



Craigsanquhar

COUNTRY ESTATE



ROMANCE WEDDING PACKAGE

AVAILABLE APRIL TO SEPTEMBER & INCLUDES DECEMBER 31.

- Scottish Piper for guest arrival, ceremony, and entry to Wedding Breakfast
- 3 course gourmet Wedding Breakfast including tea & coffee
- Choice of 3 canapés & 1 glass of sparkling wine for a drink reception
- 1 glass of sparkling wine for toasts
- 1 glass of house wine and a top-up during the Wedding Breakfast
- Evening Buffet
- Coach House Room Hire
- Master of Ceremonies
- Full use of the Craigsanquhar Estate for ceremony, drinks reception & wedding photographs
- Wedding Coordinator: enquiry through wedding day
- White linen table clothes and napkins
- Use of cake stand, cake knife and table plan stand
- Use of PA system equipment and wireless microphone
- 1 overnight stay in a Superior Room for the Bride & Groom
- Discounted luxury room rates for your wedding guests (Subject to availability)



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SAMPLE MENU

Canapés: choose three

Drambuie Flavoured Haggis Parcels with Grain Mustard Cream
Deep Fried Brie with Fruit Compote
Chicken Liver Parfait on Toasted Brioche
Creamed Goats Cheese & Chive Mousse on Melba Toast
Rilette of Duck on Ciabatta Bread
Roulade of Smoked Salmon on Pumpnickel Bread
Baked Chicken & Smoked Bacon Terrine with Rye Bread
Chocolate Dipped Scottish Strawberries (when seasonally available)

Menu Selector: Choose One for Each Course

Lentil & Vegetable Soup
Rosette of Melon with Strawberry Sorbet and Berry Coulis
Chicken Liver Parfait with Craigsanquhar Plum & Apple Chutney and Oatcakes
Tomato, Basil, & Mozzarella Bruschetta with a Balsamic Drizzle

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Roast Rib of Scotch Beef with Yorkshire Pudding and Port Jus  
(Supplement per person)

Seared Breast of Chicken with Wild Mushroom & Herb Cream  
Loin of Pork served with Apple & Cider Jus  
Roast leg of Lamb stuffed with Leek & Rosemary served with a Minted Jus

*(All Main Courses served with a selection of Fresh Seasonal Vegetables & Potatoes)*

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Vanilla Crème Brulee served with Citrus Biscotti
Sticky Toffee Pudding with Caramel Sauce and Ice Cream
Baked Apple Pie with Cinnamon Anglaise
Meringue Nest filled with Chantilly Cream, mixed Berry Compote & Raspberry Coulis

Evening Buffet

Selection of Hot Rolls and Stovies Or Haggis, Neeps, and Tatties

PLEASE NOTE THE MENUS ABOVE ARE PURELY SAMPLE MENUS AND WE CAN ADJUST OR MAKE MENUS FROM SCRATCH AS PER YOUR REQUESTS AND REQUIREMENTS