

SAMPLE MENU

Argyll Chef's Table

Wedding & Elopement Catering

OUR PHILOSOPHY

Every wedding or elopement deserves food that tells a story. At Argyll Chef's Table, we cook with Scotland's finest seasonal ingredients — from Highland game to Hebridean seafood — to create menus that reflect the land and sea around us.

BESPOKE DINING EXPERIENCES

Elopement Dinners: Intimate, beautifully prepared dining for two.

Family Sharing Feasts: Abundant, relaxed dishes designed for the table.

Seasonal Menus: Inspired by the best of Scotland's larder.

WEDDING CATERING OPTIONS

Canapés & Champagne: Elegant small bites to start your celebration.

Seated Menus: Seasonal dishes presented with care and attention.

Family Sharing: Rustic and convivial menus, designed to bring people together.

Evening Food: Cheese boards, sharing platters and late-night snacks.

SAMPLE MENUS

Land & Sea – Oysters, Scallops, Venison, Whisky Crème Brûlée.

Seasonal Menu – Focaccia, Cod, Lamb, Chocolate Mousse.

Family Sharing – Venison, Seatrout, Sharing Sides, Chocolate Mousse.

(Full menus available on request)

WINE & CHEESE PAIRINGS

We curate thoughtful wine selections and present Scotland's best cheeses — from Isle of Mull Cheddar to Hebridean Blue.

WHY CHOOSE US

Seasonal produce from Scotland's larder.

Menus tailored to your celebration.

A personal, relaxed and memorable food experience.

CONTACT US

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