

WEDDERBURN CASTLE DUNS BERWICKSHIRE

T. 01361 882 190 www.wedderburncastle.com

SAMPLE MENU SPRING / SUMMER FORMAL DINNER

Our seasonal menus are designed as a guide to help to make your selection easier. You can mix and match options from our other sample menus or discuss custom menus with our chef.

Please choose one option plus a vegetarian option for your starter and main course and one option for dessert. To stay within a particular price point, please only choose items from that price point. Supplementary options, including cheese and other courses, can be added at an additional cost. Please consult with us on children's menu options.

Price structure A £42.50 B £48.75 C £55.00

Menu A

Crayfish and avocado cocktail with crème fraîche, salsa and baby herbs

Grilled vegetable layered terrine with redcurrant jelly

Smoked wood pigeon with caramelised orange and baby watercress

Galia melon with berries and ginger and lemongrass syrup (V)

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Breast of free range chicken stuffed with red pepper mousseline, with sorrel and olive oil mash

Leg of spring lamb stuffed with rosemary and spinach with Boulanger potatoes and lightly-minted gravy

Tweed-caught salmon with wok-fried greens, samphire and lemon butter sauce

Butternut squash and garden pea risotto topped with shaved pecorino

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White chocolate brûlée with shortbread

Summer fruit soup with brown bread ice cream

Cranachan parfait with raspberry compote

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SPRING / SUMMER FORMAL DINNER Cont.

Menu B

Eyemouth hot smoked salmon on baby potato and scallion salad with honey mustard dressing

Giant tiger prawns with carpaccio of pineapple and sweet chilli and red pepper jam

Twice baked goats cheese soufflé with gooseberry compote

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Rack of new season lamb with a delicate mustard glaze and herb crust, with celeriac rosti, rosemary butter and jus

Sirloin of beef with roast new potatoes, slow roasted tomatoes, field mushroom, confit baby onions and watercress

Breast of free range chicken stuffed with wild mushrooms and asparagus with fondant potato and a saffron and pink peppercorn sauce

Inverloch goats cheese fondue, with baby spring vegetables, croutons and spiced seeds and oats

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Butterscotch apple meringue pie

Pears poached in merlot with curiosity chocolate sauce

Chilled roast peach and raspberry mille-feuille

Menu C

Fois gras and duck liver parfait with orange and red onion marmalade and Arran oatcakes

Scottish asparagus wrapped in Parma ham (optional) with rocket and hollandaise

Venison carpaccio with beetroot salsa and mild horseradish mousse

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Fillet of beef Rossini, on a garlic crouton with fois gras, crispy pancetta and a madeira jus

Rump of lamb with a salad of broad beans, roast cherry tomatoes, kalamata olives and baby leeks

Breast of Goosnargh duck with fried spring greens and baby fennel with a plum and anise jus

Imam bayildi style aubergine stuffed with couscous, feta and peppers with tomato and chervil sauce

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Chocolate and orange tart with vanilla mascarpone

Drambuie and macaroon cream layered with green apple, strawberry and bramble coulis

Piper Champagne jelly set with seasonal fruits and topped with vanilla froth

Edinburgh fog martini

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SAMPLE MENU AUTUNM / WINTER FORMAL DINNER

Menu A

Local Eyemouth smoked salmon with Lilliput capers, watercress and light citrus dressing

Chicken liver parfait with apple chutney and oatcakes

Grilled goats cheese with poached pear and crisp walnuts on a rocket salad (V)

Pan seared breast of free range chicken wrapped in Parma ham with fondant potatoes and a light cherry tomato and basil sauce

Slow roast pork belly with Stornoway black pudding, tangy tomato relish and black pepper mash

Filo parcels filled with feta, leek, spinach and sun blushed tomato with a petite salad (V)

Rhubarb and vanilla brûlée with a perkin biscuit

Raspberry and walnut pavlova

Menu B

Ham hock and chicken terrine with spiced pear chutney and oatcakes

Rillettes of duck and rabbit confit with cucumber, orange and warmed crunchy bread

Baby ratatouille on a garlic crouton with a parmesan crisp (V)

Fore rib of beef, with roasted rosemary potatoes and merlot jus

Breast of pheasant on herby polenta mash with vegetable tagliatelle

Roasted sirloin of beef with wild mushroom, pancetta and baby onion sauce

Roasted cherry tomato and grilled vegetable risotto topped with pecorino and shaved truffles (V)

Bramble and apple tart with cider sabayon

Chocolate mousse cappuccino with espresso cream and shortbread

Sticky toffee pudding with rich caramel and clotted cream

AUTUNM / WINTER FORMAL DINNER Cont.

Menu C

Eyemouth crab and avocado tian topped with crème fraiche and avruga caviar

Whole roasted quail stuffed with apricot skirly, served with celeriac puree

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

Smoked halibut with marinated baby figs and a salad of fine herbs

Scottish asparagus and wild strawberry salad with a truffled balsamic glaze and border field rape seed oil (V)



Noisettes of lamb with rosemary stuffing, dauphinoise potatoes and a redcurrant jus

Roasted cod with chorizo, roasted cherry tomatoes and Kalamata olives

Venison wellington filled with chicken liver and girole mushroom pate

Broccoli and Dunsyre Blue open ravioli topped with a herby gratin (V)



Piper Champagne jelly with exotic fruits topped with vanilla froth

Chocolate and hazelnut fondant with tuile biscuit and amaretto ice cream

Fresh berries fortified with brandy, served with zabaglione