



# DUNGLASS WEDDING MENUS

CREATED BY HICKORY



WEDDINGS AT DUNGLASS BY HICKORY

**HICKORY**



## 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

2018 3 Canapés £5.95 | 4 Canapés £6.95 | 5 Canapés £7.95

2019 3 Canapés £6.95 | 4 Canapés £7.95 | 5 Canapés £8.95

2020 3 Canapés £7.95 | 4 Canapés £8.95 | 5 Canapés £9.95



## SAMPLE MENUS

### STARTERS

Hot salad of grilled Findlay's black pudding, heather honey basted apples and seared plum tomatoes, served with chilli shallot jam and slivers of pancetta

Ceviche of sea bass and citrus fruits with fennel salad, herbs, cucumber and horseradish

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

Smoke salted heirloom tomatoes with prosciutto, goats curd, olives, capers and roasted hazels served with little leaves and sticky vinegar syrup

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

Fillet of saffron butter roasted mackerel with chilled oriental fragrant quinoa and choy salad

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

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

Two melons, figs and quince with black pepper crowdie, chicory leaf, scorched walnuts and East coast honey dressing (v)



## SAMPLE MENUS

### MAIN COURSES

Four hour braised 'pave' of beef, served 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 served with mustard buttered grated potato cake and chervil cream sauce

Duo of caramelised pork belly slow cooked in Thistly Cross cider with bon bon of Findlay's black pudding served with potato rosti, roasted roots and gravy of braising juices

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

Roast breast of guinea fowl with spinach, chorizo and pine nut farce served with sweet and soured braised red cabbage, selection of little vegetables, grated potato cake and a creamed sauce of simmered herbs, roots and wine.

Roast sirloin of beef topped with wild mushroom duxelle filled little Yorkshire pudding served with a gravy of roasting juices, chefs chosen vegetables and potatoes

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

Slow roasted collar of butternut squash with sun blushed tomato and aubergine ragout served with brioche and almond crumble top and a grain mustard crème fraiche (v)

Pumpkin and wild mushroom arancini with creamy parsnip and chive puree served with seasonal vegetables and potatoes (v)



## SAMPLE MENUS

### DESSERTS

Classic cranachan enhanced with Glenkinchie whisky and Scottish honey

Vanilla panna cotta with passion fruit and mango sauce, coconut and pistachio caramel crisp, served with semi freddo 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 sable Breton cookies

White chocolate crème brûlée with elderflower and raspberry compote,  
served with vanilla and roasted fennel seed shortbread

The legendary Dunglass sticky date and apple pudding served  
with molten toffee sauce and clotted cream ice cream

Candied orange and white chocolate cheesecake with syrup of sweet pink grapefruits  
and grenadine served with citrus scented meringues and candied honeycomb

Classic tarte tatin, caramelised apple wafer and apple brandy  
syrup served with vanilla bean ice cream

East coast summer pudding with red berry sauce, clotted  
cream and home grown mint tuile biscuit

2018 – £56.95 per person | 2019 – £57.95 per person | 2020 - £58.95 per person



## 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

2018 – £58.95 per person | 2019 – £59.95 per person | 2020 – £60.95



## CHILDREN'S MENU

### STARTERS

Bacon, cheese and onion pin wheel pastries and ketchup

Garlic bread (v)

Nacho chips, guacamole and salsa (v)

Tomato soup (v)

Crispy vegetable sticks, stalks and florets with hummus dip and shredded leaf and carrot salad (v)

### MAINS

Beef burger and cheese in a sesame bun with chips and ketchup

Baked macaroni cheese with iceberg and tomato salad (v)

Sausage and herb meatballs, mayo and salad

Fish bites and lemon mayo with iceberg and tomato salad

### DESSERTS

Mini fruit sticks and fresh yogurt

Creamy chocolate mousse and raspberries

Whipped strawberry and vanilla cream with crushed meringues and marshmallows

Raspberry jelly fresh fruits and custard

£19.95 per person



## EVENING RECEPTION OPTIONS

All evening buffets are served with freshly brewed tea and coffee

### COLD FINGER BUFFET

Selection of sandwiches or wraps

Selection of quiches and tartlets

Homemade sausage rolls

Cocktail sausages with honey and mustard

Tandoori chicken skewer

Filo parcels filled with salmon, crème cheese and herbs served with a tangy lemon mayonnaise  
Toasted pitta with houmous and roasted aubergine caviar (v)

Cherry tomato, mozzarella and basil skewer (v)

Breaded stuffed Jalapeños peppers (v)

Tomato and goat's cheese bruschetta (v)

3 options £8.50 per person

4 options £10.00 per person

5 options £11.50 per person

### HOT FINGER BUFFET

Thai fish cakes

Homemade sausage rolls

Pesto chicken kebabs

Duck and bean sprout spring roll with hoisin sauce

Breaded king prawns served with garlic mayonnaise

Sweet potato wedges with a chilli dip

Fish and chip cones

Mini beef burgers

Vegetable samosa (v)

Garlic mushrooms (v)

3 options £10.00 per person

4 options £11.50 per person

5 options £13.00 per person



## EVENING RECEPTION OPTIONS

### HOT FORK BUFFET

Choose from one of the following options:

Haggis, neeps and tatties

Traditional stovies

Beef chilli and fluffy rice

Thai green chicken curry with basmati rice

Vegetarian haggis, neeps and tatties (v)

Spicy bean chilli and fluffy rice (v)

Vegetable curry with basmati rice (v)

£7.95 per person

### HOT FILLED ROLLS

Choose from one of the below options:

Bacon

Sausage

Haggis

Egg (v)

£6.95 per person

### PULLED PORK ROLLS

Served with crackling and chilli or apple sauce

£7.50 per person

### HICKORY HOGS

Traditional hog roast. A full pig, cooked and roasted for 12 hours, with chef to freshly carve:

Succulent roasted meat

Brioche rolls

Hickory BBQ sauce

Hickory slaw

Crackling

£12.95 per person



## DRINKS PACKAGES

### DRINKS PACKAGE 1

Half a bottle of wine per person with the wedding breakfast

La Croix Vermentino, Sauvignon Blanc

La Croix Merlot Grenache

Glass of Fizz for reception and a glass for the toasts

Tosti Prosecco, Italy

2018 - £19.00 | 2019 - £20.00 | 2020 - £21.00

### DRINKS PACKAGE 2

Half a bottle of house wine per person with the wedding breakfast

La Croix Vermentino, Sauvignon Blanc

La Croix Merlot Grenache

Two glasses of Fizz for the reception and one for the toasts

Jeio Prosecco, Italy

2018 - £21.00 | 2019 - £22.00 | 2020 - £23.00

### DRINKS PACKAGE 3

Half a bottle of wine per person with the wedding breakfast

Maota Bay Sauvignon Blanc, New Zealand

Rioja Crianza Seniorio De Labarta, Spain

Two glasses of Champagne with the reception and one for the toasts

Baron De Villeboerg Brut NV

2018 - £29.00 | 2019 - £30.00 | 2020 - £31.00



FOR FURTHER INFORMATION, PLEASE CONTACT

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## **HICKORY**

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## **DUNGLASS**

UNFORGETTABLE OCCASIONS

