of golden sparks. The background is filled with the silhouettes of large, leafy trees, some of which are partially illuminated by the fire. The overall atmosphere is magical and celebratory.

# Ruffles

St Andrews

EVENTS@RUFFLETS.CO.UK

01334 460893