

WEDDERBURN CASTLE DUNS BERWICKSHIRE

T. 01361 882 190 www.wedderburncastle.com

Our seasonal menus are designed as a guide to help to make your selection easier. You are welcome to choose options from other season's menus or discuss custom menus with chef. Please note that out-of-season produce may be unavailable or frozen; we will try advise of any foreseeable problems in advance.

All advertised catering rates include VAT

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SAMPLE MENU SPRING / SUMMER FORMAL DINNER

When choosing a formal dinner menu, please choose one option plus a vegetarian option for your starter and main course and one option for dessert. To stay within a particular price point, please only choose items from that price point. Supplementary options, including cheese and other courses, can be added at an additional cost.

Price structure **A** £45.00 **B** £48.75 **C** £55.00

Menu A

Starters

Hot-smoked and cold-smoked salmon parcel, served on a bed of rocket with lemon and black pepper dressing

Ham hock, chicken and tarragon terrine with spiced pear chutney

Asparagus, mozzarella and red onion tart on fresh summer leaves

Tuscan white bean soup

Parma ham and melon with lemongrass and summer berry compote

Main Courses

Loin of pork on a celeriac and apricot rosti with apple and cider cream sauce

Fillet of chicken wrapped in parma ham stuffed with chargrilled red pepper mascarpone.
Served with a rich tomato, balsamic and basil sauce

Slow-braised Aberdeen Angus beef with banana shallots, served with chive mash and roast vegetables

Salmon fillet with a lemon and dill crust, dressed with a fresh dill and grainy mustard sauce, served on a bed of caper and sour cream mash

Provençal vegetable strudel served with red pepper sauce

Desserts

Miniature summer puddings served with clotted cream and pistachio ice cream

White chocolate brûlée served with ginger shortbread

Homemade raspberry pavlova

Menu B

Starters

Crayfish and avocado cocktail with crème fraiche, salsa and baby herbs

Chicken breast, home-smoked over jasmine tea, with melon and coriander salsa

Carpaccio of venison with beetroot salad

Parmesan filo baskets filled with quail egg and caper Caesar salad

Grilled goats cheese finished with poached pear and balsamic syrup on a bed of summer leaves

Main Courses

Fillet of salmon and smoked haddock en crouete, served with butter and dill sauce

Venison saddle medallions with a port and redcurrant reduction served on garlic mash

Carved sirloin of beef with Yorkshire pudding, roast potatoes and rich beef jus

Alsatian onion and cream tart with a tomato and thyme concasse, served on dressed rocket

Desserts

Cappuccino mousse with vanilla mascarpone

Hazelnut and chocolate fondant with Amaretti ice cream

Poached peaches served with pink rhubarb and raspberry compote and ginger ice cream

Menu C

Starters

Foie gras and duck liver paté with red onion chutney. Served with melba toast on summer leaves

Julienne of seared scallops and salmon served on a puff pastry disc finished with herb beurre blanc

Twice-baked goats cheese soufflé with apple and walnut compote

Main courses

Fillet of beef served rare on a garlic crouton topped with a paté-stuffed mushroom and classic Béarnaise sauce

Rack of lamb served with red wine and mint jus on a potato rosti

Baked sea bass stuffed with fresh herbs and lemon zest with olive and caper dressing and warm niçoise salad

Bruschetta stacked with sun-dried tomatoes, roasted red peppers, asparagus, quails eggs, olives and drizzled with rocket and pesto mayo

Desserts

Champagne jelly

Terrine of dark chocolate with white chocolate and Grand Marnier sauce

Rosewater, bay leaf and pistachio panna cotta served with honeyed fig

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SAMPLE MENU AUTUNM / WINTER FORMAL DINNER

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Price structure **A** £45.00 **B** £48.75 **C** £55.00

Menu A

Starters

Local Eyemouth hot smoked salmon on a bed of new potato salad, pea shoot salad and mustard dressing

Caramelised onion and cherry tomato tart tatin garnished with buffalo mozzarella, served with fresh herb salad and balsamic dressing

Smoked Borders venison on beetroot and celeriac salad garnished with crispy pancetta with a mild chilli and redcurrant dressing

Twice-baked Dunsyre Blue and goat cheese soufflé garnished with rocket and herb salad with raspberry vinaigrette

Main Courses

Roasted Aberdeen Angus sirloin of beef on smoked garlic mash, served with red onion gravy, Yorkshire pudding and creamed horseradish

River Tweed salmon wrapped in Parma ham with lemon and saffron cream sauce. Served on potato rosti garnished with sautéed sea asparagus and shredded leek

Breast of free-range chicken stuffed wild mushroom puree. Garnished with tomato and garlic concasse and served with marquise potato

Desserts

Winter fruit brulée with thin shortbread and lime sorbet

Poire belle Hélène

Bramble and apple tart with marmalade glaze served with vanilla crème Anglais

Menu B

Starters

Chicken breast, home smoked over jasmine tea, served on a salad of melon with coriander salsa

Game mousse wrapped in smoked venison with winter chutney and parsnip crisps

Shellfish parcels and smoked haddock mousse on a white wine and tarragon sauce

Avocado and fig salad with crisp beetroot and salsa verde, served with fresh winter leaves

Cullen Skink: Eyemouth smoked haddock, leek and potato soup

Main Courses

Saddle of Borders roe deer with rosemary and apple stuffing and crushed potatoes, served with a rich sloe gin sauce

Monkfish tail wrapped in pancetta, topped with seared scallops and seafood sauce, on honey-roasted root vegetables

Pheasant, duck and partridge wrapped in puff pastry, served with rich red wine and port sauce and confit of potato

Whole rib of beef on the bone with shallot sauce and herb and Arran mustard crushed potatoes

Desserts

Chocolate and orange tart with vanilla mascarpone

Apple and pear strudel with hazelnut shards and crème Anglais

Sticky toffee pudding with rich caramel sauce and clotted cream

Homemade winter berry and walnut pavlova

Menu C

Starters

Whole roasted quail stuffed with apricot skirlie on celeriac purée

Smoked wood pigeon with caramelised orange and beetroot salad

Local fish platter with Holy Island oysters, langoustine, Eyemouth hot-smoked salmon and smoked salmon. Served with lemon mayonnaise

Game terrine served with oatcakes and red onion jelly

Main Courses

Seared fillet of beef served on a garlic and potato rosti with melted fois gras and rich Dijon mustard sauce

Slow-roasted haunch of venison with red wine and wild mushroom gravy. Served with baby dumplings, Stornoway black pudding, mash and root vegetables

Rack of lamb in puff pastry with a mint and redcurrant stuffing with a light jus. Served with a potato shell filled with red onion mash

Turbot fillets served with Lindisfarne oyster mousse. Topped with lobster and prawn sauce and gratin of Eyemouth crab

Roasted cherry tomato and grilled vegetable risotto topped with pecorino and shaved truffle

Desserts

Poached pears with butterscotch sauce, meringue and blackberry and star anise compote

Spiced blueberry and ricotta tart dusted with cinnamon, served with red berry purée

Champagne jelly with exotic fruits topped with vanilla froth

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CANAPE MENU

Please choose five canapés from the lists below. A canapé service provides a minimum of six pieces per person. We recommend that one or two of your five choices are vegetarian. To stay within a particular selection price, please avoid choosing any options from a higher price bracket.

Selection A – £10.50

Pork and leek chipolata sausages with a heather honey and rosemary glaze

Chicken satay with dipping sauce

Cheeseburger crostini

Chicken liver paté bruschetta

Smoked salmon and horseradish crème fraîche bites

Sweet chilli chicken

Selection B – £12.75

Scallops and pea purée on parsnip crisps

Thai beef salad on spoons

Quail's eggs with celery salt and homemade mayonnaise

Duck spring rolls with hoisin sauce

Devils on horseback

Mini-koftas with a raita dip

Grilled tiger prawns with garlic mayonnaise

Mini filo shepherds pies

Thai fish cakes with sweet chilli dipping sauce

Selection C – £15.00

Holy Island oysters and Bloody Mary shot

Eyemouth crab tartlets

Mini fish and chips with tartare sauce

Prosciutto and mozzarella crostini

Tempura batter fish selection with teriyaki sauce

Sizzling toad in the hole with horseradish cream

Selection of three handmade sushi: makizushi tuna; nigiri zushi prawn; rice and vegetable in seaweed

Vegetarian

Grilled crostini with goat's cheese and red onion chutney

Tapenade and mozzarella bites

Bocconcini and tomato tarte tatin

Wild mushrooms on a crisp crouton with Dunsyre Blue cheese

Tomato and feta skewer roasted in rosemary and garlic oil

Mini garlic and thyme potato wedges with aoli

Vegetable bites with pesto dip

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SAMPLE MENU

INFORMAL DINNER (Kitchen supper)

Our kitchen supper menu is designed for service in the kitchen, however you may choose to have this served in the dining room at a 20% premium. If you have more than 32 guests, no premium will be charged for service in the dining room. Please choose one main course option plus a vegetarian option and one pudding. Additional options may be chosen at additional cost.

£26.00 Supplements (a) £1.50 (b) £3.00 (c) £5

Pies

Steak and ale encased in all butter puff pastry

Beef and oyster topped with dumplings (a)

Local stargazer pie, salmon, codling, smoked haddock and langoustines to be found here topped with creamy mash

Haunch of venison in merlot and orange topped with crisp short crust (b)

Shepherds/cottage pie.

Not pies

Roasted breast of chicken in creamy leek and white wine sauce

Grilled Pork chops with apple and Brie

Beef bourguignon, this French classic always hits the spot

Baked salmon and chorizo with roasted cherry tomatoes

Toad in the hole, with local butchers pre war sausages

Cassoulet, merguez sausage in tomato and white bean stew finished with confit duck (b)

Something special

Whole roast suckling pig with gravy, apple sauce, stuffing, fresh breads and all manner of seasonal vegetables and potatoes (c)

Turkey stuffed with pheasant stuffed with duckling stuffed with quail stuffed with olive stuffed with anchovy (c)

Baron of lamb (whole hind quarters) roasted to perfection and carved before you, served with baby vegetables, new boiled potatoes and a fine rosemary and redcurrant jus (c)

(Spring / summer only)

Vegetarian

Seasonal vegetable crumble with egg gratin

Home made pasta with leeks, feta cheese, sun blushed tomatoes and spinach

Grilled marinated Mediterranean vegetables with pesto on fresh tomato sauce

Pad Thai, udon noodles, crisp vegetables and crushed peanuts bound in a spicy sesame sauce with lime and coriander.

Pudding

Seasonal fruit crumble with custard or flocked cream

Big hoose apple pie with clotted cream

24 carat chocolate brownie

Breakfast bread and butter pudding with a very light custard

Sticky toffee date pudding with caramel sauce

Fresh fruit bowl

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COURTYARD BARBECUE

Barbecues are naturally weather-dependent and generally should only be scheduled between May and mid September. The courtyard will be set with garden furniture, clothed tables and candles for up to around 50 guests. Service for larger numbers will either be in two sittings or by arrangement in the castle stables.

If the weather is inclement, your food will be cooked outdoors undercover, but served in the kitchen.

Please choose three items in total from the main meal selection below, plus one vegetarian option.

£26.00

Pork and leek sausages with honey dressing

Homemade beef burgers with a selection of sauces

Pork chops with spiced apple chutney

Rump steak and red onion marmalade

Lamb steaks and fresh mint yoghurt

Mixed grill skewers with sweet chilli dip

Citrus chicken kebab

Salmon steak with red pesto

Mediterranean prawns with garlic mayonnaise

Grilled tuna steak with red onion and black pepper

Monkfish parcels with garlic and thyme

Spare ribs with five-spice barbeque sauce

Vegetable kebabs with red chilli dip (V)

Baked aubergine stuffed with goat cheese (V)

Field mushrooms with melted Dunsyre Blue cheese (V)

Skewer of vine tomatoes grilled with rosemary oil (V)

Vegetable burger with red onion chutney (V)

All served with garlic bread, rolls and a selection of sauces

Alternative premium options – additional £10.00 per head (Please select one)

Hand-carved fillet of beef wrapped in black pepper with béarnaise sauce

Half lobster with hollandaise sauce

Saddle of venison with blackberry and juniper sauce

Whole leg of lamb marinated in rosemary, garlic and mint

Suckling pig with stuffing and apple sauce

SALAD SELECTION - *Please choose three items in total from the salad selection below*

Steamed basmati rice with lemon grass and coriander

Spiced cous-cous salad with butternut squash, apricot and sultana

Sweet vine tomatoes with mozzarella and balsamic dressing

Baby beetroot with shaved fennel and roast onion and caraway dressing

Homemade creamy coleslaw

Wilted warm salad, mange-tout, petit pois, calabrese and fresh spinach

Baby new potatoes with parsley and chive mayonnaise

Roast Provençal vegetables with black olives, basil and sweet peppers

Baby leaf and micro-herb salad with garlic croutons and shaved parmesan

Fresh green salad

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AFTERNOON TEA

£10.00

Set menu – any special requests or alternatives by arrangement

Finger sandwiches

Roast beef and horseradish

Cucumber and mint

Smoked salmon and cream cheese and dill

Arran cheddar and home made pickle

Cakes and sweet things

Home baked cakes and scones with clotted cream and preserves

Pastry selection or creamy fruit meringue

—

Selection of world and fruit teas

Freshly ground coffee

CHILDREN'S MENU

This children's menu is offered only as an alternative to the standard formal dinner. We hope that children are encouraged to try the same menu as adult guests, but we know that this will not always be possible.

MAIN COURSE

(Please choose one option only)

Corned beef hash

Tuna salad with vegetable finger bites

Cottage pie with fresh vegetables

Penne pasta in a creamy chicken sauce

Macaroni cheese

Cod goujons, fresh vegetables and potatoes

Chicken goujons, fresh vegetables and potatoes

Sausages and mash with a light gravy

DESSERT

Ice cream and fresh fruit

Fresh fruit salad

A NOTE ON CATERING CHARGES FOR CHILDREN

Children aged 6 years or under will be charged at half price if they are served all or part of the same menu as adult guests, or a separate children's menu. Children aged 7 to 12 years who choose a separate children's menu will also be charged at half the standard rate for a formal dinner. We do not count babies for the purposes of catering. It is recommended that parents bring their own provisions for very young babies and arrange the preparation of this food themselves. Access to refrigeration, sink and a microwave is available.

NOTES ON BOOKING YOUR CATERING SERVICE

All catering must be booked formally before your arrival at Wedderburn. We will draw up an itemised estimate based on your projected plans before your booking is made, so general plans must be discussed at a very early stage in the planning process. Check that your table plan will work in practice, particularly if you would like a top table. Your requirements may evolve during the build-up to your arrival, and we need to know exactly what your final requirements are. To ensure that we do know, at least fourteen days prior to your arrival it is essential that the schedule (on page 2 of your estimate) includes:

The time each meal is to be served

The menu for each meal (principal choice and vegetarian choice for each course)

The number of guests requiring each menu option (if applicable)

The number of children aged 6 or under (see charges for children)

The room in which the service is required (e.g. Dining room, ballroom, kitchen)

Your catering schedule must be fixed 14 days prior to your arrival. Full payment is due at this point. After this point it is not possible to change menu choices, or to adjust the number of covers downwards.

The prices quoted for dinner assume that one choice will be made for each course for all guests. It is also assumed that a vegetarian option may be required where relevant. An additional charge (from £3 per person, per course) will be made for each additional course option ordered. Suggested catering prices assume that full-board catering will be provided for a 'full house' (i.e. at least 22 people) Depending on the circumstances, if fewer guests are present the catering price per person may increase.

If you would like an advance tasting to help make menu choices we can arrange for this only if Chef has time in his schedule. We do not run a restaurant, so a tasting is essentially a bespoke dinner. The service will be charged for at cost (time and ingredients) plus VAT. Generally it takes between one and two days to prepare a tasting. Please note that one example of each menu choice will be prepared, and these choices should be discussed with chef in advance to allow for delivery of provisions from our usual suppliers.

Catering charges for children are as follows: Children aged 6 years or under will be charged at half price if they are served all or part of the same menu as adult guests, or a specific children's menu. We do not count babies for the purposes of catering. It is recommended that parents bring their own provisions for very young babies and arrange the preparation of these meals themselves.

Often people hired in to provide third-party services (e.g. photographers, bands and so on) ask to be fed. It is worth checking with these people to find out before you book your catering, as we need to know if this service is required.

All catering charges include for waiting staff. For formal dinners, unless requested, your tables will be set with white linen table cloths and napkins, with flatware and crystal

according to your menu and drinks. According to the formality of your dinner, please provide us with any table favours / printed table stationary / other table decorations and display table plan on arrival. Place names must be in envelopes in order for each table.

We ensure that at least one drinks waiter per 25 to 30 guests is present during each evening of your stay. The service covered by this flat-rate charge for drinks waiters ensures the supply of fresh glasses throughout the evening, the presentation and clearance of all drinks ordered by you from a merchant of your choice. We provide ice, lemons and limes and arrange for disposal of all bottles etc.

Our 'drinks waiters' are experienced and discreet, but their role is a general one, and may for example include portering / showing guests to their rooms on arrival. They are not cocktail waiters.

When considering your catering requirements, please remember that service not ordered prior to your arrival probably cannot be provided once you are here.