

# WEDDERBURN CASTLE DUNS BERWICKSHIRE TD11 3LT

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## **SAMPLE MENU**

### FORMAL DINNER

Please choose one option plus a vegetarian option for your starter and main course, one option for refresher and fish courses if required and one option for dessert. One additional option may be added to your starter and main course at additional cost.

Please consult with us on children's menu options.

#### **Starters**

Rabbit, duck and pheasant terrine, with old fashioned hawthorn preserve

Ham hock and chicken terrine with spiced pear chutney

Soused herring on apple and celeriac rémoulade

Venison Carpaccio with a beetroot salsa (a)

Parma ham with fresh figs, mango and mascarpone cheese

Potted Arbroath smokies in a creamy smoked Arran cheddar sauce

Belhaven smoked salmon platter with young watercress, lemon and buttered brown bread (a)

Eyemouth hot smoked salmon, new potato and spring onion salad with Dijon mustard dressing (a)

Baked crotin (baby goats cheese log) with roasted cherry tomatoes and Melba toasties (a)

Potted shrimp in clarified butter with young leaf shoots

#### **Refreshers**

French martini sorbet

Oysters with Bloody Mary sauce

Chilled gazpacho

Watermelon and cassis granita

Pimms 1840 sorbet

Keta and Avruga caviars (b)

#### **Fish course**

Wytch sole stuffed with crayfish mousse with sauce vert

Assiette of local shell fish with aioli (b)

Langoustines with saffron sabayon (b)

Red mullet with salsa rossa

## FORMAL DINNER Cont.

### Main course

All main courses are served with a seasonal selection of vegetables and accompaniments

#### Beef

Fore rib of beef, with rosemary and duck fat roasted potatoes and merlot jus (b)  
Roasted sirloin of beef with a girolles, pancetta and baby onion sauce  
Fillet of beef on black truffle mash with fois gras and Madeira sauce (c)

#### Veal

Veal Osso buco, slow cooked veal shank in a herby tomato casserole with horseradish mash  
Escalope of veal stuffed with parsley, pine nuts, raisins and garlic wrapped in pancetta served with sugo

#### Pork

Fillet of pork Wellington, with a sun blushed tomato pate and baby leaf spinach finished with a light calvados cream.  
Belly of wild boar stuffed with Stornoway black pudding

#### Lamb

Rack of new season Argyllshire blackface with dauphinoise and redcurrant sauce  
Loin of Argyllshire blackface with pistachio and rosemary pesto, wrapped in Parma ham

#### Game

Saddle of venison on vegetable tagliatelle with juniper and bramble sauce (b)  
Breast of Goosnargh duck with braised pak choi and a light anis sauce

#### Chicken

Herb roasted breast of free range chicken with root vegetables and rich pan gravy  
Poached breast of free range chicken stuffed with wild mushrooms and asparagus wrapped in smoked streaky bacon with jus naturale

#### Fish

Roasted cod with chorizo, roasted cherry tomatoes and Kalamata olives  
Organic salmon wrapped in crépinette with herb porridge and a simple beurre blanc  
Pave of halibut with Loch Etive mussels, samphire and saffron cream sauce (c)

#### Vegetarian

Filo parcels filled with feta cheese, leeks, spinach and sun blushed tomatoes with a little salad of nice things  
Roasted vegetable crumble with parsley sauce  
Broccoli and Dunsyre blue open ravioli topped with a herby gratin

## FORMAL DINNER Cont.

### Desserts

Fresh berries fortified with brandy, served with zabaglione  
Chocolate mousse cappuccino with espresso cream  
Apple tart fine with flocked cream  
Chocolate orange tart with vanilla mascarpone  
Bramble and almond tart with amaretto ice cream  
Pannacotta with raspberry compote and crushed pistachios  
Piper Champagne jelly set with seasonal fruits, topped with vanilla froth (b)

### WEDDERBURN KITCHEN SUPPER (informal dinner)

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 a more formal atmosphere is sought. 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.

### 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 legs (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)

## KITCHEN SUPPER (Informal dinner) Cont.

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 house 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

## AFTERNOON TEA

(Set menu – no choices to be made)

### **Sandwiches**

Roast beef and horseradish  
Cucumber and mint  
Smoked salmon and cream cheese and dill  
Arran cheddar and home made pickle  
  
Home baked cake and scones with clotted cream and preserves  
Pastry selection or creamy fruit meringue

Selection of world and fruit teas  
Freshly ground coffee

## COURTYARD BARBECUE

Please choose five items (to include at least one vegetarian option if required) plus one pudding  
If the weather is just too bad your barbecue will be served in the kitchen

### **Burgers**

Fillet mignon and foie gras (b)  
Lamb and rosemary  
Toulouse and pork  
Beef and roast garlic  
Spicy bean and potato

### **Sausages**

Merguez  
Toulouse  
Venison  
Local butchers pre war  
Pork leek and mustard

### **Meaty finger food**

Sticky bourbon baby back ribs  
Cider and honey marinated pork chops  
Gigot of lamb  
Chilli and lime chicken brochettes  
Marinated rib eye steak

### **Something fishy.**

Pave of salmon en papillote with saki and hard herbs  
Hours old mackerel stuffed with good greens  
Loin of pepper crusted tuna (a)  
Whole tiger prawns (b)  
Local lobsters quickly marched across the grill (c)

### **Vegetarian things**

Corn on the cob drizzled with French butter  
Polenta and grilled vegetable kebab  
Giant field mushrooms smothered in garlic and thyme  
Marinated artichoke

### **Sweet things**

Eton mess  
Strawberries/raspberries and cream  
Fresh fruit salad in a cinnamon, star anis and cardamom syrup  
A great big bowl of home made fruit jelly with sponge fingers and cream

## BREAKFAST SERVICE

(Set menu – no choices to be made)

### From the buffet

Selection of cereals and fruit juices  
Freshly baked rolls, croissants and pastries  
Natural yoghurt with fruit compotes and crisped oats  
Fresh fruit bowl  
Pink grapefruit with caramelized moscavado sugar  
Selection of continental meats and cheeses

### Waiter service

Proper porridge oats, with cream and heather honey

The full Scottish breakfast  
Ayrshire back, local butcher's sausage, Stornoway black pudding, roasted field mushroom, grilled tomato and eggs your way (beans available upon request)

Kippers baked in the Aga with a little Normandy butter

Smoked haddock poached in milk with nutmeg

Three egg omelette with a little Arran cheddar

## LIGHT LUNCH

Yesterday's soup (it's always better next day)  
With a selection of freshly baked breads

-or-

Soup and Freshly cut bloomer sandwiches

-or-

Picnic style buffet lunch

A good meat pie, honey roast ham, whole roast free range chicken, vegetarian quiche, a good wedge of Scottish cheddar with home pickles,  
tender mixed salad

All served with warm breads and bannocks

### 2008/09 Menu Supplements:

(a) £1 (b) £2.50 (c) £5

Amuse bouche £2.50

Refresher course £5

Fish course £10