



Jo's Kitchen

Beautifully cooked food

At Dunglass Estate

At Jo's Kitchen our aim is simple.

To make your celebrations joyful and memorable by complimenting your occasion with perfectly cooked food.

The team at Jo's Kitchen really love a wedding! Each wedding day is so personal to each couple and my approach reflects that.

We can't wait to meet you! Jo x



Wedding Breakfast Menus

Include all cater hire and staffing from £80 per person.

This brochure gives you a flavour of our catering style but the options on this list is not exclusive. We often work with couples to produce a bespoke menu to suit the style of your occasion. By taking into account your personalities, tastes and the theme, we can really start to work brilliantly together.

For an informal initial discussion, please contact us.

“I think that every single one of our guests has mentioned to us about how great the food was at our wedding. Whilst every aspect of the food was complimented, the lamb was particularly fantastic and the churros and raspberry macarons were incredible!”

— Peter and Beth Wood



Canapés

Parmesan Shortbread with Whipped Goats Cheese Basil Pesto and Sun Blush Tomato
Spinach and Boursin Filo Parcels

Sweet Beet, Coconut and Cardamom Samosas

Ciabatta Bruschetta with Asparagus, Parmesan and Mint

Sweet Potato and Ginger Rosti with Coriander Pesto

Quails Egg Benedict

Butternut, Sage and Mozzarella Arancini , Aioli

Bombay Chicken Choux Buns

Sticky Chipolatas

Haggis and Fig Wontons, Tamarind Dipping Sauce

Stornoway Black Pudding and Apple Bon Bons with Sweet Chill Apple Dipping Sauce

Baby Yorkshire Puddings with Rare Roast Beef and Horseradish Cream

Eastern Lamb Balls with Harissa and Pistachio , Roast Red Pepper Dipping Sauce

Asian Pork Balls with a Ginger , Soy and Mirin Dipping Sauce

Mini Lamb Koftas with Minted Yester Yoghurt

Mini Scottish Beef Burgers with Tomato Chilli Chutney and Mull Cheddar

Ham Hock Bon Bons with Spiced Apple Compote

Sticky Glazed Pork Cheeks With Garlic and Ginger

Hot Smoked Salmon and Lemon Fishcakes with Lime and Caper Mayo

Savoury Choux Buns with Smoked Trout, Lime and Horseradish Mousse

Smoked Haddock and Puy Lentil Tartlets

Watercress and Herb Scones with Smoked Salmon and Lemon Creme Fraiche

King Prawn and Chorizo Skewers with Gremolata

Spiced Crab Bon Bons with Masala Mayo

Cod Cheek Scampi, Citrus Tartare Sauce

Duck Leg Confit on Brioche with Red Onion Marmalade



Starters

Elrick Goats Cheese Creme Brulee, with Fig and Orange Compote and Ciabatta Toasts

Cauliflower, Mull Cheddar, Feta and Yester Mozzarella Fritters with Bloody Mary Chutney

Roast Mediterranean Veg Filo Tartlet with Clava Brie and Basil Rocket Pesto

Caramelised Onion, Mascarpone and Parmesan Tartlet with Slow Roast Cherry Plum Tomatoes

Wild Mushroom and Thyme Risotto Cakes with Sauteed Wild Mushrooms And Chilli Jam

Roasted Asparagus , Citrus Hollandaise, Pangrattato

Mediterranean Pressed Vegetable Terrine , Vine Tomato and Basil Compote

Thai Duck, Blood Orange, Papaya and Peanut Salad

Haggis Tart Tatin with Figs and Red Onion Marmalade

Chicken Liver and Stem Ginger Parfait with Chill Mango Chutney

Sticky Pheasant Salad with Pistachios, Orange , Red Chicory, Pancetta and a Walnut Oil Dressing

Smoked Chicken and Mango Tian, Mango Creme Fraiche, Coriander and Chilli Salsa, Avocado

Ham Hock Scotch Egg, Homemade Piccalilli and Frisee Salad

Tempura Chicken with Soy, Chilli and Ginger Dressing, Spicy Mayo

Slow Cooked Pork Rillettes, Spiced Cherry Compote , Sourdough Toast

Hot Smoked Salmon Mousse wrapped in Oak Smoked Salmon with Pickled Cucumber and Horseradish Cream

Hot Smoked, Cold Smoked and Roast Scottish Salmon Rillettes with Chervil and Baby Capers, Thyme Crostini

Pan Fried Scallops , Parsnip and Pear Puree, Stornoway Black Pudding Crumble

Seared Scallops with Oriental Salad and Sweet Chilli Sesame Dressing

Home Cured Beet Gravlax with Edinburgh Gin and Juniper and Herby Horseradish

King Prawn Kebabs with a Garden Pea Brulee and Minted Petit Pois

Smoked Haddock, Puy lentil and Parmesan Tart

Thai Style Fish Cakes, Lime Aioli, Pickled Ginger

Wedding Mains



Pan Fried Salmon, Citrus Crushed Potatoes, Crayfish, Lime and Basil Hollandaise

Pan Fried Sea Bass with A Tropical Salsa and Lemony Mash

Herb Crust Cod with Parsnip Puree and Roast Baby Carrots and a Herb Oil

Open Salmon en Croute with Pesto, Mozzarella and Vine Tomatoes, Roast Pepper Sauce

Herb Crust Salmon with a Tomato, Basil and Chilli Infused oil, Samphire

Roast Sea Bass Fillet, Saffron Mash, Roast Mediterranean Vegetables and a Chive Butter Sauce

Curried Loin of Cod in a Clam and Mussel Broth with Saffron Aioli

Oven Baked Monkfish in a Puy Lentil and Pancetta Broth

Oven Roast Salmon, Salsa Verde, Roast Asparagus, Pesto Creamed Potatoes

Pan Roast Venison Loin with Fondant Potatoes, Sloe Gin Jus, Parsnip Puree

Venison Fillet with a Wild Mushroom Pie , Winter Root Puree, Red Wine and Thyme Jus

Asian Marinated Beef Fillet with a Minted Pesto, Warm Chard, Beet and Courgette Salad

Beef Fillet Rolled in Pink Peppercorns and Dijon Mustard, Malt Whisky Peppercorn sauce, Haggis Bon Bon

Twice Cooked Confit Pork Belly, Stornoway Black Pudding Mash, Apple Fritter, Creamy Apple Cider Sauce

Roast Garlicky Lamb Loin, Buttered Spinach, Crispy ChickPeas, Confit Tomato with Goats Cheese, Dauphinoise, Jus

Roasted Lamb Rump, Nicoise Potatoes, Roast Herby Peppers with Salsa Verde,

Corn Fed Chicken Supreme, Basil Mousse , Sun Blush Tomato and Red Pepper Sauce, Slow Roast Vine Tomatoes

Pan Seared Duck Breast with Smashed Duck Fat Potatoes and A Spiced Black Cherry and Port Jus

Roasted Aubergine, Nicoise Salsa, Chargrilled New Potatoes, Parmesan Crisp

Butternut and Leek Strudel with Taleggio, Roast Herby Potatoes

Roast Squash with Moroccan Chermoula, Herby Creme Fraiche and Harissa

Spinach, Pine Nut Feta Filo Pie with Spiced Roast Vine Tomato Sauce

Roast Mushroom Wellington with Caramelized Onions and Cashel Blue Cheese

Creamy Lemon Risotto with Roast Asparagus and Mediterranean Vegetables

Parmesan Pastry Tart with Caramelised Onions, Mascarpone and Slow Roast Cherry Plum Tomatoes





Jos's
Kitchen

Puddings

Coconut Cream Cheesecake with Mango Sorbet and Caramel Mango

Gingerbread Cheesecake with Salted Caramel and Honeycomb

White Chocolate and Raspberry Cheesecake

Chocolate Blueberry Brownie with Vanilla Ice cream

Sticky Toffee Pudding with Pears and Vanilla Custard

White Chocolate and Raspberry Brioche Pudding

Salted Caramel Apple Pavlova

Passion Fruit and Strawberry Pavlova

Chocolate (Whisky) Bramble Tart with Raspberry Sorbet

Chocolate Mango Tart, Mango Sorbet

Lemon and Lime Tart with Passion Fruit Mascarpone

Pear (or Cherry) and Almond Tart with Stem Ginger Mascarpone

Spiced Treacle Tart with Vanilla Pod Ice Cream

Apple and Star Anise Crunch Crumble, Vanilla Custard

Apple and Raspberry Crumble, Vanilla Custard

Chocolate and Salted Caramel Pots, Honeycomb, Bramble Compote

Amaretto Syllabub with Spiced Cherries

Rhubarb and Rose Eton Mess Pot

White Chocolate and Cardamom Pot

Lemon and Elderflower Posset with Citrus Shortbread

Cranachan Trifle Pots with Edinburgh Raspberry Gin Compote

Lemon or Vanilla Creme Brulee with Homemade Shortbread

Dark Chocolate and Espresso Pave with Cherries

Chocolate Marquise with Peppered Strawberries





Family Style Sharing Feasts

TRADITIONAL BRITISH

Roast Beef or Chicken

Homemade Yorkshire Puddings

Roast Potatoes

Cauliflower Cheese

Roast Roots or Petit Pois, Bacon and Leek

(This could also be pork or lamb)

PERSIAN/MIDDLE EASTERN

Slow Roast Spiced Butterflied Lamb Leg

Pomegranate Salsa

Harissa and Roast Veg Couscous

Roast Butternut Squash, Pistachio Pesto, Feta, Pom Seeds

Cucumber Yoghurt

Flatbreads

Heritage Tomato Salad with Sumac Dressing

Crunchy Fattoush Salad

THAI

Green Chicken Curry or Chicken Pad Thai

Red Thai Veg Curry or Veg Pad Thai

Jasmine Rice

Thai Rainbow Salad

Sticky Eggplant Salad

Thai Corn cakes with Cucumber Pickle

Asian Greens

Roti

Family Style Sharing Feasts continued.



MOROCCAN FEAST

Assorted Tagines – Lamb, Chicken. Roast Veg and Seafood (pick 2)

Preserved Lemon Couscous

Roasted Aubergines with Buttermilk Dressing

Harissa Falafels or Sweet Potato Falafels

Moroccan Carrot Salad with Crispy Chickpeas

Flatbreads

SPANISH FEAST

Albondigas

Garlicky Mushrooms

Chorizo al Vino

Gambas Pil Pil

Tortilla

Basque Chicken

Chickpea and Bean Spanish Stew

Or Paella

(choose from mixed seafood and carne, al carne or veggie)

Tomato Garlic Spanish Rice (replace with bread if having paella)

Spanish Tomato Salad

Patatas Bravas

MEXICAN

Pork Carnitas (pulled pork)

Beef and Chorizo Chilli

Roast Veg Chilli

Unforgettable Guacamole

Pico de Gallo

Black Bean and Corn Salsa

Sour Cream with Chives

Grated Monterey Jack

Tacos and Wraps





Family Style Sharing Desserts

Big Bowls of Eton mess - Choose from Passion Fruit and Strawberry, Lemon, Elderflower and Blueberry, Raspberry and Rose, Chocolate Salted Caramel

Cheesecakes - choose from Raspberry and White Chocolate, Mango and Coconut, Gingerbread, Lemon and Lime

Tarts - choose from the following - Chocolate Mango, Cherry Frangipane, Lemon and Lime, Sticky Toffee Pudding with Pears and Salted Caramel Sauce

Tiramisu

Apple and Raspberry Crunch Crumble, Vanilla Custard



Children's Menus

We can either offer smaller versions of adult food or you can select from the following:

Starters

Homemade Lentil or Tomato Soup

Garlic Bread

Hummus and Carrot Sticks

Mains

Lasagne

Cottage Pie

Homemade Chicken Goujons

Homemade Fish Fingers, Chips and Peas

Sausages, Mash and Beans

Macaroni Cheese

Pudding

Chocolate Brownie and Ice Cream

Jelly and Ice cream



Drinks Packages

STANDARD DRINKS PACKAGE £22.50 per person

1/2 Bottle of Bubbles to include 1 glass with the toast and 2 glasses at the drinks reception

Rive Della Chiesa Prosecco Frizzante

Wedding Breakfast Wines

Half a bottle per person

Saint Magdelaine Sauvignon Blanc

or

Bella Fiore Pinot Grigio

Saint Magdelaine Merlot

or

La Bastille Carignan Merlot

PREMIUM DRINKS PACKAGE £31.00 per person

1/2 Bottle of Champagne to include 1 glass with the toast and 2 glasses at the drinks reception

Champagne Irroy Extra Dry

Wedding Breakfast Wines

Half a Bottle per person

Reserve St Anne Picpoul de Pinet

or

Attis Xion Albarino

Flor del Inca Malbec

or

Botas de Baro Tempranillo

We can provide delicious soft alternatives on request.



Wedding Evening Food

Hot Rolls, Local Bacon, Sausage, Haggis, Free Range Egg

Hand held Pies, Assorted fillings

Assorted Home-Made Sausage Rolls

Pulled Pork Rolls with Chipotle Mayo or Apple Sauce

Taco Station with Beef and or Roast Veggie Chill and accompaniments

Meatballs and Pasta

Macaroni Cheese (with Crispy Pancetta, Tomato, Crayfish or Extra Cheese)

South Indian Curried Chicken with Rice

Bunny Chow

Homemade Burger in a Bun

Artisan Cheese Table from IJ Mellis

Sharing Table= Charcuterie, Cheeses, Maple Roast Ham, Anti Pasti

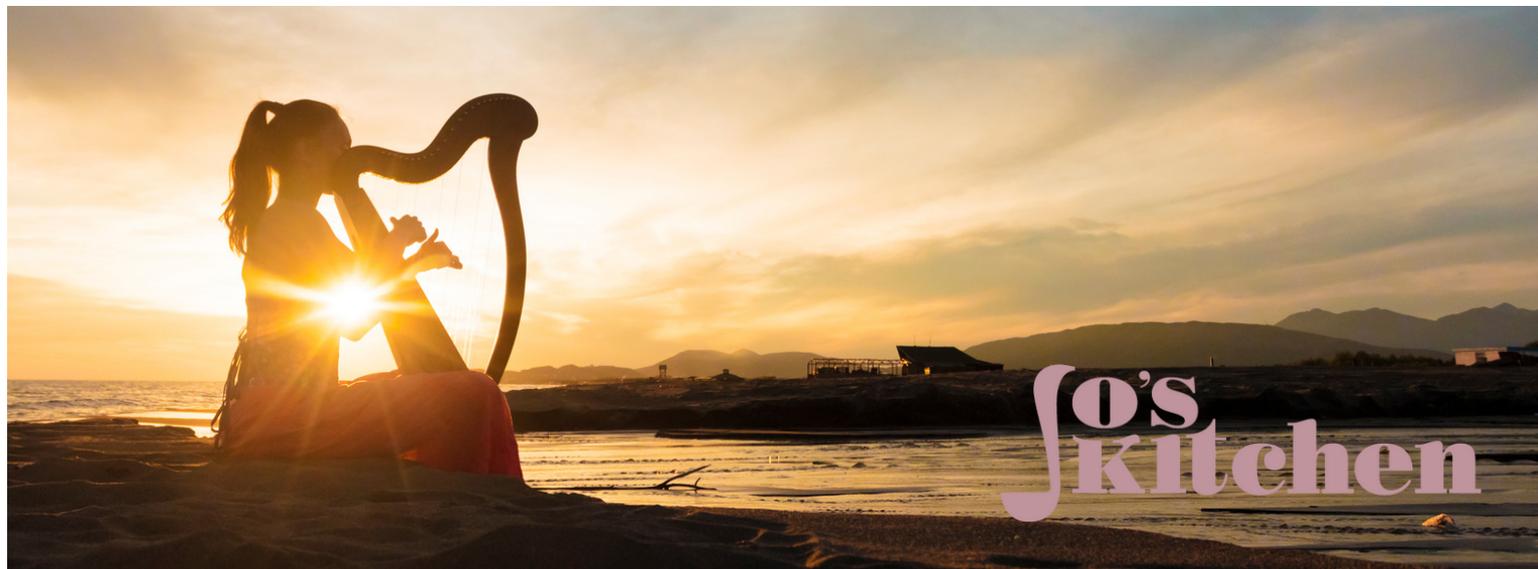
Wood Fired Pizzas (3rd Party)

Chicken or Lamb Souvlaki with Tzatziki, Flat Breads and Tomato Salad

Hog Roast (3rd Party)

BBQ

Finger Buffet



Other services we can arrange

Harpist
Piper
DJ
Band
Florist
Photographer
Fireworks
Lawn Games
Storm Lanterns
Easel
Place Mats
Menus
Umbrellas
Bespoke Bar
Bespoke Wedding Signage
Peacock Chairs
Velvet Loveseat
Herringbone Blankets
Signage (our favourite Eat Drink and Be Married Mirror!)
Light Up Letters
Candelabra
Back Drop
Whisky Barrels
Sweetie Cart
Bunting
Table Runners



"We had worked closely with her on the very demanding menu and the food Jo produced was outstanding, and everyone said so. I could write so much more about that wedding and how Jo worked so hard and gave everything she had to give. I cannot recommend Jo's kitchen highly enough. She really deserves to win an award."

— Monica Loudon, mother of 2 brides and a groom!

Get in touch. Let's discuss your wedding plans...!

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