



2014



WEDDING
Dining Packages
Spring/Summer

www.mansfieldtraquair.co.uk

WEDDING Spring/Summer

Spring/Summer 2014 Traquair Dining Experience

Canapé & Drinks Reception

Crisp apple wood smoked cheese
and celery tart V H

Hot venison chipolatas roasted in
sticky redcurrant syrup H

Prosecco, Passaparolla, Pradia, Italy
(2 glasses per person)

Wedding Breakfast

Ubiquitous, classic Scottish vegetable broth with potato
dumplings tossed in herb butter
Served with seasonal breads

Baked grain fed Ayrshire chicken supreme with pancetta and
smoked garlic stuffing, roasted heritage potatoes, creamed
egg plant, charred zucchini, piquant wine jus

Perthshire raspberries smothered in drambuie and heather
honey crème brûlée with shards of porridge caramel

Freshly brewed organic fairtrade "tiki" coffee
with Scottish tablet and macarons

Wines

Aireen, Sauvignon Blanc, Castillo del Moro, Spain

Tempranillo, Syrah, Castillo del Moro, Spain
(Half a bottle per person)

A glass of prosecco to toast the Bride and Groom

£93.50 plus vat per person

www.mansfieldtraquair.co.uk

All prices exclude VAT
All prices valid from 1st Mar 2014 – 31st Aug 2014





WEDDING Spring/Summer

Our Traquair Experience includes...

A dedicated Event Designer – to assist you throughout the planning, designing and creation of your event

A dedicated Hospitality Manager – ensuring a professional service and seamless event on the day

A dedicated team of Chefs – planning, designing and delivering your menu with flair and expertise

Fully trained service staff

Floor length table cloths available in a choice of over 10 colours

Linen napkins to compliment your table cloths

Fine white china

Elegant long stemmed glassware

Contemporary cutlery

Six foot round tables

Bentwood chairs in a choice of colour

Uplighting for the Nave, Baldacchino and South Chapel with a change of colour for evening reception

P.A. system for your speeches and background music

Gold drape to create a divide in the Nave

Pin spot lighting to enhance table centre pieces

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Alternative menu options for the Traquair Experience

Please feel free to substitute any of the dishes below into the Traquair Experience package

Canapés

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

Asparagus spear in buttered parmesan and poppy seed filo V H

Rosette of Shetland smoked salmon, milled black pepper and a squeeze of fresh lime

Slow roasted pork sambal, maple syrup glazed apples and whipped paprika essence H

Super fat olives and essence of gazpacho V

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

Grandma's recipe braised red cabbage, confit of pork cheeks and spiced candied peel H

Warm and spicy cider soup shot with a twist of black pepper V H

The 'mini Heritage' warm, gooey chocolate tart finished with pistachio crunch V H

Little balls of sushi rice, pickled ginger and crayfish rolled in sesame seeds

Cool Cosmopolitan jelly

Roasted wild rabbit loin with Mull Cheddar rarebit H

Mini haggis pie with honey braised roots and mash H

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

Key V – vegetarian H - hot

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Soups

Creamy veloute of charred peppers and beef tomatoes finished with essence of basil

Puree of peas and garden mint topped with sour cream and pumpernickel

Creamed fennel, borlotti and broad beans with a drizzling of anise scented lemon oil

Velvet smooth pot of creamed potato and leeks, snipped chives and hint of truffle

Fragrant coconut and carrot soup infused with lemon grass and lime leaves

Mains

'four hour' braised beef daube, caramelised onion mash, vegetables tossed in honey butter, tarragon infused sauce of braising juices

Baked supreme of chicken 'gremolata', boulangere style potatoes, stir fry pak choi, peas, beans and peppers with herb infused wine jus

Gilthead bream fillets steamed with root ginger, crushed heritage potato colcannon, smokey lardoons, tomato beurre blanc and market vegetables

Grain fed chicken supreme baked in yoghurt and Dijon mustard marinade, blossom honey gravy, spring onion mash, bar grilled Mediterranean style vegetables

Signature range 'sea bass en papillote'- steamed in champagne with braised potatoes and onions, shredded seasonal vegetables and hints of star anise

Desserts

Frozen vanilla yoghurt and poppy seed parfait with mango gel and sweet shot of torrontes tardio

Vanilla crème brulee set over a compote of white grapes and cape gooseberries braised in dessert wine with bay leaves and anise

Blueberry panacotta, roasted coconut greek ypphurt, violet scented tuille wafer

The infamous heritage hot and goosey chocolate tart, pistachio infused custard, coconut caamel crisp wafer

'Tea-ramisu'; dunking ginger cookies soaked in lapsang soughong liqueur layered with whipped tea spiced mascarpone, ginger abd candied lemon zest



WEDDING Spring/Summer

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Artist Wedding Experience

Canapé and Drinks Reception

Seared yellow fin tuna, rolled in seeds and herbs with micro cress and peanut butter cream

Flash fried venison on parsnip semolina with a hint of chilli, chocolate and wine jus H

Prosecco, Passaparolla, Pradia, Italy

(2 glasses per person)

Wedding Breakfast

Two soupd; Neeps soup and Tatties soup, herbs and haggis on toast

Pink champagne sorbet

Two tastes of lamb - roasted Lanarkshire lamb fillet and Galette of slow cooked Scotch beef shoulder, potato roesti, creamed celeriac, little vegetable medley, cepes scented gravy

Signature range French style apple Galette with vanilla bean ice cream and sweet cider syrup

Freshly brewed organic fairtrade "tiki" coffee with Florentines

Wines

Viognier, Santa Rosa, Argentina

Pinot Noir Reserva, Nostros, Chile
(half a bottle of wine per person)

Toast glass of Prosecco to toast the bride and groom

£110.50 plus vat per person

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Fine white china

Elegant long stemmed glassware

Contemporary cutlery

Six foot round tables

Bentwood chairs in a choice of colour

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P.A. system for your speeches and background music

Gold drape to act as a divide in the Nave

Pin spot lighting enhance table centre pieces

Complimentary linen upgrade to our faux silk range

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Alternative menu options for the Artist Experience

Canapés

Crispy haggis balls, lavender and honey crème fraiche H

Dainty beef wellingtons H

Queenie scallop with pea puree and homemade tomato ketchup H

Kedgerree of tiger prawns, poached quail egg and fennel seed crisp

Orzo pasta with sunblushed tomatoes, artichoke hearts and baby mozzarella V

Citrus and sultana cracked wheat, sliced goat's cheese, whole roasted almonds and chilled slow roast duckling

Tamarind and quince marinated sea bass, peanut butter mash, miso sauce and micro cress H

Peas, mint, mild goats cheese and rocket in savoury pastry V
H

Confit of figs, Loch Arthur ricotta and honeycomb crostini V

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

Crostini of St Maure goat's cheese and beetroot V

Chilled 'posh beef burger' - rare roast fillet on malty bread with Dunlop cheddar, pickle slice and horseradish butter

Monkfish and prunes in a slither of smoky bacon

Shetland salmon tataki, crispy oriental vegetable salad and ponzu dressing

Key V – vegetarian H - hot

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Starters

Kiln smoked hebridean salmon, pickled cucumber, herbed crème fraiche, sweet and spicy wasabi vinaigrette, garden parsley

Chilled poached asparagus, buffalo mozzarella and baby games wrapped in cured ham, delicate herb and flower salad

Little cocktail of tastes and textures of the sea with baby sea asparagus and herbs; Shetland salmon, smokey haddock quinoa, cockles, citrusy mackerel

Prosciutto and rocket salad, sourdough crisps, rapeseed oil and heather honey vinaigrette, walston farm blue cheese crumbs, galio and cantaloupe melons

Perthshire smoked Shetland salmon, Persian limes, pickle berries, Aran mustard cream and seeded toasts

Soups/ Sorbets

Fragrant coconut and carrot soup infused with lemongrass and lime leaves

Puree of peas and garden mint topped with sour cream and pumpernickle

Strawberry and basil sorbet

Pink Champagne Sorbet, perfect for every occasion

Mains

Guinea fowl supreme roasted with spinach and pine nuts, potatoes basted in goose fat, creamed cauliflower and buttered seasonal vegetables served with classic sauce 'poivre vert'

Dukkah spiced roasted Lanarkshire lamb rump, caramelised fennel, creamy herb hummus, roasted baby beets, buttery potato cake, roasting juices

Ponzu glazed Ayrshire pork belly with Sichuan style egg plant and pak choi, served with fragrant potato dumplings

Braised shin of Simon Howies beef, butter bean and potato casserole, asparagus, string beans, shoots and leaved served with sauce of cooking juices

Desserts

Cardamon and rhubarb cheesecake, roast hazelnut praline and tiny herbs

Strawberry tart, strawberry ripple ice cream, strawberry coulis

Poached peach in Muscat wine, with vanilla spiced clotted cream, lemon and rose jellies

Signature style Demi tasse of Summer berries, rose petals and mint, warmed elderflower schapps consumed, home rolled shortbread, limoncello choc ice

Raspberry tart, raspberry ripple ice cream, raspberry syrup

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