



Weddings at Thirlestane Castle

Rosie's has underpinned many special occasions and events and I believe this stems from me talking to you, understanding your ideas and how you would like to present your day.

Through years of experience, I understand this and my staff and I are keen to work with you and ensure your wedding is perfect. We have catered for several Borders weddings; in marquees, gardens and stately homes, for 50 to 250 guests, with a wide variety of menus.

Please take time to look at our menus below and feel free to contact us should you wish further information or perhaps you would prefer to make your own suggestions for the menu. We really are very flexible and our aim is to provide quality food and service using the finest fresh ingredients, and as far as is possible, produce from the Scottish Borders.

Thank you for your consideration of Rosie's and we look forward to hearing from you.

Rosie Cully
Owner



Rosie's

~ CANAPES ~

Selection of Smoked Salmon Savouries
Pesto, Parma Ham and Rocket Rolls
Rare Roast Beef & Horseradish Mini Yorkshires
Cucumber & Smoked Trout Rounds
Pate & Mango Croustade
Prawn & Dill Tartlets
Prawn & Avocado Shots
Haggis Tartlets with Home-Made Whisky Relish
Sticky Honey Sausages
Sundried Tomato, Basil, Olive & Mozzarella Puffs
Melon Wrapped Prosciutto
Asparagus with Gravaldaux
Cherry Tomatoes with Spiced Guacamole
Spinach & Ricotta Rolls
Celery with Roquefort
Baby Jacket Potatoes with Cheese & Bacon
Mini Vegetable Kebabs
Goats Cheese Stuffed Cherry Tomatoes
Fig Crostini with Parma Ham & Melted Stilton
Little Gem Cups with Prawn & Mango Salsa
Rainbow Goats Cheese Balls
Pepper Steak Skewars with Bearnaise Sauce
Mini Soup Cups (you name the soup!)
Breast of Duck Served on Noodles with a Rocket & Chilli Dressing
Salmon & Pea Risotto Served with Parmesan Shaving
Salmon & Pesto Wheels
White Dark & Milk Chocolate Strawberries & Physallis
Milk, Dark and White Chocolate Fondue Fountain

Canapés are all individually hand-made, they are served on silver or gold trays with night lights and fresh flowers and are simply stunning. We usually allow 6-7 canapés per guest.

5 canapés £5.00+VAT

7 canapés £7.00+VAT

6 canapés £6.00+VAT

8 canapés £8.00+VAT



Rosie's

~THIRLESTANE CASTLE MENU~

Duck & Orange
Served on Rocket

with a Rocket & Chilli Dressing

Selection of
Home-Cooked Breads

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*Fillet of Border Beef*  
*Served with a Shallot Gravy*

*Tied Green Beans*  
*Carrots with Honey*

*Potato Dauphinoise*

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Assiette of Dessert

Chocolate Profiterole

Lemon Tart

Mini Pavlova

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*Cafetiere Coffee & Truffles*

*Crockery is the finest Albalite Alvo Venetia plain white range with stainless steel cutlery. White linen damask napkins and co-ordinating tablecloths are also included.*

**Price: £48 + Vat**



*Rosie's*

**~THE MAITLAND MENU~**

*Filo of Haggis*  
*Served with Whisky Cream*

*Selection*  
*of Home-Cooked Breads*

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Rack of Lamb
With a Parsley & Parmesan Crust

Redcurrant & Mint Gravy

Mint Jelly and Fresh Redcurrant Tartlet

New Potatoes with Butter

Tied Green Beans
Honeyed Carrots

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*Raspberry Heart Shortcake*

*Served with Lightly Whipped Double Cream*  
*& Raspberry Sauce*

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Cafetiere Coffee & Tablet

Crockery is the finest Albalite Alvo Venetia plain white range with stainless steel cutlery. White linen damask napkins and coordinating tablecloths are also included.

Price: £45 + Vat



Rosie's

~THE AVICIA MENU~

*Salmon & Prawn Terrine
Served with a Toasted Sesame Dressing*

*Selection of
Home Cooked Breads*

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*Roast Sirloin of Border Beef  
Yorkshire Pudding  
Skirlie Tomato  
Minted Potatoes  
Selection of Seasonal Vegetables*

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*Chocolate & Raspberry Roulade
Served with Lightly Whipped Cream*

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*Coffee & Tablet*

*Crockery is the finest Albalite Alvo Venetia plain white range with stainless steel cutlery. White linen damask napkins and co-ordinating tablecloths are also included.*

**Price: £45 + Vat**



*Rosie's*

**~LADY LAUDERDALE MENU~**

*Prawn Cocktail  
& Fine Oak Smoked Scottish Salmon*

*Selection of  
Home-Cooked Breads*

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*Leg of Border Lamb
Served with Redcurrant Cups
Minted New Potatoes
Honey & Thyme Roasted Vegetables
Minted Petit Pois*

(Placed in the Middle of Table)

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*Raspberry Crush Cranachan  
Served with Scottish Shortbread*

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Cafetiere Coffee & Tablet

Crockery is the finest Albalite Alvo Venetia plain white range with stainless steel cutlery. White linen damask napkins and co-ordinating tablecloths are also included.

Price: £40 + Vat



Rosie's

~THE DUKE'S MENU~

Cream of Carrot, Honey & Ginger Soup

*Selection
of Home-Cooked Breads*

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*Honey Mustard Clove studded Ham  
Roast Rib of Border Beef  
Salmon Fillet Served with King Prawn & Dill Cream  
Hot Minted Potatoes  
Baby Tomato, Basil, Olive & Mange Tout Salad  
Home-made Country Coleslaw  
Herb Green Salad*

*(Placed in the middle of table)*

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Mini Strawberry Pavlova

*Served with Lightly Whipped Double Cream
& Raspberry Sauce*

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*Coffee & Truffles*

*Crockery is white, edged with green Zircon on Decade Shapes with stainless steel cutlery. White linen damask tablecloths and quality paper napkins in a colour of your choice*

**Price: £30 + Vat**



*Rosie's*

**~EARL OF LAUDERDALE MENU~**

*Cream of Carrot, Honey & Ginger Soup*

*Selection  
of Home-Cooked Breads*

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*Breast of Chicken Wrapped in Bacon
Filled with Haggis
Served with a Whisky Mushroom Cream*

New Potatoes with Parsley Butter

Selection of Seasonal Vegetables

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*Chocolate & Raspberry Roulade*

*Served with Lightly Whipped Cream*

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Cafetiere Coffee & Mint Crisp

Crockery is white, edged with green Zircon on Decade Shapes with stainless steel cutlery. White linen damask tablecloths and quality paper napkins in a colour of your choice

Price: £33 + Vat

6 Cranston Crescent, Thirlestane Grange, Lauder, Berwickshire TD2 6UB
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