



AT THREE SISTERS BAKE WE LIKE TO THINK OUTSIDE THE BOX WHEN IT COMES TO WEDDING FOOD; WE BELIEVE THAT FOOD SHOULD PLAY A STARRING ROLE IN EVERY WEDDING AND THAT THE WEDDING MEAL SHOULD BE A FUN, COLOURFUL AND VISUALLY EXCITING AFFAIR!

WE STEER AWAY FROM A FORMAL THREE COURSE PLATED MEAL AND INSTEAD SPECIALISE IN 'GOURMET' BUFFET SPREADS, KNOWN AS OUR WEDDING FEAST. BOWLS HEAPED HIGH WITH FRESHLY MADE SALADS, HEARTY MOROCCAN STEWS AND CHARGRILLED SEASONAL VEGGIES SERVED FAMILY STYLE, PERFECT FOR SHARING! ALL THAT BEFORE WE EVEN THINK ABOUT THE CAKE TABLE!

FRESH, SEASONAL & LOCAL

WE TAKE PRIDE IN SOURCING FRESH, SCOTTISH, SEASONAL PRODUCE. OUR TEAM OF CHEFS AND BAKERS WILL PREPARE EVERY ELEMENT OF YOUR WEDDING MEAL FROM SCRATCH. WE WORK CLOSELY WITH LOCAL SUPPLIERS TO SOURCE THE BEST MEAT, FISH AND FRESH VEGETABLES YOUR GUESTS WILL LOVE.

WEDDING FEASTS & FAMILY STYLE

THE THREE SISTERS BAKE WEDDING FEAST GIVES YOUR GUESTS THE CHANCE TO VIEW AN ARRAY OF MOUTH WATERING DISHES AND PLATTERS BEFORE MAKING THEIR CHOICE OF FOOD. (OUR CHOICE FYI IS ALWAYS A BIT OF EVERYTHING) ALTERNATIVELY, FAMILY STYLE SERVICE OFFERS AN ARRAY OF BOWLS AND PLATTERS IN THE CENTRE OF EACH TABLE, ENCOURAGING FOOD TO BE PASSED AROUND AND SHARED BETWEEN FRIENDS.

WE'RE HERE TO CHAT ABOUT THE FOOD THAT WILL MAKE YOUR DAY TRULY, UNIQUELY YOURS. LET'S BRING YOUR DREAM MEAL TO YOUR PLATES ON YOUR WEDDING DAY. TAKE IN OUR MENUS FOR INSPIRATION, BUT SIMILARLY WE ARE HAPPY TO INVENT A MENU JUST FOR YOU AND YOUR GUESTS.

OUR WEDDING SERVICE INCLUDES OUR EXPERIENCED COORDINATION AND WAITING STAFF TO ENSURE THE SMOOTH RUNNING OF YOUR DAY.

SHARING STARTERS

SERVED FAMILY STYLE TO YOUR TABLE

ANTIPASTI

SELECTION OF CURED MEATS, OLIVES, ITALIAN DIPS & CHARCUTERIE

MEZZE

MIDDLE EASTERN DIPS, CHARGRILLED VEG, MARINATED FETA, FALAFEL & PITTA BREAD

SEAFOOD

SCOTTISH SMOKED SALMON, KING PRAWNS & MACKEREL PATE WITH LEMON MAYO ON A BED OF ROCKET WITH SCOTTISH OATCAKES



PLATED STARTERS

-SOUP SERVED WITH HOME BAKED BREAD. CHOOSE FROM:

TOMATO, FETA & ROCKET

LEEK, POTATO & VANILLA;

SWEET POTATO, COCONUT & LIME

ROAST RED PEPPER,

TOMATO & LENTIL

BOMBAY POTATO w/ YOGHURT DRIZZLE

-CHICKEN LIVER PARFAIT SERVED WITH HOUSE BREAD AND THREE SISTERS BAKE CHUTNEY

-KING PRAWNS WITH SMOKY MARIE ROSE SAUCE AND WHOLEMEAL BREAD

-MUSHROOMS IN A GARLIC DILL CREAM SAUCE ON TOAST

-MACKEREL PATE SERVED WITH ROUGH OATCAKES

-SCOTTISH SMOKED SALMON SERVED w/ CRACKED PEPPER & LEMON CRÈME FRAICHE, IRISH SODA BREAD

-WARM BLACK PUDDING SALAD WITH HONEY ROAST PARSNIP, MIXED LEAVES & APPLE

-HAM HOCK TERRINE SERVED WITH CRUSTY BREAD AND TOMATO CHUTNEY

-GRILLED GOATS CHEESE SALAD WITH ORANGE, BEETROOT AND SHAVED FENNEL



MAIN COURSES

- CHICKEN, CHORIZO & CHICKPEA STEW
- TURKISH SPICED LAMB, SQUASH & APRICOT TAGINE
- SOUTH INDIAN CHICKEN CURRY
- SCOTTISH HAGGIS
- RARE ROAST BEEF WITH HORSERADISH DIP (SERVED HOT OR COLD)
- MARMALADE GLAZED HAM W/ MUSTARD MAYONNAISE (SERVED HOT OR COLD)
- OVEN BAKED SIDE OF SALMON WITH LEMON AND HERBS
- INDIVIDUAL BEEF WELLINGTONS
- SLOW COOKED PULLED PORK WITH HOMEMADE BBQ SAUCE

VEGETARIAN

- BUTTERNUT SQUASH, LEMON AND GRANA PADANO RISOTTO
- CARAMELISED SHALLOT AND GOATS CHEESE RISOTTO
- MEDITERRANEAN VEG & PUY LENTIL LASAGNE
- MUSHROOM, APPLE AND CELERY STROGANOFF
- CREAMY LEEK AND BUTTER BEAN PIE
- MOROCCAN PUY LENTIL AND APRICOT TAGINE -VEGAN
- SOUTH INDIAN CHICK PEA CURRY -VEGAN
- SMOKEY AUBERGINE AND BLACK BEAN GUMBO -VEGAN
- TUSCAN MED VEG AND TOFU OR BUTTERBEAN STEW -VEGAN

SIDE DISHES

OUR WEDDING COORDINATOR WILL RECOMMEND THE BEST SIDES TO PERFECTLY ACCOMPANY YOUR CHOSEN MAIN COURSES:

- RUBY COLESLAW
- WILD RICE WITH SWEET POTATO, CRANBERRY AND ALMOND
- BABY POTATO & BACON SALAD
- MIXED GREEN SALAD WITH HOUSE DRESSING
- TOMATO, BUFFALO MOZZARELLA & BASIL SALAD
- PARMESAN TOPPED POTATO DAUPHINOISE
- SWEET POTATO MASH
- THYME ROAST POTATOES
- BROCCOLI, CHERRY TOMATO, FETA & HAZELNUTS
- CORIANDER BASMATI RICE
- CREAMY MASHED POTATO
- MEDITERRANEAN VEGETABLE COUS COUS
- ROASTED ROOT VEGETABLES
- ROASTED BEETROOT SALAD WITH FENNEL YOGHURT DRESSING
- RUMBLEDETHUMPS: MASHED POTATOES, LEEKS AND CHEDDAR CHEESE
- MINTED GREENS: SAVOY CABBAGE, GREEN BEANS & SAUTÉED LEEK IN MINT & BUTTER
- GREEN BEAN AND TOASTED ALMOND SALAD WITH FRENCH DRESSING

DESSERTS

- THREE SISTERS BAKE SOFT CENTRE MERINGUES SERVED WITH CREAM AND BERRY COMPOTE
- SWEET BITE PLATTER: MINI VICTORIA SPONGE, BROWNIE BITE, GINGER CRUNCH BITES, SPLODGE BITES.
- YOUR FAVOURITE THREE SISTERS BAKE CAKE SERVED WITH CREAM.
- LEMON AND WHITE CHOCOLATE TART SERVED WITH A BERRY COULIS
- CHOCOLATE ORANGE TORTE (GF)
- WARM BROWNIE SERVED WITH VANILLA ICE CREAM

+ADD TEA AND COFFEE £2PP



CHILDREN'S MENU FOR UNDER 12S £15 PP

STARTERS

- HOMEMADE SOUP OF THE DAY WITH A SELECTION OF BREADS
- CHEESY POTATO SKINS
- CARROT AND CUCUMBER STICKS WITH HOUMMOUS
- GARLIC BREAD WITH OR WITHOUT CHEESE

MAINS

- PENNE PASTA WITH PESTO AND CHERRY TOMATOES
- HOMEMADE SALMON FISH CAKE WITH GREEN SALAD AND MAYO DIP, SERVED WITH HOMEMADE POTATO WEDGES
- THREE SISTERS BAKE 'BAKED' CHICKEN DIPPING STRIPS WITH TOMATO SALSA, SERVED WITH HOME MADE POTATO WEDGES
- MACARONI CHEESE WITH GARLIC BREAD
- SAUSAGES AND MASH

DESSERTS

- CHOCOLATE BROWNIE w/ VANILLA ICE CREAM
- STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE & CREAM
- KIDS ICECREAM
- MINI FRUIT PLATTER



EVENING BUFFET MINIMUM SPEND £5.00 PP.

BOWL FOOD

- MAC N' CHEESE (V) £5
- PULLED PORK & CREAMY MASH £6.50
- CHILLI BOWL OR VEGGIE CHILLI WITH TORTILLA CHIPS £5
- TRADITIONAL STOVIES OR VEGGIE STOVIES & OATCAKES £6.00
- HAGGIS, MASH & PEPPER SAUCE £6.50
- HEARTY LENTIL SOUP WITH HOMEBAKED BREADS £4.00

HOT ROLLS

- BACON OR SAUSAGE OR GIANT TATTIE SCONE FILLED ROLLS WITH KETCHUP & BROWN SAUCE £3.00
- PULLED PORK ON HOMEBAKED FOCACCIA £5.00
- HOTDOGS WITH MUSTARD & KETCHUP £3.00

SANDWICH PLANKS

ARTISAN SANDWICH PLANK:

HOME BAKED BREADS PACKED WITH A SELECTION OF FINELY CRAFTED, SPECIALIST INGREDIENTS £3.50

BASIC SANDWICH PLANK

A SIMPLER RANGE OF CROWD PLEASING SANDWICHES £3.00

FINGER FOOD

- GIANT PORK & FENNEL SAUSAGE ROLLS £3
- CRISPY CHICKEN STRIPS WITH TOMATO & CORIANDER SALSA £3
- BLACK PUDDING & APPLE SAUSAGE ROLLS £3.20
- SELECTION OF CHEESE WITH OATCAKES AND CHUTNEYS £3.50
- SAVOURY BAKED SKEWERS (CHOICE OF) £3.50
- TURKISH SPICED CHICKEN & APRICOT; STICKY 5 SPICE PORK; SESAME CRUSTED SWEET POTATO & STICKY AUBERGINE (V)
- FOCACCIA PIZZA TOPPED WITH YOUR CHOICE OF: £5
- ROASTED VEGETABLES & FETA; BLACK PUDDING & CHEDDAR; BACON & BRIE; BUFFALO MOZZARELLA, TOMATO & BASIL (V)