



Dear Client,

Please see below for our delicious canapé, starter, main course, children's menu, Carvery, buffet and BBQ options for your wedding..... something for everyone!

At Hudsons we take pride in our food. Wherever possible we use local suppliers to source produce of the finest quality. We have the best larder on our doorstep and are lucky to be able to take advantage of it. We are also happy to incorporate your home grown produce in our menus if you wish. We have had plenty of Fishermen and farmers bringing their home grown and caught beef and fish to weddings at Logie.

We have a very attractively priced wine list with wines specially selected to compliment the dishes from our menus. We can supply most beverages you require on a sale and return basis, so you are only paying for what is opened on the day. We are more than happy to organise a bar for you and your guests too.

Our menu prices include staffing costs based on a standard wedding service. We are able to meet any special staffing requirements you have too. All prices quoted exclude VAT.

I will be more than happy to answer any questions, give guidance and help ensure you have a stress free experience. Planning your wedding should be stress free and fun!

Kind Regards

Gillian Black

Logie Events Manager

HUDSONS

CATERING

Canapé Suggestions

(£2.00 per item, per person + VAT)

Chilled Canapés

Seared Beef with White Bean on Bruschetta
Quails Egg and Hollandaise Tartlet
Arbroath Smokie on Brown Bread Toast
Hot Smoked Salmon and Cucumber Pickle
Mini Spinach and Cottage Cheese Frittata
Smoked Mackerel, Beetroot and Sour Cream
Caramelised Leek, Onion and Artichoke Scones with Mascarpone and Relish
Soy Marinated Beef with Coriander Relish
Quails Egg and Celery Salt
Cider, Horseradish and Dill Marinated Pork en Croute
Smoked Duck Breast with Mango, Avocado and Coconut
Potato Cakes with Smoked Salmon and Cream Cheese
Salt Beef Mini Bagels with Pickle Vegetables and Black Pepper Cream Cheese
Gougere Cheese Puffs
Watermelon-mint Lollipops
Potted Shrimp
Crab and Lemon Potato Cones

Warm Canapés

Haggis Balls and Whiskey dip
Loaded Potato Skins
Prawn, Chorizo and Tomato Kebabs
Sweet Chilli King Prawns with Lemon Mayo
Sticky Honey and Mustard Chipolata Sausages
Devilled Pheasant Bites
Mini Toad in the Hole
Mini Game Pies with Branson Pickle
Honey and Ginger Chicken
Mini Quails Egg Florentine
Mini Pancake of Pulled Pork, Smoked Salsa and Avocado
Cheese and Ham Toasties with Red Onion Jam
Haggis Shepherd Pies
Thai Spiced Crab Cakes
Minced Lamb, Cinnamon and Currant Rolls
Hotdogs in Brioche Rolls with Mustard
Homemade Mini Cheese Burgers
Mac and Cheese Cups

Soup Sips

Carrot and Ginger
Tomato and Basil
Butternut Squash and Sweet Potato
Green Pea and Ham

Hudsons Signature Canapés

(£2.40 per item per person + VAT)

North Sea Haddock Goujons and Fries
Lobster and Lemon Rolls
Seared Scallop, Black Pudding and Pea Puree

CATERING

Starters

Chicken Liver Pate with Brambly Apple Jelly and Seasonal Leaves

Timbale of Award Winning Haggis, Neeps and Tatties with Lochnagar Whisky Cream Sauce

Salad of Smoked Local Venison Loin with a Pomegranate and Orange Salad

Escalope of Scottish Salmon with Black Treacle, Juniper and Sherry Dressing

Hot Smoked Salmon, Quail Egg, Asparagus with a Lemon Relish

Deli Platter of Parma Ham, Highland Venison Salami, Marinated Garden Vegetables and Olive and Devenick Dairy Feta Like Cheese (**supplement £1.95**)

North Sea Smoked Haddock and Cheddar Cheese Fishcake with Tomato Chutney and Lemon Beurre Blanc

Salad of Mozzarella, Prosciutto and Marinated Melon

Terrine of Thyme Roasted Pheasant, Pigeon and Venison with n Herb Salad and a Raspberry Vinaigrette

Falafel with Hummus and Crispy Salad

Scotch Egg Quail's Eggs with Black Pudding and Homemade HP Sauce

North Sea Haddock Mornay

Mull of Kintyre Cheese, Sun Dried Tomato and Thyme Tart with Red Onion Relish

Trio of Beetroot Gravlax Salmon, Arbroath Smokie Pate and Prawn and Brandy Cocktail (**supplement £2.00**)

All served with assorted breads and butter

HUDSONS

CATERING



Soups

Chicken, leek and pearl barley broth
Butternut squash, chilli and rosemary soup
Garden pea and ham
Potato, leek and watercress
Wild mushroom and tarragon
Spicy butter bean soup
Cumin roasted squash and lentil
Carrot and coriander
Slow roasted tomato and basil
Traditional tattie and leek
Sweet potato, lime and ginger
Carrot and lentil
Creamy chicken, asparagus and rosemary
Red lentil and coconut

Sorbets

Cosmopolitan
Lemon and lime
Raspberry
Mango and orange
Midori
Pink grapefruit and Prosecco
Lime and basil
Lemon and thyme
Fresh ginger and citrus
Watermelon and mint
Porter gin, lemon and tonic
Pimm's no1

HUDSONS

CATERING

Main Courses

Sage and Onion Sausage Stuffed Chicken with a Pastry Waistcoat, Baby Onion and Red Wine Sauce

Roast fillet of Aberdeenshire beef with mince and tattie pie and carrot and swede puree (supplement £2.95)

Parleyed cod with roasted potatoes and arran mustard butter sauce

Roast breast of chicken with pea, leek and parmesan risotto

Lemon and Thyme Spiced Salmon Fillet With Bubble and Squeak Mash And Lemon Sauce

Braised shank of scotch lamb with root vegetable mash and mint jus

Breast of chicken stuffed with spinach and mascarpone with watercress and leek sauce

Noisette of highland venison with pear and bacon galette, braised red cabbage, game and redcurrant sauce

Roast ribeye of beef au poivre, broad bean puree and roasted Hasselback potato (supplement £2.50)

Smokey marinated BBQ flavoured monkfish with Parma ham on a tomato and basil mash, roast pepper salsa

Marinated gigot of lamb steak with roasted peppers, spiced potato cake and citrus jus

Seared rosemary chicken with Alford oatmeal stuffing and buttery fondant potato

Scotch assured beef wellington, parsnip puree and merlot jus (supplement £2.95)

Braised orange loin of venison with horseradish dumpling (supplement £2.50)

Fillet of monkfish with spring green galette and seafood broth (supplement £2.95)

Trio of HMS Ballater Butcher Sausages with red onion gravy, butter cabbage and mustard mash

Braised shin of scotch assured beef in red wine, glazed carrot and Yorkshire pudding

Lemon roasted chicken with a black pudding, leek and potato cake smoked bacon sauce

All served with seasonal vegetables

Desserts

Salt caramel chocolate tart with malt milk ice cream

Drambuie and raspberry crème fraiche tart, caramelised orange and mint

Steamed apple pudding with butterscotch sauce and Mackie's vanilla ice cream

Classic lemon and lime tart with raspberry sorbet

Vanilla panna cotta with roasted pineapple, coconut and mango

Hudsons sticky toffee pudding with butterscotch sauce and vanilla ice cream

Double chocolate brownie cake with lemon ice cream

Homemade Eccles cakes with custard and Chantilly cream

Warm peach, pistachio and honey cake

White chocolate and raspberry panna cotta

Apple and toffee crumble tart with crème anglaise

Jaffa orange cake and frozen yogurt ice

Champagne and raspberry posset, citrus tuille biscuit

White and dark chocolate torte with blueberry and cranberry compote

Mocha profiteroles with hot chocolate sauce

Trio of desserts (Supplement £1.95)

Pear, fig and blueberry oaty crumble tart, rhubarb and custard crème brulee raspberry marshmallow meringue

Salted chocolate cookies and ice cream, strawberry tart and lemon and lime posset

HUDSONS

CATERING

Pricing for Plated Meals

2 courses

Main course and dessert & coffee
£42.00

3 Courses

Soup + Main Course + Dessert & Coffee
£45.00

3 Courses

Starter + Main Course + Dessert & Coffee
Or
Choice of 4 canapés + Main Course + Dessert & Coffee
£47.00

4 Courses

Starter + Soup + Main Course + Dessert & Coffee
£50.50

5 Courses

Starter + Soup + Main Course + Dessert + Cheese & Coffee
£56.50

Wedding Supper Menus

Menu A £5.75

Selection of sandwiches and baps, Assorted quiche,
Sausage rolls, Chicken and bacon kebabs
Tea and coffee

Menu B £5.50

Traditional Beef Stovies, Vegetarian Stovies, Beetroot and Oatcakes, Tomato Sauce and HP
Tea and coffee

Menu C £4.75

Bacon Softies, Sausage Softies, Cheese softies
Tomato Ketchup and HP
Tea and Coffee

Menu D £5.50

Pulled pork BBQ baps, Crispy green salad
Tea and coffee

Menu E £5.50

Assorted pizza slices, Chunky potato wedges
Tea and coffee

Menu F £ 6.50

Pots Chicken Curry /Beef Curry, Pilaff Rice
Nan and Chutneys

Menu G £4.00

Homemade soup, Cheese baps and butteries
Tea and coffee

Menu H £5.50

Selection of Mini-Homemade Pies (Steak, Mince, Macaroni, Chicken & Leek)

HUDSONS
CATERING

Children's Menu

Starter

Melon

Tomato Soup

Main course

Char-grilled Chicken Pieces with Potato Wedges

Sausages with Mashed Potato

Breaded Chicken Goujons with Chunky Chips

Beef Burgers in a Bun with Cheese and Potato Wedges

Plain Chicken Pieces with Carrots, Broccoli and Mashed Potato

Sliced Cold Ham with Cauliflower Cheese and Potatoes

Mince & Tatties

Macaroni Cheese

Dessert

Jelly & Ice-cream

Fruit Salad & Ice-cream

Strawberries and Cream

Chocolate Roulade & Ice-cream

£9.50 per child + VAT

HUDSONS

CATERING

Vegetarian Suggestions

Starters

Vegetable tempura with Smokey BBQ tomato sauce dip and seasonal leaves

Spiced falafel with tahini sauce

Pea, broad bean and feta crostini with a tomato relish

Goats cheese and chilli jam filo parcels

Deli platter of marinated mozzarella, roasted peppers, sun blushed tomatoes and olives with olive oil and balsamic dip

Courgette, pine nut and ricotta tart on a balsamic and crispy green salad

Assiette of melon with citrus fruit and orange sauce

Roasted pepper and spinach terrine

Sun dried tomato, black olive and feta tart

Main Courses

Spiced aubergine bake

Creamy gnocchi with olive, parsley and caper salad

Smokey aubergine tagine with lemon and mint

Baked cauliflower pizzaiola

Chilli bean fritters with Labneh

Butternut squash, red onion and thyme risotto

Caramelised onion, feta and pine nut tart with fondant potato and herb salad

Leek and wild mushroom shepherd's pie

Ratatouille herb crumble tower with saffron mash

Vegetable tagine with chickpeas

Spinach, feta and olive oven baked frittata

Root vegetable pie

HUDSONS
CATERING

Cold buffet

Starters

Choose 1 from main menu list

Main course

Platter of local cold meats

Honey and clove roasted ham

Roast ribeye of scotch assured beef with a wholegrain mustard crust

Apricot and thyme stuffed breast of turkey

Lemon and rosemary marinated lamb

Highland venison salami

Seafood platter

Lemon and ginger poached whole salmon

Prawn Marie rose

Sherry marinated roll mop herring

Smoked mackerel pate

Hot smoked salmon

Pies, tarts and vegetables

Smoked cheese, bacon and onion flan

Raised pork and egg pie

Marinated red pepper and artichoke

£46.00 per person + vat

Sides and salads

Choose 5 from the list

Butternut squash with ginger, tomato and lime yogurt salad

Tomato, cucumber, red onion and mozzarella

New potato, chives and crème fraiche salad

Crispy garden leaves

Honey roasted beetroot and carrot salad

Orange fennel and rocket salad

Coleslaw

Spicy cous cous

Jewelled pasta

Kale salad with roasted root vegetable pomegranate and almond dressing

Roasted red pepper, tomato and basil pasta with crumbles feta

Jewelled rice

Dessert

Choose 1 dessert from main menu list

HUDSONS
CATERING

Hot buffet

Starter

Choose 1 from main menu list

Main course

Choose 2 meat options and 1 vegetarian. Served from buffet table

Herb crusted salmon and lemon risotto

Braise Scottish venison daube

Honey and mustard glazed chicken breast

Haggis Neeps and tattie timbale

Spiced duck with orange, chilli and ginger

Rosemary roasted chicken and olive oil roasted vegetables

Caramelised onion, feta and pine nut tart

Roast butternut squash, ricotta and spinach lasagne

Braised scotch assured steak and ale stew

Roast chicken, tomato and red pepper pasta

Pulled BBQ flavoured pork

Luxury fishermen's pie

Traditional beef mince cottage pie

Braised sausages and onion

Side dishes and salads

Choose 5 from the list

Roasted root vegetables

Buttery mash

Kale salad with roasted butternut squash, pomegranate and almond

Fennel, orange and goats cheese salad and rocket

Coleslaw

Minted baby potatoes

Baked sweet potato with taleggio and thyme

Crispy green salad

Trio of tomato, red onion and basil salad

Roasted rosemary potatoes

Roasted root vegetables

Jewelled pasta salad

Buttered carrots and French green beans

Chefs vegetables

Desserts

Served on platters on table. Choose 3 items

Mini tubs of local ice creams

Double chocolate brownies

Classic lemon and lime tarts

Mixed berry meringues

Chocolate and orange tart

Strawberry and Pimm's no1 jelly

Rhubarb and custard crumbles

White and dark chocolate profiteroles

Baked New York cheesecake

Key lime pie

Apple and sultana pies

Mango and passion fruit panna cotta

Jaffa orange cake

Raspberry and lemon posset

Tea and coffee and fudge

£47.50 per person + vat

HUDSONS
CATERING

BBQ Menu (3 course waitress served)

Starter

Please choose a plated starter from the list or five types of canapés

Main buffet

Choose 4 meat or fish choices and 1 vegetarian

Tandoori chicken with coriander chutney

Bacon and blue cheese burgers

Jerk halloumi burger

Smokey pork and Boston bean one pot

Cajun spiced chicken and pepper kebabs

Scotch assured lemon and thyme marinated lamb gigot steaks

Honey and mustard roasted salmon

Jamaican prawn and sweet potato curry

Beer raised short ribs

Highland venison sausages

Barbequed leg of lamb

Sweet chilli chicken kebabs

Stuffed pittas with lamb tagine

Spiced sweet potato burgers with avocado and basil salsa

Corn dogs

4oz ribeye steaks

BBQ glazed spare ribs

Monkfish and prosciutto spiedini with rosemary

Beetroot burger with herb feta

Sloppy Joes

Classic cheese burgers

Jumbo hot dog sausage

Szechuan Aubergine

Salads and side dishes

Choose 5 options

Cheesy garlic bread

Crunchy coleslaw

Roasted vegetables

Country style potatoes

Mixed leaves with balsamic vinegar

Spiced hot potatoes

Greek salad

Tomato, basil & mozzarella salad

Jewelled salad

Carrot and raisin salad

Fennel and orange and mint salad

Desserts

Choose 3 to be served on wooden boards on each table

Mini tubs of local ice creams

Double chocolate brownies

Classic lemon and lime tarts

Mixed berry meringues

Chocolate and orange tart

Strawberry and Pimm's no1 jelly

Rhubarb and custard crumbles

White and dark chocolate profiteroles

Baked New York cheesecake

Key lime pie

Apple and sultana pies

Mango and passion fruit panna cotta

Jaffa orange cake

Raspberry and lemon posset

Tea and coffee and fudge

£46.50 per person + vat

BBQ Menu (Relaxed & self service)

Main buffet

Choose 4 meat or fish choices
and 1 vegetarian

Tandoori chicken with coriander chutney
Bacon and blue cheese burgers
Jerk halloumi burger
Smokey pork and Boston bean one pot
Cajun spiced chicken and pepper kebabs
Scotch assured lemon and thyme marinated
lamb gigot steaks
Honey and mustard roasted salmon
Jamaican prawn and sweet potato curry
Beer raised short ribs
Highland venison sausages
Barbequed leg of lamb
Sweet chilli chicken kebabs
Stuffed pittas with lamb tagine
Spiced sweet potato burgers with avocado and
basil salsa
Corn dogs
4oz ribeye steaks
BBQ glazed spare ribs
Monkfish and prosciutto spiedini with
rosemary
Beetroot burger with herb feta
Sloppy Joes
Classic cheese burgers
Jumbo hot dog sausage
Szechuan Aubergine

Salads and side dishes

Choose 3 options

Cheesy garlic bread
Crunchy coleslaw
Roasted vegetables
Country style potatoes
Mixed leaves with balsamic vinegar
Spiced hot potatoes
Greek salad
Tomato, basil & mozzarella salad
Jewelled salad
Carrot and raisin salad
Fennel and orange and mint salad

Tea and coffee and fudge

£31.00 per person + vat

HUDSONS
CATERING

The carver menu

Fun and informal menu, involving your guests in the day

Starters

Choose from list of main menu

Main course

Choose a guest to carve from butcher block boards at their table for all the other guests

Choose one of the following meats

Roast fillet of Inverurie beef

Scotch assured whole roast beef ribeye

Honey roast gammon

Slow roasted shoulder of pork

Marinated gigot of lamb

Served with

Rosemary roast potatoes

Roasted root vegetables

Mixed green salad

Cucumber mould

Mustard and Horseradish / Red wine gravy

Desserts

Choose from list of main menu

£49.50 per person + vat

HUDSONS

CATERING

Family service meal

Relaxed, fun and informal meal

Starter

Served at the table. Choose 1 from the list

Main course

All dishes will be served in bowls and serving dishes for guest to self-serve

Creamy tarragon chicken

Moroccan lamb tagine and jewelled cous cous

Slow braised scotch assured beef with caramelised shallots

Highland game casserole

Luxury fisherman's pie

All served with

Mustard mash

Roasted root vegetables

Desserts

Served on wooden platters on each table please choose 3 items

Mini tubs of local ice creams

Double chocolate brownies

Classic lemon and lime tarts

Mixed berry meringues

Chocolate and orange tart

Strawberry and Pimm's no1 jelly

Rhubarb and custard crumbles

White and dark chocolate profiteroles

Baked New York cheesecake

Key lime pie

Apple and sultana pies

Mango and passion fruit panna cotta

Jaffa orange cake

Raspberry and lemon posset

£46.50 per person + vat

HUDSONS
CATERING