



DUNGLASS ESTATE

UNFORGETTABLE OCCASSIONS

WEDDINGS AT DUNGLASS BY HICKORY

HICKORY



THE DIPLOMA
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, Dunglass 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 Dunglass 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)
- PA system for the marquee
- 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 the 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 inside marquee

ALL OUR PACKAGES INCLUDE:

- Ceremony and table set up
- Dedicated Event Planner and on the day Event Manager
- Three course wedding breakfast with coffee and petit fours
- Crisp white table linen
- Crockery, cutlery and glassware
- Toast Master services by our Event Manager
- Cash bar until 12am

OUR FOOD - HICKORY



Hickory are the exclusive 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

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 choi 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

