



# BROXMOUTH PARK



## MENU SELECTOR



CREATIVE AND INNOVATIVE DISHES PREPARED FRESH FROM LOCAL INGREDIENTS FOR YOU AND YOUR GUESTS, MAKING YOUR DAY MEMORABLE FOR ALL THE RIGHT REASONS.



Broxmouth Park's passion for food made the task of simplifying our menu lists almost impossible. What we have tried to do is offer as broad a range of dishes as possible, but by no means are these the limits to our capabilities, we don't have any. As we create each and every dish from scratch we are able to tweak it to suit your particular budget and tastes, as well as develop new dishes. Vegetarian and allergy specific dishes can be created to meet requirements.

Our wedding packages provide the option for you to design your own menu, with two choices for starter, main and desert.

Supplements apply to certain dishes

## CANAPÉ SELECTION

- Mini Duck and Hoi Sin Wraps.
- Smoked Salmon and Camembert Toasts.
- Parma Ham Bruchettas with Olive Tapenade.
- Mini Chicken Satays with Chilli and Peanut Dip.
- King Prawns in Filo Pastry with Chilli Jam.
- Potato Rostis with Lemon and Chive Cream.
- Goat's Cheese and Tomato Bruchettas.
- Smoked Venison and Orange Salads.
- Baked Mini Beef Wellingtons.
- Arran Oatcakes with Pate and Red Onion Marmalade.
- Whisky Cured Smoked Salmon with Creamed Cheese and Chive.
- Choux Buns with Avocado and Sweet Bell Peppers.
- Salmon and Coriander Ceviche Bruchetta.
- Mozzarella and Spinach Frittata.
- Haggis Bon Bons with Mustard Mayo.
- Searred King Prawn with Chilli Salsa.
- Tandoori Spiced Meatball with a Tomato Chutney.



## STARTERS

Homemade Ham Hock Terrine with Fresh Piccalilli and Rustic Breads.

Mozzarella, Parma Ham and Plum Tomato Antipasti with Crisp Leaves and Balsamic Essence.

Lime Scented Scottish Salmon on a Pepper Salsa and Wasabi Creme Fraiche.

Smoked Duck and Pine Nut Salad with a Sweet Orange Dressing.

Baked Camembert and Fig Salad.

Chicken Liver Parfait, Red Onion Marmalade and Arran Oatcakes.

Gateaux of Haggis, Neeps and Tatties Topped with Parsnip Crisps and Grain Mustard Cream.

Pork Belly and Black Pudding with A Poached Egg and Roquette Salad.

Tiger Prawn, Fine Bean, Ginger and Lemon Salad with a Light Soy Dressing.

Goats Cheese and Caramelised Apples with a Sharp Beetroot Dressing.

Smoked Salmon and Crayfish Cocktail with a Horseradish and Lime Mayo.

Stornoway Black Pudding and Chorizo Salad With Crisp Pancetta and Mustard Cream.

Hot Smoked Salmon with Celeriac Remoulade and Poppy Seed Bread.

Sweet Tomato and Pepper Tartlet with a Mango and Chilli Salsa.

Teardrop of Ogen Melon with Macerated Strawberries and a Black Pepper and Ginger Syrup.



## BEEF MAIN DISHES

Medallions of Fillet Steak with a Whisky & Grain Mustard Sauce.\*

Stripped Topside of Beef Stroganoff with Gherkins & Crème Fraiche.

Sirloin Steak with Field Mushrooms and Onion & Red Wine Gravy.

Slow Braised Rump of Beef, Wild Mushrooms, Streaky Bacon & Bordeaux Jus.

Ribeye of Beef, Tomato & Shallot Compote with Stilton Cream.

Individual Prime Steak Beef Wellington Slowly Baked and Smothered in a Rich Winter Truffle Jus Lie.\*

Slow Roasted Sirloin of Scotch Beef with Chive Crushed Potatoes and Green Peppercorn Sauce.

Pan Seared Fillet of Beef with a Confit of Shallots and a Thyme and Madeira Jus.\*

Ribeye of Beef Topped with a Foaming Garlic Butter and Portobello Mushroom Ragout.

Medallions of Fillet Steak with a Sweet Onion Compote and Diane Sauce.\*

Oven Roasted Strip Loin with Horseradish Mash and Goose Fat Yorkshire Puddings.



\* Supplement Applies

## LAMB AND PORK MAIN DISHES

Slow Roast Leg of Lamb, carved with a Garlic & Rosemary Sauce.

Moroccan Lamb resting on a bed of Roasted Almond Rice.

Lamb Cutlets, Spiced Herb Cous Cous & Apricot Jus.

Rosemary Infused Lamb Noisettes, Sweet Apple and Red Onion Compote and a Light Red Wine Jus.

Rack of French Trimmed Lamb, Mustard and Brioche Crust Drizzled with Pan Juices.

Slow Roasted Shank of Lamb With Horseradish and Garlic Pomme Puree Finished with Red Currant Jus Lie.

Chargrilled Pork Chop Resting on a Pulled Pork Potato Cake With an Apple, Chilli And Coriander Cream.

Grilled Pork Medallions with Stornaway Black Pudding, Arran Mustard Mash Potatoes, Braised Savoy Cabbage and a Madeira Jus.

## VENISON MAIN DISHES

Venison Medallions with Aubergines and Chestnuts and a Red Current Jus.\*

Pan Seared Venison with a Poached Pear and a Juniper Berry Jus.\*

Scottish Highland Venison with Roasted Root Vegetables Dauphinoise Potatoes and a Cherry Brandy Jus.\*

\* Supplement Applies

## CHICKEN & DUCK MAIN DISHES

Chargrilled Chicken Salad with Crispy Bacon & Caesar Dressing.

Glazed Breast of Duck resting on a bed of Black Pudding Mash, drizzled with a Honey & Raspberry Jus.

Roulade of Free Range Chicken stuffed with Mushroom & Tarragon Mousse, drizzled with a Pistachio & Asparagus Cream.

Chicken Breast with a Haloumi Cheese & Pesto Stuffing served on a Sun Blush Tomato Cous Cous.

Poached Roulade of Chicken with Mushroom & Pancetta, sliced on a Winter Truffle Risotto.

Pan Seared Breast of Duck with Crispy Potato Gnocchi & Marmalade Jus Lie.

Chicken Encroute with Roasted Almonds and Apricots.

Pan Seared Breast of Duck with a Potato Cake of Slow Confit Duck Leg Drizzled with an Orange Marmalade Jus Lie.

Cajun Blackened Free Range Chicken Breast Resting on a Sweet Pepper Mash And Drizzled with a Roasted Pineapple Cream.

Crispy Skinned Balsamic Coated Duck Breast with Thyme Sauteed Potatoes and Flash Fried Green Beans.

Pan Fried Breast of Chicken Stuffed with Ayrshire Haggis and Served with a Green Pepper Corn Cream.

## FISH DISHES

Poached Fillets of Sole with a Prawn & Sesame Crust.

Poached Fillets of Sole with a Grape & Noilly Prat Sauce.

Baked Dame of Scottish Salmon, Roasted Mediterranean Vegetables, Olive & Nappoli Sauce.

Pan Seared Fillet of Salmon, Ginger and Shrimp Stuffing, Lemon Butter Sauce.

Stir Fry of Garlic Coated King Prawn & Ginger, Sesame Noodles & Sweet Chilli Sauce.

Monkfish & Scallop Kebabs, Sultana & Cajun Cous Cous, Lemon & Coriander Cream.\*

Seafood Risotto with Green Grapes & Torn Herbs topped with Parmesan Crisps.

Fillet of Sea Bass, Braised Endives, Creamed Garlic Leek & Sorrel Sauce.

Grilled Half Lobster Thermidor with a Scented Rice & Mustard Mayo.\*

Cassoulette of Sea Food, Vermouth Cream & Orzo Pasta.\*

Seared Monkfish Tails with a Polenta Gateau, Crisp Pancetta and Chorizo Oil.\*

Pan Seared Sea Bass on a Lemon and Pea Cous Cous Drizzled with a Thyme and Garlic Butter.\*

Seared Tuna Loin with a Fragrant Mango, Red Onion and Chilli Salsa.

Baked Cod with a Horseradish and Brioche Crust Served with a Lemon And Dill Cream Sauce.

Coriander Infused Scottish Salmon, Flash Fried Chinese Leaves, Finished with a Shrimp and Sesame Beurre Blanc.

Smoked Haddock with Wilted Spinach, Crushed Chive Potatoes and Grain Mustard Cream.

\* Supplement Applies

## VEGETARIAN DISHES

Parsnip and Pickled Beetroot Tatin with a Cumin Scented Napoli Sauce.

Moroccan Carrot and Chickpea Brik with Feta and Coriander.

Sweet Potato and Goats Cheese Fritter with Cous Cous and Basil Cream.

Mushroom Duxelles Wellington with a Light Parmesan and Chive Cream.

## DESSERTS

Handcrafted Chocolate Torte with a Salted Caramel Sauce and Vanilla Pod Ice Cream.

Apple and Rhubarb Crumble Pots with Thick and Creamy Creme a Glass.

Individual Lemon Torte with Lime Creme Fraiche and Candied Strawberries.

Homemade Peach and Raspberry Cheesecake with Ginger Nut Biscuit Base and Foraged Berry Coulis.

Homemade Chocolate Chip Bread and Butter Pudding with an Orange Marmalade Glaze.

Fresh Ayrshire Raspberry Creme Brulee with a Brittle Sugar Caramel.

Crushed Meringue and Sweet Raspberry Baskets Finished with a Peppered Strawberry Syrup and Scottish Shortbread.

Selection of Scottish And Continental Cheeses with Isle of Arran Oatcakes and Spiced Pear Chutney.

Individually Handcrafted Bakewell Tart Served Warm with a Sweet Cherry and Red Fruit Compote.





## SAMPLE MENUS

Sample menus are shown below, though the options to create your own bespoke menu are entirely up to you.



## FINE DINING AT BROXMOOUTH

We can help plan your perfect wedding reception with Broxmooth's executive Chef.

Trained at Gleneagles and an IFEX International team coach, he and his team can tailor make a menu just for you, providing a personal service from beginning to end.

Please call us on **01368 865846** or email us at [info@broxmooth.com](mailto:info@broxmooth.com) to discuss your plans in detail.



A PREMIER EVENT VENUE



BROXMOOUTH  
PARK

BROXMOOUTH PARK DUNBAR EAST LOTHIAN SCOTLAND  
Telephone +44 (0) 1368 865 846 Website: [www.broxmouth.com](http://www.broxmouth.com)

EH42 1QW UNITED KINGDOM  
Email: [info@broxmouth.com](mailto:info@broxmouth.com)