



Dinner Experience
Autumn/Winter Collection
2019/2020

www.mansfieldtraquair.co.uk

Key Prices Mansfield Traquair

When you're planning an event, you will undoubtedly have a vision or an idea of how you'd like it to turn out. Inevitably there will be a finite budget that will influence your plans for your event. This information is designed to help you decide if Mansfield Traquair is the ideal venue for your event.



Essential Elements

- Venue hire until midnight (*day and month dependent*) from **£2,000 - £4,000 plus vat**
- Dining experience for a of minimum 80 adult guests from **£86.50 plus vat per person**
(*bespoke proposals available for numbers below 80*)
- Upgraded dining experience for a minimum of 80 guests from **£96.50 plus vat per person**
(*Dinners below 80, please call for a bespoke proposal*)
- Pea-light curtain on both sides of the Baldacchino **£750.00 plus vat**
- Bar set up **£150.00 plus vat**
- Event insurance **£50.00 plus vat**



Event Styling

Our dining experiences include everything you need for your special event;

Drinks reception, three course meal with a half a bottle of wine and coffee, linen, tableware, tables and chairs, PA system for speeches and background music, up-lighting to the Nave, Baldacchino and South Chapel, breakup colour wash over tables and pin spot lighting to enhance each table setting.





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Traquair Experience

Welcome Drink

Glass of Cava Brut Reserva 2013, Bodegas Sumarroca, Catalunya, Spain



Dinner

Beetroot carpaccio, West Coast crowdie with scorched figs, quince jelly with toasted seeds and orange blossom
Served with seasonal breads



Duo of guinea fowl; pan seared fillet and confit of leg with purple thyme, 5 spice, spinach Forestière, haricots vert and sweet potato dauphinoise



Burnt coconut and rum barvois with pineapple salsa, Malibu sorbet, coconut sable croustade and peppermint crumble



Freshly brewed Fairtrade Organic coffee and tea with Scottish tablet

Drinks to accompany dinner

Half a bottle of

Sangiovese 2015, IGT, Terre Allegre, Cielo e Terra, Veneto, Italy

or

Trebbiano 2015, IGT, Terre Allegre, Cielo e Terra, Veneto, Italy

£86.50 plus vat per person

Full menu options available on request





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Alternative options for the Traquair Experience

Starters

Pumpkin gnocchi, red pepper ketchup with pickled heritage tomato, basil sprouts and soil with scorched figs and mull cheddar snaps

Fine parfait of chicken livers, ruby port and thyme, pickled sunchoke, crab apple confit and burnt onion bouillon with ash croutes and compressed pears

Mains

Candied braised neck of pork with baked sweet potato, damson plum and amaretto with huckleberries and dressed vegetable salad

Grilled Pavé of coley with fennel puree, confit violet potatoes, buttered kale and baby courgette with vine tomato butter sauce

Desserts

Toffee pudding cake with candied pecan chutney, poached Fuji and Granny Smith apples with toffee schnapps, walnut toffee and salted caramel gel

Cox Pippin apple drizzle cake, walnut frosting, burnt apple cider ice cream with balsamic and cox ketchup





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Included in all our Experiences

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

A dedicated Event 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 uniformed in black mandarin style shirts, slate grey bistro aprons

Floor length table cloths in a wide range of colours

Linen napkins in a wide range of colours

Fine white china

Elegant long stemmed glassware

Contemporary Monteverdi cutlery

Six foot round tables

Gold Bentwood chairs with cream or black seat pads

Two poseur tables in linen colours of your choice

Exclusive use of the private garden for a drinks reception

Tailored lighting appointment and menu tasting

Up-lighting for the Nave, Baldacchino and South Chapel

P.A. system for any speeches and background music with a sound a lighting technician on site on site for the duration of your event

Pin Spot lighting to enhance each table centerpiece and breakup colour wash over the tables

Cloakroom

