

The background of the entire page is a repeating pattern of stylized flowers. Each flower has a white center with a circular dot and eight pointed petals. The petals are set against a solid purple background, and the flowers are arranged in a grid-like fashion.

2015/2016



WEDDING
Wedding Packages
Autumn/Winter

www.mansfieldtraquair.co.uk



WEDDING Autumn/Winter

Autumn/Winter 2015/2016 Traquair Wedding Experience

Canapé & Drinks Reception

Hot venison chipolatas roasted in
sticky redcurrant syrup H

Crisp apple wood smoked cheese
and celery tart V H

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

Wedding Breakfast

Supersmooth butternut squash soup, dash of sweetened chilli
essence and dusting of roasted seeds
Served with seasonal breads

Ayrshire chicken supreme roasted in Algerian four spice, lime
roasted parsnips and sweet potatoes, charred baby tomatoes,
beluga lentils and fragrant jus

Compote of honey roasted apples and pears under vanilla
scented crème brulee

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

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

£98.25 plus vat per person

www.mansfieldtraquair.co.uk

All prices exclude VAT
All prices and information valid from 1st Sep 2015 – 28th Feb 2016





WEDDING Autumn/Winter

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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WEDDING Autumn/Winter

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, lamb's leaf and shaved truffle on fennel toast V

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WEDDING Autumn/Winter

Soups

Sweet potato veloute, roasted almond and coconut

Parsnip puree soup, with pancetta and chestnut crumbs

Creamed soup of field mushrooms, infused with the classic culinary herbs and finished with shredded black trumpets and fried capers

Broth of pulses and winter vegetables and torn mutton topped with tiny cheese on toasts

Tuscan sausage and bean soup finished with shavings of parmesan and pesto croute

Mains

Braised Simon Howie Pork collar lightly spiced with sea weed dust. Pot au feu of vegetables, scorched Scottish apples

Golden thyme and Orange blossom honey coated slow cooked Ayrshire pork belly with chorizo, pepper and red onion paella

Roast Chicken breast 'carne asada' succulent breast marinated in lime, garlic, chilli and pepper. Mozzarella topped potato cake, bar roasted peppers, courgettes and sweet onions, sauce flavoured with scorched coriander seed

Four hour braised classic daube of beef, gruyere topped sweet potato dauphinoise, caramelised baby onions, poached vegetables and gravy of cooking juices

Fillet of Scottish Plaice baked with fennel, lime and cherry tomatoes, red pesto mash and pak choi, parsley oil

Desserts

Mascarpone torte with cocktail of pineapple and lemon verbena and popcorn puffed millet

The infamous heritage hot and gooey chocolate tart, pistachio infused custard, coconut and caramel crisp wafer

Mulled plum panacotta, orange scented semolina shortbread and caramelised rice

Pineapple poached in lemongrass liquor, rich chocolate marquise, candied cereal puffs and coconuts

Salt caramel bavaroise with blond raisin and Satsuma marmalade dusted in candied chocolate crumbs

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WEDDING Autumn/Winter

Autumn/Winter 2015/2016 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)

Dinner

Perthshire smoked salmon, home made piccalilli, sea spice and vinegar meringues and little leaves

Parsnip puree, pancetta and chestnut crumbs

Slow roasted Perthshire venison haunch, boulangere style potatoes, two cabbages, beetroot, celeriac and Jerusalem artichokes, gravy of cooking juices

Warmed treacle tart with marzipan ice cream and ginger 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)

A glass of Prosecco to toast the Bride and Groom

£116.00 plus vat per person

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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

Complimentary linen upgrade to our faux silk range

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WEDDING Autumn/Winter

Alternative menu options for the Artist Experience

Canapés

Crispy haggis balls, lavender and honey crème fraîche H

Dainty beef wellingtons H

Queenie scallop with pea puree and homemade tomato ketchup H

Kedgeriee 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

The Scottish tapas trio – crumbed haggis with a salad of heritage range potatoes creamy dunsyre blue parfait, mull cheddar and chutney glazed smoked haddock

Ash rolled goats cheese, figs in truffled honey, spiced yellow pears, sweet and sour compote

Rannock smokey deli platter with tiny game terrine, dry cured ham and beef, slithers of smoked chicken, pickles, leaves and flowers

Smoked haddock and leek tart warmed with Kintyre peninsula brie, smokey bacon crumbs, creamy vinaigrette and bitter leaf salad

Seeds and savoury spice dusted charred pears, lemon zested crowdie with herbs and celery leaf, home rolled poppy seed and oat snap biscuits, Satsuma syrup, torn panetone

Soups/ Sorbets

Sweet potato veloute, roasted almond and coconut

Creamed soup of field mushrooms, infused with the classic culinary herbs and finished with shredded black trumpets and fried capers

Dry sherry sorbet

Mulled fruits sorbet

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WEDDING Autumn/Winter

Mains

Roasted guinea fowl breast with apple and sage stuffing, sweet and spicy slow cooked red cabbage, French beans and layered potato Galette, lightly creamed jus infused with sherry vinegar

Milk braised cushion of Lanarkshire lamb, spiced with ginger, coconut and garam masala, bar grilled squash, puy lentils, crushed potatoes with cabbage and sauce of cooking juices

Braised shin of Simon Howie beef, buttery mash, medley of little vegetables, morels and black trumpets, shallots in mascavado caramel and tarragon jus

Bar grilled fillet of beef and pot roasted pulled brisket served in a pie, sesame roasted parsnips, horseradish spiced jus and butter roast potato

Monkfish cheek roasted in pancetta and saffron butter basted seas reared trout, hint of vanilla braised chicory, cauliflower puree, anise beurre blanc and herbed potatoes

Desserts

Pear and Drambuie tiramisu, jellies, puffs and crisps

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

The infamous heritage hot and gooey chocolate tart, pistachio infused custard, coconut caramel crisp wafer

Warmed black berry frangipane tart with cardamom custard, vanilla clotted cream and nougatine crunch

Mulled plum panacotta, orange scented semolina shortbread and caramelised rice with a chilled sweet sip of of torrontes tardio

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