



# Craigsanquhar

COUNTRY ESTATE



## ENCHANTMENT WEDDING PACKAGE

AVAILABLE JANUARY TO MARCH & OCTOBER TO DECEMBER. EXCLUDES DECEMBER 31.

- Scottish Piper for guest arrival, ceremony, and entry to Wedding Breakfast
- 3 course gourmet Wedding Breakfast including tea & coffee
- Choice of 2 canapés & 1 glass of sparkling wine for a drink reception
- 1 glass of sparkling wine for toasts
- 1 glass of house wine during the Wedding Breakfast
- Evening Buffet
- Coach House Room Hire
- Master of Ceremonies
- Use of Craigsanquhar Estate for ceremony, drink 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 room rates for your wedding guests (Subject to availability)

**2020/2021 Price Per Day Guest: £88.00 (Minimum of 70 Adult Day Guests)**

**2020/2021 Price Per Evening Guest: £8.80 (Minimum of 50 Evening Guests)**

**Children's Meals are priced as follows:**

**Under the age of 5 eat for FREE**

**Age 5 to 12 £15.50 per child**

**Age 13 – 17 £50.00**



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## SAMPLE MENU

### Canapés: choose two

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  
Roulade of Smoked Salmon on Pumpernickel Bread Chocolate Dipped Scottish Strawberries (when seasonally available)

### Menu Selector: Choose One for Each Course

(2 Choice Menu available for a £5.00 supplement per person  
& a pre-order 14 days prior to Wedding Date)

Lentil & Vegetable Soup  
Rosette of Melon with Strawberry Sorbet and Berry Coulis  
Chicken Liver Parfait with Craigsanquhar Plum & Apple Chutney and Oatcakes

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Roast Rib of Scotch Beef with Yorkshire Pudding and Port Jus  
(£3.50 Supplement per person)

Seared Breast of Chicken with Wild Mushroom & Herb Cream Roast leg of Lamb stuffed with Leek & Rosemary served with a Minted Jus  
(All Main Courses served with a selection of Fresh Seasonal Vegetables)

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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

### 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**