



YOUR MIDWEEK WEDDING

AT DUNGLASS ESTATE



WEDDINGS AT DUNGLASS BY HICKORY

HICKORY



THE DIUM
SCOTTISH
EVENT
AWARDS
SMALL VENUE
OF THE YEAR 2016



Exclusive. Relaxed. Unique.

Make Yours a Dunglass Midweek Wedding

There's no need to wait to celebrate your love. With many venues being chosen up to two years in advance, a midweek wedding gives you more options for your chosen date – meaning you can have your dream venue much sooner than you think.

Many Dunglass couples prefer the flexibility and relaxed feel of a midweek celebration, recognising that the choice of a less conventional day of the week can make it all the more unique.

And as for your guests...you can be sure that the people close to you would rather be celebrating your special day than working, or carrying out life's little chores – especially when you all have one of Scotland's most beautiful country estates to yourselves. Many of them may even take the opportunity to turn it into a long weekend for the perfect chance to relax.

Our Midweek Wedding Package is available on select dates, and offers you 2 nights stay at Dunglass House, sleeping 10 people. The package also includes and canapé reception after the ceremony in our 15th-century church and a gourmet three course wedding breakfast served in the marquee. Our wedding planners will also work with you to plan your entire celebration, and you can enjoy the services of a dedicated front-of-house team to make sure your big day goes smoothly.

Rates

2018 - £9,995 | 2019 - £10,495 | 2020 - £10,995

(for up to 70 guests)





THE MIDWEEK WEDDING PACKAGE INCLUDES:

Midweek wedding ceremony for 70 guests

Two nights stay at Dunglass House, sleeping 10 people (From Tuesday to Thursday)

Use of Dunglass 15th-century church and church pews for the ceremony

Drink and canapé reception
(including 1 glass of fizz and 3 canapés per person)

Three course wedding breakfast

Half a bottle of wine per person with wedding breakfast

Glass of fizz for toasts

An evening buffet of hot filled rolls



Image courtesy of Jonathon Fowler Photography: www.jonathon.co



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

ADDITIONAL

1 extra canapé £1.25 per person | 2 extra canapés £2.50 per person



SAMPLE WEDDING MENUS

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

STARTERS

Vibrant soup of vine ripened tomatoes, beetroot and roasted peppers.
Sour cream finish and toasted pumpkin seed dust (v)

Hot salad of grilled Findlays black pudding, heather honey basted apples and seared plum tomatoes. Served with chilli shallot jam and slivers of pancetta

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

Baked goat's cheese tart served with a homemade red pepper
chutney, Italian vinegar syrup, rocket and chard salad (v)

Two salmons from the Bellhaven smokehouse; cold cured and kiln roasted. Served
with fennel seed oaties, citrus and radish crème fraiche and dill jellies

MAINS

Four hour braised 'pave' of beef. Horseradish scented mash, Chantenay carrots,
fine beans, roasted baby tomatoes and gravy of cooking juices

Roast breast of chicken wrapped in pancetta. Buttery potato fondant, honey
roasted squash, fine green beans, caramelised shallots and sherry infused jus

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 bon bon of
Findlays black pudding. Potato rosti, roasted roots and gravy of braising juices.

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

Classic Cranachan enhanced with Glenkinchie whiskey and Scottish honey

Rhubarb and ginger tiramisu jar with coffee infused sable Breton cookies

White chocolate crème brûlée with elderflower and raspberry
compote. Vanilla and roasted fennel seed shortbread

The legendary Dungallass sticky date and apple pudding. Molten
toffee sauce and clotted cream ice cream

Classic tarte tatin, caramelised apple wafer and apple brandy syrup. Vanilla bean ice cream



EAST LOTHIAN MENU

STARTERS

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 served with piquant potatoes, fresh lime and capers

Salad of grilled and chilled squash, fresh lime, garden herbs, Belhaven smoked goats cheese and honey mustard dressing

Compression of game, pistachio, apricots and cranberry served with a chutney of kitchen fruits and vegetables, porridge oaties and tossed leaves

Cream of asparagus soup, with peas, garden mint and toasted parmesan crumbs (v)

MAIN COURSES

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

Roast sirloin of Scottish beef served with dauphinoise potatoes, mini mushroom filled Yorkshire pudding, seasonal vegetables and wine jus

Scottish rack of lamb roasted with smoked garlic served with crushed East Coast potatoes with home grown mint, medley of peas and beans and madeira jus

Corn-fed chicken breast, stuffed with 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. Seasonal vegetables and potatoes with red pepper puree (v)

DESSERTS

French style apple galette with cinnamon ice cream, apple wafer and Thistly Cross cider caramel syrup

Chocolate and orange bread and butter pudding served with shot of cardamom sauce anglaise and orange syrup

Scottish honey roasted nectarines infused with fresh rosemary. Scorched almond toffee sauce, vanilla tuille and honeycomb ice cream

Strawberry and rose panna cotta served with Fragoli choc ice and lime sherbet

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

Supplement of £3.50 per person

FOR FURTHER INFORMATION, PLEASE CONTACT

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HICKORY

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