



2012

MANSFIELD · TRAQUAIR

WEDDING  
Ceremony Only

[www.mansfieldtraquair.co.uk](http://www.mansfieldtraquair.co.uk)



## WEDDING Ceremony Only

### Wedding Ceremonies

*Imagination in excess, budget intact*

When you're planning your wedding ceremony, you will of course have a vision of exactly how you'd love it to be. For most couples practicality also comes in to play and there will be a finite budget that will influence your plans for your wedding day. This information is designed to help you decide if Mansfield Traquair is the perfect place for your ceremony.

#### **Essential Elements**

As a former apostolic church, Mansfield Traquair is the perfect place to hold a religious ceremony. Your guests will witness your ceremony from the Chancel as you exchange vows by the Baldacchino.

Please note that civil ceremonies are not permitted at Mansfield Traquair due to the nature of the building.

#### **For your ceremony we will provide:**

- Hurricane lamps at the entrance to Mansfield Traquair with the reception area
- Elegant Bentwood chairs in either gold or silver
- A table for the signing of your marriage register clothed with crisp white linen
- The marvellous Mansfield Traquair for the ceremony and photos

**£4890 plus vat based on maximum of 100 guests**

*Please note the price will increase for numbers over 100 guests*

**All prices exclude vat – valid January 2012 – December 2012**

[www.mansfieldtraquair.co.uk](http://www.mansfieldtraquair.co.uk)



## WEDDING Ceremony Only

### **Additional Elements**

A few additional elements you may wish to consider would be allowing your guests to further enjoy the beauty within Mansfield whilst have a glass of fizz and enjoying a selection of our canapés.

### **Create your own Canapé & Drinks Reception**

**Please choose from the canapés below & then add £10.00 plus vat per person to make your menu inclusive of staffing & equipment**

### **Signature Canapé Collection ... Our contemporary classics that are always a talking point**

|   |       |
|---|-------|
| Hot venison chipolatas roasted in sticky red currant syrup H  | £1.35 |
| Crisp apple wood smoked cheese and celery tart V H  | £1.60 |
| Little balls of sushi rice, pickled ginger and crayfish rolled in sesame seeds  | £1.60 |
| Rosette of Shetland smoked salmon, milled black pepper and a squeeze of lime  | £1.60 |
| The 'Heritage' warm, gooey chocolate tart finished with pistachio crunch V H  | £1.60 |
| Famous ice cream bombes dipped in dark chocolate ... choose from white chocolate and honeycomb or strawberry and black pepper V | £1.85 |
| Crispy haggis balls with a lavender and honey crème fraiche H   | £2.10 |
| Dainty Beef Wellingtons H   | £2.10 |
| Queenie scallop with pea puree and homemade ketchup H   | £2.10 |
| Orso pasta with sun blush tomatoes, artichoke hearts and baby mozzarella V  | £2.90 |
| Citrus and sultana cracked wheat, sliced goat's cheese, whole roasted almonds and chilled slow roast duckling                   | £2.90 |
| Kedgerree of tiger prawns, poached quail egg and fennel seed crisp H  | £2.90 |

### **All of a Quiver...**

**Grown up jellies that pack a punch and excite the taste buds**

|                                |       |
|--------------------------------|-------|
| Gin and tonic                  | £1.60 |
| Classic martini                | £1.60 |
| Cool Cosmopolitan              | £1.60 |
| Bellini Cocktail               | £1.60 |
| The Pimms cocktail             | £1.60 |
| Strawberry and basil Margarita | £1.60 |

### **The Long and Short of it...**

**Collection of delicious canapés elegantly presented on a stick - long and short!**

|  |       |
|--|-------|
| Homemade rose petal marshmallows V   | £1.35 |
| Spanish 'banderillas' of olives, confit pepper and anchovy   | £1.35 |
| Ice lolly of smoky Lapsang Souchong tea infused with fresh juices and peel of lemons, oranges and grapefruit V                             | £1.35 |
| Super fat olives and essence of gazpacho V   | £1.35 |
| Sweet and spicy squid bonbons with a citrus crème fraiche dip H  | £1.60 |
| Asian pork and noodle lollipops with sesame and soy dipping sauce H  | £1.60 |
| Peppered blue lamb fillet, essence of fresh mint and peas  | £1.60 |
| Vanilla bombini – tiny ice cream balls dipped in dark chocolate, orange sherbet, crackle crystals, toasted coconut and crushed pistachio V | £1.85 |



## WEDDING Ceremony Only

### *Crisp and Crunchy...*

#### **Bamboo cones full of sophisticated and tasty nibbles**

|   |       |
|---|-------|
| 'Popcorn' toffee quinoa V                           | £1.35 |
| Wasabi peas V                                       | £1.35 |
| Satay broad beans V                                 | £1.35 |
| Japanese rice crackers V                            | £1.35 |
| Freshly popped corn dusted in miso V                | £1.35 |
| Freshly popped cinema style peanut butter popcorn V | £1.35 |

### *Just a Spoonful...*

#### **Of perfect flavours presented with style on our chic spoons**

|   |       |
|---|-------|
| Slow roasted pork sambal, maple syrup glazed Braeburn apple and whipped paprika essence H | £1.35 |
| Just podded summer peas with radicchio, halloumi and lemon sabayon V H                    | £1.35 |
| Tamarind and quince marinated sea bass, peanut butter mash, miso sauce and micro cress H  | £1.60 |
| Roasted wild rabbit loin with Mull Cheddar rarebit H                                      | £1.60 |
| Flash fried venison on parsnip semolina with chilli, chocolate and wine gravy H           | £2.10 |
| Seared wild halibut with squash puree, crunchy kale and coriander oil H                   | £2.10 |
| Spoon of seared marinated beef fillet, enoki mushroom and soy jus H                       | £2.10 |
| Tiny salad of lobster and sweet and sour mango  | £3.15 |

### *A Tasty Bowl...*

#### **Selection of eye-catching dainty and delectable dishes**

|  |       |
|--|-------|
| Seeds and sultana porridge, grated Tonka beans and whisky V H                              | £1.35 |
| Hazelnut infused little sweet squash panna cotta with candied lime and tiny nutmeg tuile V | £1.35 |
| Grandma's recipe braised red cabbage, confit of pork cheeks and spiced candied peel H      | £1.35 |
| Saffron and cinnamon spiced sweet creamed rice V H   | £1.35 |

Softly scrambled duck egg, snipped Edinburgh chives, fried confit of duck, and sauté of duck foie gras H £1.85

Shetland salmon tataki, crispy oriental vegetable salad and ponzu dressing £1.60

Contemporary Sole Veronique H £1.60

### *Pick me up...*

#### **A tiny bite bursting with heavenly textures and flavours**

Peppery pistachio pork, pancetta and prunes in perfectly puffed pastry H £1.35

Savoury palmiers with our Gentleman's Relish and lime soured cream H £1.35

Smoked trout, apple and dill on fennel seeds toast £1.35

Galette of free range chicken confit, sage and onion jam pancetta slithers £1.35

Peas, mint, mild goats cheese and rocket in savoury pastry £1.60

Bite sized tartlet of smoked chicken and pecan salad with mango salsa £1.60

Crostini of St Maure goat's cheese and beetroot £1.75

Poached quail egg, aioli, lambs leaf and shaved truffle on fennel toast V £1.75

Mini haggis pie with honey braised roots and mash H £1.60

Aromatic braised free range chicken and mushrooms under a roof of smoked salt puff pastry H £1.60

Smoked salmon with malty bread, nori, cucumber and creamed radish £1.60



## WEDDING Ceremony Only

***Pick me up... continued***  
**A tiny bite bursting with heavenly textures and flavours**

|   |       |
|---|-------|
| Confit of figs, Loch Arthur ricotta and honeycomb crostini V  | £1.60 |
| Asparagus spear in buttered parmesan and poppy seed filo V<br>H   | £1.60 |
| Rustic tart of cepes, chives and shitake mushrooms, tangy<br>tomato relish V H  | £1.60 |
| Chilled 'posh beef burger' – rare roast fillet on malty bread<br>with Dunlop cheddar, pickle slice and horseradish butter | £1.75 |
| Asparagus with air dried ham and sun kissed tomatoes  | £1.75 |
| Seared yellow fin tuna, rolled in seeds and herbs with micro<br>cress and peanut butter cream                             | £1.95 |
| Tataki of Scotch beef, sprouting peas and pickled ginger  | £1.95 |
| Brioche box with sticky shallots, flash fried foie gras and<br>Tonka beans H  | £1.95 |
| Monkfish and prunes in a slither of smoky bacon H   | £2.25 |
| 'Just shucked' Scottish oysters with champagne dressing   | £2.25 |

***Sophisticated Shots...***  
**A sensational selection of lip smacking shots and soups  
to tickle the taste buds**

|   |       |
|---|-------|
| A power shot of mandarin style chicken broth, infused with<br>ginseng, scallions and ginger and finished with sweet gojo<br>berries H | £1.35 |
| Cardamom and rose petal lassi V   | £1.35 |
| Creamy celeriac velvet soup with yellow pepper mustard V<br>H   | £1.35 |
| Classic beef consommé, French crepes, porcine mushrooms<br>and risoni pasta grains H  | £1.35 |
| Warm and spicy cider soup shot with a twist of black pepper<br>V H  | £1.35 |
| Super smooth unfeasibly thick and intense chicken soup with<br>tamari treacle and udon noodle croutons H                              | £1.60 |

Loch Fyne oyster shot infused with pressed tomato, celery  
and Bloody Mary spices H £2.90





## WEDDING Ceremony Only

### *Drinks Packages*

#### **Drinks Package 1**

Viognier, Santa Rosa (Argentina)  
Pinot Noir Reserva, Nostros (Chile)  
Orange juice  
(allocation of three 175ml glasses per person)

**£16.55 plus vat per person**

#### **Drinks Package 2**

Prosecco, Passaparolla, Pradia Italy  
Cranberry and apple presse  
(allocation of three 175ml glasses per person)

**£17.40 plus vat per person**

#### **Drinks Package 3**

Pommery Brut Royal, N/V, France  
Strawberry and mint presse  
(allocation of three 175ml glasses per person)

**£30.75 plus vat per person**

### **Set up a bar**

#### **Cash Bar**

We'd be delighted to provide you with a cash bar facility for your guests. Our charge for licence application and the provision of this service is **£105 plus vat**.

#### **Account Bar**

If you'd rather have an account provision, again we'd be delighted to take care of this for you. Please chat to your dedicated Event Designer to discuss limits, options, products etc.

All prices exclude vat and are valid from 1st January 2012 to 31<sup>st</sup> December 2012

[www.mansfieldtraquair.co.uk](http://www.mansfieldtraquair.co.uk)

