

MEAT MAIN COURSES	<i>Monarch</i>	<i>Sovereign</i>	<i>Royal</i>
Roasted chicken breast stuffed with garlic 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 chicken breast with sun blushed tomato and feta stuffing, turnip dauphinoise and red wine sauce.	✓	✓	✓
Roast pork loin stuffed with apricots, baked rosti potatoes, apple crisp, roasted carrots and celeriac, cider jus.	✓	✓	✓
Seared supreme of chicken, sauted wild mushrooms, potato gratin, light shallot and madeira jus.	£4.00	✓	✓
Roast Tweed Valley beef sirloin, 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	✓	✓
Pan seared duck breast, sweet potato rosti, slow cooked red cabbage, red currant and red wine reduction.	£5.50	£4.00	✓

DESSERTS	<i>Monarch</i>	<i>Sovereign</i>	<i>Royal</i>
Crushed meringue, vanilla bean cream and mixed fruit compote.	✓	✓	✓
Caramelised apple tart with caramel ice cream.	✓	✓	✓
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.	✓	✓	✓
Trio of chocolate torte with orange jam and vanilla ice cream.	✓	✓	✓
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	✓	✓
Scottish cranachan parfait with shortbread biscuit and fruit compote.	£2.00	✓	✓
Lemon and passion fruit tart, lemon jam, crème fraiche sorbet with a poppy seed tuille biscuit.	£2.00	£1.50	✓
Lemon and prosecco cheesecake with strawberry sorbet.	£2.50	£1.50	✓
Dark chocolate and hazelnut mousse served in a white chocolate cup, chocolate anglaise.	£3.00	£2.00	✓
Assiette of desserts: mini fruit cheesecake, trio of chocolate torte and tablet ice cream.	£3.50	£2.50	✓
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.



CARBERRY TOWER


MANSION HOUSE AND ESTATE

WEDDING MENU SELECTOR

CANAPÉS	Monarch	Sovereign	Royal
Sole goujons with tartar sauce.	£1.50	£1.50	✓
Smoked mackerel fish cake.	£1.50	£1.50	✓
Haggis bon bons.	£1.50	£1.50	✓
Parmesan arancini.	£1.50	£1.50	✓
Mini poppadum's with coronation chicken.	£1.50	£1.50	✓
Sweet chilli chicken and sesame skewers.	£1.50	£1.50	✓
Wild mushrooms pithivier.	£1.50	£1.50	✓
Mini beef burgers, caramelized onion and chilli ketchup.	£2.00	£2.00	✓
Shredded sesame beef beansprout salad, served in a tomato cone with pickled vegetable dressing.	£2.00	£2.00	✓
Fillet of venison carpaccio, salted chocolate dressing on a pistachio macaroon.	£3.00	£3.00	✓

SOUPS	Monarch	Sovereign	Royal
Roasted tomato and red pepper.	✓	✓	✓
Carrot and red lentil with herb croutons.	✓	✓	✓
Leek and potato with crisp leeks.	✓	✓	✓
Lightly curried parsnip.	✓	✓	✓
Sweet potato and pepper.	✓	✓	✓
Classic Scotch broth.	£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	✓



**CARBERRY
TOWER**
MANSION HOUSE AND ESTATE

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	Monarch	Sovereign	Royal
Crumbed vegetarian haggis, smoked garlic mash potato served with a local whisky cream sauce.	✓	✓	✓
Spinach and ricotta tortellini bound in tomato basil cream and shaved parmesan salad.	✓	✓	✓
Diced feta, pickled cucumber, roast pepper, hummus with toasted pitta bread and roasted aubergine puree.	✓	✓	✓
Chicken liver and brandy Pâté served with caramelised red onion chutney and Scottish oatcakes.	✓	✓	✓
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 and orange Pâté with spiced apple compote and warm brioche loaf.	£2.50	✓	✓
Smoked haddock, caramelised leek and shallot tart, saffron dressing and watercress.	£2.50	✓	✓
Scottish tiger 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 horseradish and beetroot salad.	£4.00	£3.00	✓
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	Monarch	Sovereign	Royal
Mediterranean vegetable risotto with mascarpone cream and basil dressing.	✓	✓	✓
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	Monarch	Sovereign	Royal
Crisp seabass fillet served with sundried tomato & herb potatoes, Scottish mussels and a saffron white wine cream sauce.	✓	✓	✓
Oven roasted fillet of hake served on a cherry tomato, spinach and chick pea ragu.	✓	✓	✓
Panfried seabream fillet with a fennel, lemon and parsley risotto.	✓	✓	✓
Roasted monkfish tail served on a petit pois mash potato, crisp parma ham, pea and shallot puree.	£3.00	✓	✓
Baked fillet of cod with confit cherry vine tomatoes, baby leek roasted new potato with panchetta and red wine sauce.	£3.50	✓	✓
Shetland salmon with buttered greens, herb mash and potato sun blushed tomato butter sauce.	£4.00	✓	✓
Butter glazed halibut, thyme roasted potatoes, steamed broccoli and mushroom sauce.	£7.50	£6.00	✓