

WEDDERBURN CASTLE DUNS BERWICKSHIRE TD11 3LT

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SAMPLE MENU

This is our full sample menu, showing options across all price points and all seasons. For suggested course options at set prices, please see our seasonal menus. We will be pleased to discuss any alternative options you suggest; you are not required to stay within the limits of any sample menu, or any season.

FORMAL DINNER

Please choose one option plus a vegetarian option for your starter and main course, one option for refresher and fish courses if required and one option for dessert. One additional option may be added to your starter and main course at additional cost.

Please consult with us on children's menu options.

Starters

Rabbit, duck and pheasant terrine, with old fashioned hawthorn preserve

Ham hock and chicken terrine with spiced pear chutney

Pan fried polenta and melanzane stack with wild rocket and sauce vert

Soused herring on apple and celeriac rémoulade

Venison Carpaccio with a beetroot salsa

Parma ham with fresh figs, mango and mascarpone cheese

Potted Arbroath smokies in a creamy smoked Arran cheddar sauce

Belhaven smoked salmon platter with young watercress, lemon and buttered brown bread

Eyemouth hot smoked salmon, new potato and spring onion salad with Dijon mustard dressing

Baked crotin (baby goats cheese log) with roasted cherry tomatoes and Melba toasties

Potted shrimp in clarified butter with young leaf shoots

Scottish asparagus and wild strawberry salad with a truffled balsamic glaze and border field rape seed oil

Refreshers

French martini sorbet

Oysters with Bloody Mary sauce

Chilled gazpacho

Watermelon and cassis granita

Pimms 1840 sorbet

Keta and Avruga caviars

Fish course

Wytch sole stuffed with crayfish mousse with sauce vert

Assiette of local shell fish with aioli

Langoustines with saffron sabayon

Red mullet with salsa rossa

FORMAL DINNER (Cont.)

Main course

All main courses are served with a seasonal selection of vegetables and accompaniments

Beef

Fore rib of beef, with rosemary and duck fat roasted potatoes and merlot jus
Roasted sirloin of beef with a girolles, pancetta and baby onion sauce
Fillet of beef on black truffle mash with foie gras and Madeira sauce

Veal

Veal Osso buco, slow cooked veal shank in a herby tomato casserole with horseradish mash
Escalope of veal stuffed with parsley, pine nuts, raisins and garlic wrapped in pancetta served with
sugo

Pork

Fillet of pork Wellington, with a sun blushed tomato pate and baby leaf spinach finished with a light
calvados cream.
Belly of wild boar stuffed with Stornoway black pudding

Lamb

Rack of new season Argyllshire blackface with dauphinoise and redcurrant sauce
Loin of Argyllshire blackface with pistachio and rosemary pesto, wrapped in Parma ham

Game

Saddle of venison on vegetable tagliatelle with juniper and bramble sauce
Breast of Goosnargh duck with braised pak choi and a light anis sauce

Chicken

Herb roasted breast of free range chicken with root vegetables and rich pan gravy
Poached breast of free range chicken stuffed with wild mushrooms and asparagus wrapped in
smoked streaky bacon with jus naturale

Fish

Roasted cod with chorizo, roasted cherry tomatoes and Kalamata olives
Organic salmon wrapped in crépinette with herb porridge and a simple beurre blanc
Pave of halibut with Loch Etive mussels, samphire and saffron cream sauce

Vegetarian

Filo parcels filled with feta cheese, leeks, spinach and sun blushed tomatoes
with a little salad of nice things
Roasted vegetable crumble with parsley sauce
Broccoli and Dunsyre blue open ravioli topped with a herby gratin

FORMAL DINNER (Cont.)

Desserts

Fresh berries fortified with brandy, served with zabaglione
Chocolate mousse cappuccino with espresso cream
Apple tart fine with flocked cream
Chocolate orange tart with vanilla mascarpone
Bramble and almond tart with amaretto ice cream
Pannacotta with raspberry compote and crushed pistachios
Piper Champagne jelly set with seasonal fruits, topped with vanilla froth

CANAPES

Please choose five options for a standard canapé service.
Remember to include some vegetarian options if required

From the sea

Scallops and pea puree on parsnip crisps
Smoked salmon and keta mini quiche
Angels and devils on horseback
Maki Zushi (tuna)
Nagiri Zushi (salmon)
Bloody Mary oyster shot
Grilled tiger prawns with tequila mayo

From the land

Prosciutto with parmesan mousse on foccacia crisps
Cheeseburger crostini
Mini filo shepherd's pie
Pork and leek chipolatas in heather honey and rosemary
Chicken liver parfait tartlets with hawthorn jelly
Thai beef salad
Bresaola and dolcelatte

From the earth

Beetroot juice cappuccino
Daikon radish and enoki mushroom flowerpots with sweet chilli dipping sauce
Mini cucumber and mint sandwiches
Pumpkin bites with hazelnut pesto
Sun kissed cherry tomato and bocconcini tartlets
Watercress and orange juice shot
Wild mushroom and feta bruschetta

WEDDERBURN KITCHEN SUPPER (informal dinner)

Our kitchen supper menu is designed for service in the kitchen, however you may choose to have this served in the dining room at a 20% premium if a more formal atmosphere is sought. If you have more than 32 guests, no premium will be charged for service in the dining room. Please choose one main course option plus a vegetarian option and one pudding. Additional options may be chosen at additional cost.

Pies

Steak and ale encased in all butter puff pastry
Beef and oyster topped with dumplings

Local stargazer pie, salmon, codling, smoked haddock and langoustines to be found here topped with creamy mash

Haunch of venison in merlot and orange topped with crisp short crust
Shepherds/cottage pie.

Not pies

Roasted breast of chicken in creamy leek and white wine sauce

Grilled Pork chops with apple and Brie

Beef bourguignon, this French classic always hits the spot

Baked salmon and chorizo with roasted cherry tomatoes

Toad in the hole, with local butchers pre war sausages

Cassoulet, merguez sausage in tomato and white bean stew finished with confit duck legs

Something special

Whole roast suckling pig with gravy, apple sauce, stuffing, fresh breads and all manner of seasonal vegetables and potatoes

Turkey stuffed with pheasant stuffed with duckling stuffed with quail stuffed with olive stuffed with anchovy

Baron of lamb (whole hind quarters) roasted to perfection and carved before you, served with baby vegetables, new boiled potatoes and a fine rosemary and redcurrant jus
(Spring / summer only)

Vegetarian

Seasonal vegetable crumble with egg gratin

Home made pasta with leeks, feta cheese, sun blushed tomatoes and spinach

Grilled marinated Mediterranean vegetables with pesto on fresh tomato sauce

Pad Thai, udon noodles, crisp vegetables and crushed peanuts bound in a spicy sesame sauce with lime and coriander.

KITCHEN SUPPER (Informal dinner) Cont.

Pudding

Seasonal fruit crumble with custard or flocked cream
Big hoose apple pie with clotted cream
24 carat chocolate brownie
Breakfast bread and butter pudding with a very light custard
Sticky toffee date pudding with caramel sauce
Fresh fruit bowl

AFTERNOON TEA

(Set menu – no choices to be made)

Sandwiches

Roast beef and horseradish
Cucumber and mint
Smoked salmon and cream cheese and dill
Arran cheddar and home made pickle

Cakes and sweet things

Home baked cake and scones with clotted cream and preserves
Pastry selection or creamy fruit meringue

Selection of world and fruit teas
Freshly ground coffee

COURTYARD BARBECUE

Please choose five items (to include at least one vegetarian option if required) plus one pudding
If the weather is just too bad your barbecue will be served in the kitchen

Burgers

Fillet mignon and foie gras
Lamb and rosemary
Toulouse and pork
Beef and roast garlic
Spicy bean and potato

COURTYARD BARBECUE (Cont.)

Sausages

Merguez

Toulouse

Venison

Local butchers pre war

Pork leek and mustard

Meaty finger food

Sticky bourbon baby back ribs

Cider and honey marinated pork chops

Gigot of lamb

Chilli and lime chicken brochettes

Marinated rib eye steak

Something fishy.

Pave of salmon en papillote with saki and hard herbs

Hours old mackerel stuffed with good greens

Loin of pepper crusted tuna

Whole tiger prawns

Local lobsters quickly marched across the grill

Vegetarian things

Corn on the cob drizzled with French butter

Polenta and grilled vegetable kebab

Giant field mushrooms smothered in garlic and thyme

Marinated artichoke

Sweet things

Eton mess

Strawberries/raspberries and cream

Fresh fruit salad in a cinnamon, star anis and cardamom syrup

A great big bowl of home made fruit jelly with sponge fingers and cream

BREAKFAST SERVICE

(Set menu – no choices to be made)

From the buffet

Selection of cereals and fruit juices
Freshly baked rolls, croissants and pastries
Natural yoghurt with fruit compotes and crisped oats
Fresh fruit bowl
Pink grapefruit with caramelized moscavado sugar
Selection of continental meats and cheeses

Waiter service

Proper porridge oats, with cream and heather honey

The full Scottish breakfast
Ayrshire back, local butcher's sausage, Stornoway black pudding, roasted field mushroom, grilled tomato and eggs your way (beans available upon request)

Kippers baked in the Aga with a little Normandy butter

Smoked haddock poached in milk with nutmeg

Three egg omelette with a little Arran cheddar

LIGHT LUNCH

Yesterday's soup (it's always better next day)
With a selection of freshly baked breads

-or-

Soup and Freshly cut bloomer sandwiches

-or-

Picnic style buffet lunch

A good meat pie, honey roast ham, whole roast free range chicken, vegetarian quiche, a good wedge of Scottish cheddar with home pickles,
tender mixed salad
All served with warm breads and bannocks