



## Sample Menu Packages

### Menus are inclusive of the following:

- Dedicated banqueting manager
  - Uniformed attentive staff
- Glassware for your champagne reception
  - Fine bone china
  - Silver plated cutlery
- Elegant glassware for dinner
  - White table linen
    - Linen napkins
    - Jugs for water

### We would also be delighted to quote for additional items, such as:

- 6ft round dining tables
  - Additional linen
  - Liquer glassware
    - Candelabra
  - Floral table decorations
- Chair and speciality table linen
  - Cash bar facilities
  - Additional courses



## Menu A

Please select one starter, one main course and one dessert

### Starters

- Warm black pudding and goats cheese tower served on a bed of leaves with a mango concass
- Pear, blue cheese and courgette tart on a bed of leaves with sweet red wine syrup (v)
- Mediterranean roast vegetables tower served on a garlic crouton topped with parma ham with a balsamic syrup
- Butternut squash with coconut and lime soup
- Salad of sun-ripened tomatoes with mozzarella cheese and finished with basil oil (v)
- Gateau of haggis, neeps and tatties with a whisky sauce
- Whisky cured salmon in a chilli and gazpacho dressing

### Main Courses

- Seared chicken on a bed of roasted butternut, chorizo and pine nut served with oven roasted baby potatoes and crisp seasonal vegetables
- Beef rump topped with haggis with roasted butternut, fondant potatoes and whisky and mustard jus\*
- Poached supreme of chicken with a tarragon and mustard sauce with roasted root vegetables and fondant potatoes
- Braised Shank of lamb with shallots and tarragon, served with crushed peppered potatoes and butternut squash
- Supreme of chicken with fresh asparagus and a white wine sauce, served with a chive mash and seasonal vegetables
- Confit of salmon with a red wine risotto and a julienne of vegetables

### Desserts

- Lemon and ginger cheesecake served with a chocolate lattice and lemon syrup
- Profiteroles filled with Cointreau cream topped with bitter chocolate sauce and served with Cointreau orange segments
- Traditional raspberry cranachan shortcake with a raspberry coulis
- Glazed lemon tart with a vanilla cream and raspberry sorbet
- Rum and raisin parfait with a tea syrup and a thyme tuille
- Baked chocolate torte with a raspberry & ginger compote

### Beverage

Filter coffee served with chocolate truffles



## Menu B

Please select one starter, one main course and one dessert

### Starters

- Pea and mint fritter topped with smoked trout served with a mint and yoghurt mayonnaise
- Game pate served on a bed of leaves with caramelised onion and apricot chutney
- Hot smoked salmon with a pearl barley and crab meat risotto, with a tomato salsa
- Parmesan tartlet with plum tomato and gorgonzola with a red onion and balsamic dressing (v)
- Tartar of smoked haddock with guacamole and tomato chutney
- Rilette of smoked and roast salmon with a sauce remoulade served with dill and sea salt melba toast

### Main Courses

- Poussin stuffed with sage served with crispy parma ham, oven roasted potatoes with garlic and seasonal vegetables
- Pan-fried sea bass served on a bed of creamed leeks with Vermouth and pepperdew, baby new potatoes and fine beans
- Supreme of halibut with crushed potatoes with a ragout of char-grilled artichoke, spinach and wild mushroom, finished with hollandaise sauce
- Braised daube of beef crushed herb potatoes, roasted vegetables and a bourguignon sauce\*
- Seared Scottish Chicken Stuffed with Brie with a raspberry Sauce served with oven roasted baby new potatoes with cracked black pepper and sea salt with fine beans sugar snaps
- Rump of lamb nicoise served with dauphinoise potatoes, green beans and wild mushrooms
- Hoi sin duck breast served on a bed of Chinese vegetables with sliced pepperdew peppers and mustard mash with spring onions

### Desserts

- Raspberry meringue roulade topped with toasted flapjack with raspberry coulis
- Individual lemon meringue pie served with raspberry coulis and red fruits
- Trio of chocolate (torte, marquise and white chocolate ice cream)
- Sticky toffee and whisky pudding
- Black forest style trifle with cherries in a kirsch syrup
- Panna cotta of your choice

### Beverage

Filter coffee served with Scottish tablet



## Menu C

Please select one starter, one main course and one dessert

### Starters

- Antipasto platters - parma ham, salami, smoked trout, roasted vegetables, olives, hummus, parmesan shavings all served on a bed of leaves and basil
- Trio of Fish served on a bed of leaves with sweet dill and mustard dressing (Arbroath smokie, smoked trout, oven roasted salmon with dill, mustard and honey glaze)
- Warm asparagus and feta tart with a tomato and herb salad (v)
- Seared wood pigeon breast with a celeriac remoulade and Shetland black pudding
- Crab fish cake served with a fennel salad and finished with a lemon pesto
- Duck leg confit with an apple and rocket salad, finished with a cider dressing

### Main Courses

- Pan fried venison steak with caramelised onion and red wine sauce served on a bed of parsnip potato mash with crisp seasonal vegetables
- Pan-fried fillet of Scottish beef, darphin potato with celeriac, tomato and spinach, finished with a tomato chutney\*
- Fillet of Scottish lamb with baked beetroot with balsamic vinegar and marjoram served with dauphinoise potatoes
- Peppered canon of lamb with a herb polenta cake and ratatouille, finished with a pimento and basil jus
- Honey roast duck breast, served with sautéed potatoes, caraway vegetables and an orange jus
- Roast breast of guinea fowl with a black pudding farce wrapped in streaky bacon, served with oyster mushrooms and butternut squash risotto
- Poached rainbow trout with asparagus, warm potato salad and a dressing of lemon, dill and aioli
- Chocolate trellis with a blood orange mousse served with orange ice cream

### Desserts

- Fresh fruit and elderflower terrine served with crème anglaise
- Classic tart tatin served with vanilla cream and topped with a chocolate lattice
- Trio of seasonal fruits (tart, sorbet and compote)
- Dark chocolate tart with pistachio tuile & a red wine coulis
- Individual strawberry pavlova served with peppered strawberries
- Burnt orange mousse mille feuille

### Beverage

- Filter coffee served with Scottish tablet and chocolate truffles



## **Additional Options**

### **Canapé Selector**

Canapés are delicate bite size nibbles, which are served during the reception. . A choice of between 3– 6 canapés per person is recommended for a 1-2 hour reception. This is a sample of our extensive range of canapes, please ask for further options.

- Smoked salmon and camembert toasts
- Spinach roulade with sundried tomato, stilton and caramelised onion
- Roast vegetable tartlets with caramelised onions and pesto
- Smoked trout and horseradish tartlets
- Haggis filo parcels with mustard cream dip
- Mango sausages with hot mustard dip (other marinades available)
- Quails egg tartlets with lemon and dill mayonnaise
- Sausage, apple, garlic and cheese tarts
- Deep fried olives stuffed with goats cheese
- Thai fishcakes with sweet chilli sauce
- Crostini topped with pea butter and smoked trout (other toppings available)
- Artichoke and parmesan tarts topped with sundried tomatoes
- Mini Peking duck pancakes served with plum sauce
- Beetroot and potato rostis with smoked salmon, chives and sour cream
- Spicy beef and mango wontons
- Pear and roquefort blinis
- Garlic, pepper and citrus quail breast skewers
- Scallops wrapped in parma ham marinated in orange and basil
- Sweet pepperdew peppers stuffed with minted cous cous
- Herbed polenta with apricot duck and crispy spring onions
- Sweet chilli prawns wrapped in crisp mange tout

### **Sweet Canapés**

- Mini brownie squares
- Mini lemon tarts
- Chocolate cups filled with fruit or chocolate mousse
- Chocolate mocha mousse tarts



## **Hog & Spit Roasts At Oxenfoord Castle**

### **Traditional Hog Roast**

for a minimum of 80 to a maximum of 120 people

served with apple sauce, stuffing and Buns

### **Whole Spit roasted Lamb**

for a minimum of 45 to a maximum of 65 people

served with mint sauce, stuffing and Buns

### **In addition to the above we would recommend:**

Boiled Baby Potatoes  
Selection of seasonal Salads  
Selection of Bread and Butter  
Spiced apple chutney or mint sauce  
Condiments

The suggested dishes are samples of what we can provide; we would be delighted to provide additional suggestions tailored to suit your requirements. Vegetarian options can be substituted into any of the noted menu options.

Clients are advised that products from our kitchens could contain nuts or nut related ingredients transferred from other products. We have been assured by all our suppliers there are no GM related products in any of the dishes we provide. As a company we are aware of the many allergies involved in the production of food for events, if you are at all unsure of the make up of any of our dishes please, do not hesitate to contact us.

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**TUCK-IN** with  
**SALTIRE HOSPITALITY**



*...at Oxenfoord Castle*