

CARBERRY TOWER

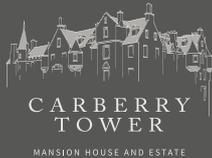
MANSION HOUSE AND ESTATE

WEDDING MENU SELECTOR 2017

CANAPÉS	Monarch	Sovereign	Royal
Smoked Black Forest ham tartare on a pumpernickel disc.	£1.50	£1.50	✓
Savoury beetroot meringue, served on a cube of roasted butternut squash.	£1.50	£1.50	✓
Sicilian lemon dressed cauliflower bruschetta, served on a wheat flour croustade shell.	£2.00	£2.00	✓
Carrot and ginger jelly with kalamata olive, served on a china spoon.	£2.00	£2.00	✓
Shredded sesame beef beansprout salad, served in a green tea cone with pickled vegetable dressing.	£2.50	£2.50	✓
Basil bocconcini salad, nigella seeds in a tomato waffle cone.	£2.50	£2.50	✓
Sea trout gravlax cured with local whisky, served on purple chicory, popcorn shoot and lemon verbena leaves.	£2.50	£2.50	✓
Garden pea and spearmint pannacotta in an orange cup, with pea shoot garnish.	£2.50	£2.50	✓
Seville orange and cilantro scented gazpacho, laced with North Berwick gin.	£3.00	£3.00	✓
Fillet of venison carpaccio, salted chocolate dressing on a pistachio macaroon.	£3.00	£3.00	✓

SOUPS	Monarch	Sovereign	Royal
Roasted tomato and pepper.	✓	✓	✓
Charred carrot and coriander.	✓	✓	✓
Leek and potato with crisp leeks.	✓	✓	✓
Plum tomato and basil with basil oil.	✓	✓	✓
Lightly curried parsnip.	✓	✓	✓
Sweet potato and pepper.	✓	✓	✓
Gazpacho with toasted focaccia.	£1.50	✓	✓
Broccoli and clava brie.	£1.50	✓	✓
Classic Scotch broth spiced with local haggis.	£2.00	£2.00	✓
Cullen skink.	£2.00	£2.00	✓

SORBETS	Monarch	Sovereign	Royal
Lime and toasted coconut OR Irn Bru with popping candy OR wild strawberry OR orange OR mulled wine OR lime zest OR green apple.	£1.50	✓	✓
Champagne.	£2.00	£1.00	✓
Strawberry daiquiri.	£2.00	£1.00	✓
Gin and tonic.	£2.00	£1.00	✓
Elderflower.	£2.00	£1.00	✓



Our Sales and Events Team will be delighted to answer any further questions you have and discuss your upcoming Wedding in fuller detail. They will be happy to arrange a private show-round, by appointment, and very much look forward to meeting with you in person. Carberry Tower Mansion House and Estate is extremely accessible, just 15 minutes from Central Edinburgh, served readily by road and rail. Please contact us on **0131 665 3135**, requesting the dedicated Sales and Events Team.

STARTERS	<i>Monarch</i>	<i>Sovereign</i>	<i>Royal</i>
Crumbed vegetarian haggis, smoked garlic mash potato served with a local whisky cream sauce.	✓	✓	✓
Poached quail eggs, roasted fennel, baby beetroot, charred tomato compote, micro rocket.	✓	✓	✓
Tomato, basil and mozzarella tortellini bound in a basil pesto cream.	✓	✓	✓
Diced feta, pickled cucumber, roast pepper, hummus with toasted pitta bread and roasted aubergine puree.	✓	✓	✓
Glazed crottin de chavignol rolled in crumbed pistachio, poached baby pear, chervil dressing.	✓	✓	✓
White truffle & garden herb infused corn fed chicken, micro chives & toasted focaccia.	✓	✓	✓
Duck liver pate, spiced fruit compote with toasted brioche.	£2.50	✓	✓
Marbled game terrine, red onion chutney, wholemeal oatcakes.	£2.50	✓	✓
Smoked haddock, caramelised chicory and shallot tart, saffron dressing.	£2.50	✓	✓
Marinated king prawns served on charred tomato chutney, rosemary croutons.	£3.00	✓	✓
Cold smoked venison loin, Shetland black potato salad with a sharp red current dressing.	£3.00	£2.00	✓
Beetroot & NB Gin gravlax served with an Arran mustard potato salad, beetroot powder, micro rocket.	£4.00	£3.00	✓
Orkney landed king scallops, warm parsnip puree, micro coriander.	£4.50	£3.50	✓
Belhaven cured salmon trio of hot smoked salmon, lemon and pepper salmon and cold smoked salmon served with a caper and herb dressing.	£4.50	£3.50	✓

VEGETARIAN MAIN COURSES	<i>Monarch</i>	<i>Sovereign</i>	<i>Royal</i>
Mediterranean vegetable lasagne, pesto crust, garlic and rosemary potatoes.	✓	✓	✓
Carrot, celeriac and potato bake, baby vegetables with a charred carrot puree.	✓	✓	✓
Auld Reekie smoked cheddar and herb twice baked roulade, creamed leeks and sweet potato puree.	£2.50	✓	✓
Oven roasted baby aubergines, served with a spiced mixed bean cassoulet, roast potatoes and micro coriander.	£3.00	£2.00	✓

FISH MAIN COURSES	<i>Monarch</i>	<i>Sovereign</i>	<i>Royal</i>
Crisp seabass fillet served with sundried tomato & herb potatoes, buttered asparagus and a saffron white wine cream sauce.	✓	✓	✓
Roasted monkfish tail served on a petit pois mash potato, crisp parma ham, pea and shallot puree.	✓	✓	✓
Oven roasted fillet of hake served on a cherry tomato, spinach and chick pea ragu.	✓	✓	✓
Seabream fillet with a fennel, asparagus and parsley risotto.	✓	✓	✓
Baked cod with a parmesan and herb crust, confit cherry vine tomatoes, baby leeks and dauphinoise potatoes.	£3.50	✓	✓
Loch Duart salmon glazed with chilli, lime and honey, steamed green beans with herb mash potato.	£4.00	✓	✓
Poached seatrout fillet served with a puy lentil, potato and chorizo fricassee.	£4.50	✓	✓
Locally smoked haddock with an Auld Reekie cheddar crust, saffron and chive barrelled potatoes, buttered carrots.	£4.50	£3.00	✓
Seabream fillet, thyme roasted potatoes, steamed tender stem broccoli with a chive Shetland butter sauce.	£4.50	£3.00	✓
Butter glazed halibut topped with an almond crumb, served on spring greens and sugar snap peas.	£7.50	£6.00	✓

MEAT MAIN COURSES	Monarch	Sovereign	Royal
Slow cooked belly of pork, Stornoway black pudding mash potato, and roasted root vegetables with a Dijon mustard cream jus.	✓	✓	✓
Roasted chicken breast stuffed with a pancetta mousse, fondant potato, garden greens & a smoked pancetta jus.	✓	✓	✓
Braised beef shin and smoked ham hock, served with rosemary and thyme dauphinoise potatoes and barrelled root vegetables.	✓	✓	✓
Roast pork loin stuffed with apricots, baked rosti potatoes, apple crisp, roasted carrots and celeriac, cider jus.	✓	✓	✓
Corn fed chicken breast, sweetcorn and herb crushed potatoes, baby spinach with a white wine and cep mushroom jus.	£4.00	✓	✓
Loin of Borders lamb with a smoked garlic creamed potato, tender stem broccoli and tomato and shallot vierge.	£4.50	✓	✓
Roast Tweed Valley beef, confit cherry tomatoes, roast potato tower, buttered asparagus and a red wine jus. *	£4.50	✓	✓
Marinated lamb rump, lamb shoulder crumbed potato, baby carrots with a mint infused jus.	£4.50	£3.00	✓
Pan seared duck breast, sweet potato bake, and baby vegetables with a star anise jus.	£5.50	£4.00	✓
Roast Tweed Valley Sirloin steak, confit cherry vine tomatoes, roast potato tower, buttered asparagus and a red wine jus. *	£6.50	£5.00	✓
Roast Tweed Valley Ribeye steak, confit cherry vine tomatoes, roast potato tower, buttered asparagus and a red wine jus. *	£6.50	£5.00	✓

*Peppercorn or Mushroom Sauce available at a supplementary charge of £1.00 per person.

DESSERTS	Monarch	Sovereign	Royal
Crushed meringue, vanilla bean cream and mixed fruit compote.	✓	✓	✓
Mango mousse topped with a pineapple and chilli jelly.	✓	✓	✓
Rhubarb and stem ginger crème brulee, ginger crumb and mixed spiced shortbread.	✓	✓	✓
Cookies and cream pannacotta.	✓	✓	✓
Sticky toffee pudding, salted caramel sauce, served with a toffee ice cream.	✓	✓	✓
Citrus posset topped with a blackberry jam.	✓	✓	✓
Warm chocolate and cointreau tart served with orange sorbet.	£1.50	✓	✓
Milk chocolate and peanut butter torte, honeycomb crumb with honeycomb ice cream.	£2.00	✓	✓
Mixed berry cheesecake served with a strawberry daiquiri sorbet.	£2.00	✓	✓
Raspberry liquor cream layered with a set custard and vanilla sponge.	£2.50	£1.50	✓
Wild strawberry parfait glazed with a banana cream, wild berry jam.	£2.50	£1.50	✓
Lemon and passion fruit tart, lemon jam, crème fraiche sorbet with a poppy seed tuille biscuit.	£2.50	£1.50	✓
Toasted coconut sponge served with a lime zest and a coconut ice cream.	£2.50	£1.50	✓
Dark chocolate and hazelnut mousse served in a white chocolate cup, chocolate anglaise.	£3.00	£2.00	✓
Selection of 3 Scottish cheeses served with quince jelly, rustic oatcakes and grapes.	£5.00/ £12.00*	£5.00/ £12.00*	£5.00/ £12.00*

*If chosen as an additional course.

EXCEPTIONAL SINCE 1480.

WWW.CARBERRYTOWER.COM