



DUNGLASS ESTATE

UNFORGETTABLE OCCASSIONS



WEDDINGS AT DUNGLASS BY HICKORY

HICKORY



THE DIUM
SCOTTISH
EVENT
AWARDS
SMALL VENUE
OF THE YEAR 2016



DUNGLASS ESTATE

Fall in love with this spectacular Scottish wedding venue. With its breathtaking gothic church, outstanding marquee, luxurious accommodation and awe-inspiring sweeping grounds, Dunghlass Estate is the perfect place to say 'I do'.

The 15th century gothic church set in the heart of the estate is one of the finest examples of its period and design in Scotland. Take a step back in time with the utterly unique half-ruined church that exuberates grandeur and atmosphere – perfect for the most romantic of ceremonies.

Enjoy exclusive use of the estate for you and your guests. We can accommodate 22 guests within the stylish Dunghlass House and the delightful Stable and Laundry cottages.

With this stunning estate as your backdrop and your own team of dedicated wedding specialists to turn your dreams into reality, yours is sure to be a fairy-tale wedding – with a happy ending and more.





VENUE HIRE AND CATERING

Hickory's talented account managers and event planners are dedicated to creating the perfect events, working alongside our award-winning chefs, to create the wedding you've always dreamed of.

We offer a variety of packages which are designed to make your life easier and be hassle free when planning your big day. The packages we have created are only a guide though - our expert team will work with you to create a bespoke proposal that fits exactly how you envisage your special day. On the following pages, you will find some of our sample menus which have been designed with Dunglass in mind using local East Lothian produce.

VENUE HIRE INCLUDES:

- Use of Dunglass Estate grounds and historic church
- Framed, wooden floored marquee for all your guests with beautiful ivory lining, panoramic sea views and carpeting throughout
- Exclusive use of Dunglass House for up to ten adults for two nights (5 double rooms)
- White limewash chiavari chairs for your ceremony
- PA system with sound technician during your speeches and reception
- White limewash chiavari chairs and 5 1/2ft round tables for your reception
- Ambient uplighting amongst our ancient trees and surrounding our historic church
- Stunning lighting throughout our onsite marquee, including fairy lights within the lining and uplighters
- Stage for entertainment
- Great-sized dance floor, perfect for both disco and ceilidh dancing and comfortable 'chill out' sofas
- Heating throughout the marquee and power supply
- Luxury toilet facilities

ALL OUR PACKAGES INCLUDE:

- Ceremony and table set up
- Dedicated Event Planner and on the day Event Manager
- 2 or 3 course wedding breakfast with coffee and petit fours
- Crisp white table linen
- Table name cards/numbers and menus
- Crockery, cutlery and glassware
- Toast Master services by our Event Manager
- Tasting for two at Dunglass Estate
- Food and Drink showcase event (twice per annum)
- Cash bar until 12am





OUR FOOD – HICKORY

Hickory are the event management and catering partner for Dunglass. Our reputation for fabulous food is well established, and our business is built on creating delightful menus using fresh, local, seasonal and ethical produce.

Food is at the centre of everything we do and is part of our philosophy. Our menus are carefully planned and considered by our Development Chef and each dish is tried and tested before being added to the Hickory food bible. Our commitment to creativity is what makes us stand out – and what makes our food outstanding. We make sure that every detail, no matter how small is taken care of. We have catered for many weddings and celebrations at Dunglass and use our extensive knowledge of the property to deliver a first class, seamless catering service for your wedding.

The East Lothian larder is amongst the finest in the world, with seafood, meat, vegetables and herbs of exceptional quality and flavour. Hickory are committed to using local suppliers and distributors to support the local economy and have specially-designed menus to ensure our guests are sampling the best food the area has to offer.

The sample menus we have suggested are of course just a sample of what we do; we can take the time to work with you to develop a menu that's just right for you, whether it's a dish you would like us to create or even just a unique ingredient you would like us to include in a favourite meal.

That's the Hickory way.





DUNGLASS WEDDING MENUS

CREATED BY HICKORY



WEDDINGS AT DUNGLASS BY HICKORY

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CANAPÉ RECEPTION MENU

We offer a selection of canapés for your guests to enjoy during your drinks reception whilst you are mingling with guests and having your photographs taken. These below options are just a sample of what we offer.

COLD OPTIONS

Classic cocktail Kir Royale as a jelly

Jellied mojito cocktail

Baby Mozzarella, cherry tomato and prosciutto skewers (v)

Celery sticks and agar set Bloody Mary with creamed horseradish (v)

Black bread crostini of heirloom tomatoes with simmered fruity chutney, Anster cheese from Jane's Dairy and quince (v)

Little Melba toasts with treacle basted Belhaven smoked salmon and soured cream

Choux pastry bites of creamy goat's cheese with sunburst tomatoes (v)

Crostini of herb marinated seared fillet of beef with mustard mayo

Mull cheddar and Parmesan lollipops (v)

Perthshire smoked salmon on bite sized oaties with citrus creamed cheese

HOT OPTIONS

Warmed savoury cheese sablés with Isle of Mull cheddar and touch of kitchen chutney (v)

Slow-cooked pork cheeks with apple and parsnip purée

Warmed Cullen Skink tartlet

Bite-sized beef wellingtons

Bread bowl of Highland venison chipolatas tossed in sherried redcurrant jelly

Herbs and pumpkin arancini in golden panko crumb (v)

Hot soup shot of opal onions, scorched beef tomatoes and a dash of celery salted cream (v)

Taste-o-the haggis: fried bonbon of the legendary Highland beastie, wi' whisky crème fraiche



HEATHER MENU

To create your menu, please select one main course plus
vegetarian option plus one starter or desert

STARTERS

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

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

Two melons, figs and quince with black pepper Crowdie, served with
chicory leaf, scorched walnuts and east coast honey dressing (v)

Smoked salted heirloom tomatoes with prosciutto, goat's curd, olives,
capers, roasted hazelnuts, little leaves and sticky vinegar syrup

Summery soup of vine-ripened tomatoes, beetroot and piquillo peppers,
served with sour cream and toasted pumpkin seed dust (v)

MAIN COURSE

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

Seared fillet of Scottish salmon served with roasted fennel, courgettes and
peppers, mustard buttered grated potato cake and chervil cream sauce

Duo of caramelised pork belly slow-cooked in Thistly Cross cider with a Findlay's black
pudding bon bon, grated potato cake and roasted roots drizzled with a gravy of braising juices

Roast breast of chicken wrapped in pancetta with buttery potato fondant, honey
roasted squash, fine green beans, caramelised shallots and a sherry-infused jus

Pumpkin and wild mushroom arancini with creamy parsnip and
chive purée, seasonal vegetables and potatoes (v)

DESSERTS

Classic cranachan enhanced with Glenkinchie whiskey and Hood's honey cream

Salted caramel sticky toffee pudding served with vanilla bean
ice-cream from Di Rollo of Musselburgh

Vanilla panna cotta with passion fruit and mango sauce, coconut and pistachio
caramel crisp, and semifreddo of water melon, physallis and sugared grapes

Lemon and lime curd tart with seasonal berries and a Chantilly cream

Rhubarb and ginger tiramisu jar with coffee infused sablé Breton cookies



THISTLE MENU

To create your menu, please select one starter, one main course plus vegetarian option and one dessert

STARTERS

- Cream of asparagus soup with peas, mint and toasted parmesan crumbs (v)
- Roasted hoisin duck served with a spiced plum compote, duck rillettes and sesame croutons
- Fillet of saffron butter roasted mackerel with chilled oriental fragrant quinoa and choi salad
- Baked goat's cheese tart served with a homemade red pepper chutney and a rocket and chard salad drizzled with Italian vinegar syrup (v)
- Duo of Belhaven Smokehouse salmon (cold cured and kiln roasted) served with fennel seed oaties, citrus and radish crème fraiche and dill jellies

MAIN COURSE

- Pistachio crumbed roasted rump of lamb and slow cooked shoulder with beetroot jus, parmentier potatoes and seasonal vegetables
- Roasted breast of guinea fowl with spinach, chorizo and pine nut farce, sweet and soured braised red cabbage, a selection of little vegetables and parmentier potatoes, and a creamed sauce of simmered herbs, roots and wine.
- Roast sirloin of beef topped with wild mushroom duxelle filled little Yorkshire pudding, seasonal vegetables and potatoes, and a gravy of roasting juices
- Fillet of sea bass steamed with mango chutney, lemon grass and five spice served with saffron butter basted potatoes, a medley of vegetables and tomato jus
- Slow roasted collar of butternut squash with sun-blushed tomato and aubergine ragout, brioche and almond crumble top and grain mustard crème fraiche (v)

DESSERTS

- White chocolate crème brûlée with elderflower and raspberry compote, and a vanilla and roasted fennel seed shortbread
- The legendary Dungallass sticky date and apple pudding with molten toffee sauce and clotted cream ice cream
- Candied orange and white chocolate cheesecake with syrup of sweet pink grapefruits and grenadine, citrus scented meringues and candied honeycomb
- Classic tart tatin with a caramelised apple wafer, apple brandy syrup and vanilla bean ice cream
- East coast summer pudding with red berry sauce, clotted cream and home-grown mint tuile biscuit



EAST LOTHIAN MENU

To create your menu, please select one starter, one main course plus vegetarian option and one dessert

STARTER

East coast 'fish pie': Smoked haddock, cream, leeks and langoustine baked under puff pastry with salsa verde

Trio of east coast lobster, Pickering's gin-cured gravadlax and crab salad with piquant potatoes, and fresh lime and capers

Salad of grilled and chilled squash, fresh lime and garden herbs, with Belhaven smoked goat's cheese and honey mustard dressing (v)

Compression of game, pistachio, apricots and cranberry served with our homemade chutney of garden fruits and vegetables, porridge oaties and tossed leaves

Creamed soup of Monaghan mushrooms finished with confit of duckling and dried enoki

MAIN COURSE

Pan-fried sea bream fillet wrapped in pancetta with charred fennel, sauté of leeks and peppers, fondant potato and creamed herb sauce

Roasted sirloin of John Gilmour beef with dauphinoise potatoes, mini mushroom filled Yorkshire pudding, seasonal vegetables and wine jus

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

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

Celeriac cannelloni of spinach and ricotta cheese, red pepper purée, seasonal vegetables and potatoes (v)

DESSERTS

French style apple galette with cinnamon ice cream, apple wafer and east coast cider caramel syrup

Tamling's chocolate and orange bread and butter pudding served with a shot of cardamom crème anglaise and orange syrup

Hood's Honey roasted nectarines infused with home-grown rosemary, and served with scorched almond toffee sauce, vanilla tulle and honeycomb ice cream

Strawberry and rose panna cotta with frijole choc ice and lime sherbet

Layered terrine of succulent local berries suspended in pink champagne jelly, served with clotted cream, cinnamon tulle and minted raspberry chocolate shot



FOR FURTHER INFORMATION, PLEASE CONTACT

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