

THIRLESTANE CASTLE



Menu Suggestions by
Prestige Scotland





About us...

A little bit about our food...

Here at Prestige Scotland we believe food to be a significant aspect of your wedding day. It is therefore essential that we deliver a truly unique and authentic food experience for you and your guests.

Our food ethos is simple –

We promise to serve excellent food that is perfectly prepared, good value and made with the best quality seasonal ingredients available.

We promote Scottish produce by supporting farmers who rear the best meat, create wonderful cheeses and grow flavoursome fruit and vegetables.

We strive to push the boundaries of innovations to keep our menus fresh and up to date.

We know that food has to be a feast for the eyes as well as the taste buds; we aspire to surprise and delight you and your guests.

A little bit about our style...

We believe every taste, every sip and every taste should be exactly as you want it to be. We won't tell you how to make your day special, it's your dream, but we will be with you every step of the way to assist. Whether you need advice on matching your wine to your menus, or maybe that rose pink linen you just can't get your hands on, we have the expertise and inside information to create unforgettable memories.

A little bit about the venue...

Situated in the heart of the Scottish Borders, Thirlestane Castle offers an exclusive setting for your wedding with a romanticism that is truly unique. Available for your exclusive use, you can enjoy drinks on the lawn, your wedding breakfast in the State Dining Room then a night together in the luxurious bridal suite.

Prestige Scotland offers packages to suit every occasion from an intimate wedding breakfast in the dining room to a gala dinner in a marquee on the lawn.

We would be delighted to discuss your big day with you....

Prestige Scotland Weddings

Tel: 0800 328 1373

Email: sales@prestigescotland.co.uk





Over the following pages are examples of the food we offer, the drinks we serve and the packages we can provide. We are happy to discuss alternatives to enhance your special day...

Drinks Reception Suggestions...

Sample One

On Arrival... Two Glasses of Marquis de la Tour Brut Sparkling Wine
(Fresh Orange will be offered as an alternative)

With the dinner... Half Bottle of Branch Creek Chardonnay-Semillion / Branch Creek Shiraz
Half Bottle of Still / Sparkling Mineral Water

For the toast... A Glass of Marquis de la Tour Brut Sparkling Wine

Sample Two

On Arrival... Two Glasses of Carta Nevada Reserva Cava Sparkling Wine
(Fresh Orange will be offered as an alternative)

With the dinner... Half Bottle of Libertad Chenin - Chardonnay / Libertad Malbec Shiraz
Half Bottle of Still / Sparkling Mineral Water

For the toast... A Glass of Carta Nevada Reserva Cava Sparkling Wine

Sample Three

On Arrival... Two Glasses of Jacquart Brut Champagne
(Fresh Orange will be offered as an alternative)

With the dinner... Half Bottle of Palena Sauvignon Blanc / Palena Merlot
Half Bottle of Still / Sparkling Mineral Water

For the toast... A Glass of Jacquart Brut Champagne

Soft Drinks Option

Allowance of Five Soft Drinks per person, consumed during the reception, dinner and toast





Canapé Selector...

Hot

Seared Scallop, Sweet Potato Puree, Coriander & Curry Cream
Confit Duck in Crispy Won Ton Pastry, Sweet Chilli Dip
Mini Steak Sandwich, Caramelised Onion & Tomato Relish
Lamb & Red Pepper Rosemary Skewer
Slow Roast Pork Belly, Cider & Plum Chutney, Butter Bean Puree
Lobster and Hollandaise Tartlet finished with Parmesan & Mustard
Ham, Arran Mustard & Swiss Cheese Croque Monsieur
Boudin Blanc, Garlic Crostini, Hot Mustard & Onion Chutney
Truffle & Mushroom Pakora, Smoked Garlic Mayonnaise Dip (v)
Confit Fennel wrapped in Roasted Red Pepper, Salsa Verdi Skewer (v)
Roasted Aubergine & Pine Nut Tart, Feta Cheese Topping (v)
Slow Braised Oxtail & Sweet Potato Tart
Smoked Salmon & Warm Aberdeen Buttery, Hollandaise Glaze
Haggis and Tattie Tartlet

Cold

Chickory topped with Pickled Walnuts & Blue Cheese (v)
Foie Gras & Butter Spoons, Smoked Maldon Salt & Cracked Pepper Glaze
Crab & Lime Crème Fraiche, Pineapple Salsa
Crayfish and Herb Salad, Cheese Basket, Lemon and Lentil Dressing
Chick Pea and Coriander Puree, Lemon & Onion Salsa, Moroccan Seeded Biscuit (v)
Beetroot Mousse, Dill Crème Fraiche & Caviar
Parmesan Shortbread, Confit Red Pepper & Goats Cheese Cream (v)
Gougeres filled with Pastrami & Mustard Mayonnaise
Chilli and Lime Cod Brochette
Chicken, Mushroom & Spring Onion Yakitori Skewer
Orange and Rosemary Beef Skewer
Prosciutto Wrapped Roasted Honey Glazed Figs
Ricotta & Wild Mushroom Crepe (v)
Asian Beef Salad in a Filo Case
Watermelon dressed with Lemon Verbena (v)

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Suggested Dinner Menus . . .

Tian of Scottish Seafood, Rocket Cream, Beetroot Syrup, Basil Oil

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Braised Highland Beef, Sautéed Potato, Parma Ham Crisp,
Shallot, Creamed Spinach, Red Wine Gravy

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Limóncello Brulee, nutty biscuit, Perthshire berries

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Freshly Brewed Fair Trade Coffee and Tablet

Loch Fyne Smoked Salmon, Cracked Black Pepper & Lemon

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Loin of Border Lamb, Bacon & Onion Cabbage Parcel,
Pressed Lothian Potatoes, Honeyed Carrots, Port & Smoked Garlic Jus

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Fine Butter Shortbread topped with Berries & Cream,
Whisky & Lavender Syrup, Pistachio Crackling

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Freshly Brewed Fair Trade Coffee and Petit Fours

Confit Pork Terrine, Pea Shoot Salad, Truffle and Chive Oil

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Selection of Fresh Scottish Seafood
Poached Shetland Salmon, Eyemouth Crab, Crayfish Salad
Caithness New Potatoes Mustard and Herb Butter

Arran Organic Leaves

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Trio of Desserts

Rhubarb Frushie, Plum Beignet, Mini Drambuie Pannacotta

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Freshly Brewed Fair Trade Coffee and Tablet

A vertical banner on the right side of the page featuring a close-up photograph of a roasted leg of lamb with a bone, garnished with fresh vegetables like red and green bell peppers and green onions. The word "DINNER MENU" is written vertically in large, white, sans-serif capital letters over the image.

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Evening Buffet...

Menu 1

Assorted Sandwich Squares
Mini Steak Pie

Menu 2

Mini Pretzel Roll filled with Chicken, Bacon & Sweetcorn
Mini Focaccia filled with Swiss Cheese and Honey Roast Ham
Mini Bagel with Mull Cheddar, Cream Cheese & Sweet Onion (v)

Menu 3

Sun Blush Tomato Pizzeta (v)
Mini Crab Cakes, Sweet Chilli Dip
Sweet Potato Beignet, Honey and Mustard Dip (v)
Chicken Goujons with Smoky BBQ Sauce (2pp)

Additional Items to enhance your Evening Buffet

Large Bacon Roll
Stovies & Warm Baguettes
Traditional Haggis & Clapshot
Soup on Departure
Freshly Brewed Tea & Coffee





Our packages include the following:

- A dedicated wedding coordinator
- Onsite event management throughout your wedding day
- The services of fully trained and uniformed staff
- White Floor Length table linen and linen napkins
- All equipment to prepare and serve our meals including crockery, cutlery and glassware

