



AUTUMN WEDDING OFFER

FALL IN LOVE ALL OVER AGAIN WITH AN ENCHANTING AUTUMN WEDDING

YOUR AUTUMN WEDDING FOR JUST £9,750



DUNGLASS

UNFORGETTABLE OCCASIONS

WEDDINGS AT DUNGLASS BY HICKORY

HICKORY



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YOUR AUTUMN WEDDING FOR JUST £9,750

Autumn is a truly magical time of year and you've not seen it in all its glory until you've witnessed it at Dunglass Estate. The sweeping grounds come alive with the stunning colours of autumn, the warmth of the deep oranges, shades of brown and red create the most magnificent backdrop for your special day.

The breath-taking estate of Dunglass will captivate your guests and leave them in awe with sensational views across East Lothian and the stunning 15th Century gothic church, made all the more romantic and atmospheric as the leaves start to fall.

With only one exclusive date available in Autumn 2017, you'll have to act fast to secure the wedding of your dreams!

Our all-inclusive Autumn Wedding Package gives you:

- Ceremony for 80 guests in the striking 15th century church
- Use of Dunglass House for 10 guests for 2 nights, and exclusive use of the estate and grounds during your stay
- 2 glasses of fizz per person, 1 for the reception and 1 for the toasts
- Use of the beautiful marquee for dining and evening celebration
- Three-course wedding breakfast with 1/2 bottle of wine per person with wedding breakfast

This package is valid on the
28th October 2017

BOOK A CONSULTATION

Contact us to book your free
wedding consultation

01368 830 927
dunglass@hickoryfood.co.uk





MENU

Please choose one starter, one main and one dessert, plus a vegetarian alternative

STARTER

Chilled plate of Scottish smoked mackerel with Cointreau and cinnamon soaked oranges, charred cauliflower and horseradish

Roasted hoisin duck breast with spiced plum compote, slow-cooked duck rillettes and sesame croutons

Old scots recipe of velvet smooth chicken liver parfait, sealed under a pineapple sage butter and served with fine tomato bread toasts, sweet pickled onions, herbs and little leaves

Cream of garden herb soup with horseradish dumpling (v)

Two melons, figs and quince with black pepper crowdie, chicory leaf, scorched walnuts and east coast honey dressing

MAINS

Corn-fed chicken breast, stuffed with wild East Lothian mushrooms, spinach and cream cheese, wrapped in smoked bacon and served with a port wine reduction, spring onion mash and braised red cabbage

Campbell's lamb rack roasted with smoked garlic, with crushed east coast potatoes with home grown mint, medley of peas and beans, and madeira jus

Fillet of sea bass steamed with mango chutney, lemon grass and five spice, with saffron butter basted potatoes, medley of vegetables and tomato jus

Four-hour braised 'pave' of beef with horseradish scented mash, chantenay carrots, fine beans, roasted baby tomatoes and gravy of cooking juices

Leek and carrot gratin with baked baby vegetables (v)

DESSERTS

Mango cheesecake with coconut sorbet and mango jus

Sticky date and apple pudding, molten toffee sauce, and clotted cream ice-cream

Strawberry meringue with vanilla parfait and strawberry ice-cream

Baileys crème brûlée with vanilla ice-cream

Scottish cheese selection with chutney, wafers and oatcakes

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Freshly brewed tea, coffee and fudge



FOR FURTHER INFORMATION, PLEASE CONTACT

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HICKORY

VENUE MANAGEMENT AND CATERING

Hickory, Stuart House,
Eskmills, Station Road, Musselburgh,
East Lothian, Scotland EH21 7PQ



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www.dunglassestate.com

