



CAIRNS

FARM ESTATE

— est.1869 —

WEDDINGS

CREATED BY **HICKORY**

LOVE IN THE LANDSCAPE

Set in a beautiful, hidden hillside location with waterside views, just half an hour from the centre of Edinburgh, Cairns Farm Estate is creating an exceptional new contemporary venue, built around a country barn but with all the style and special touches you'd expect from an exclusive use venue.

With a ceremony area, indoor and outdoor bars plus barbeque spot, a terrace with verandah for drinks receptions and a stunning event space with breathtaking views of the Pentland Hills, Cairns Farm Estate also offers a newly transformed farmhouse sleeping ten and a gorgeously romantic honeymoon hideaway just for two.

YOUR WEDDING

Our new barn style venue has been designed to work for weddings of every kind – its clean lines and stylish finish make the perfect blank canvas – and the outside space adds a whole new dimension to your day.

Once you've decided to have your big day at Cairns Farm Estate we will work with you on all the details, to make sure your day is exactly what you've been dreaming of.

Here is a summary of what's included when you exclusively book Cairns Farm Estate.

OUR WEDDING PACKAGES INCLUDE

Exclusive use of Cairns Farm Estate venue on the day of your wedding

Exclusive use of Cairns Farm House for 2 nights

Exclusive use of our honeymoon suite 'Keepers Cottage' for 2 nights

Tables, chairs, crockery, cutlery and white floor-length linen

Ceremony held in dedicated ceremony area

Dedicated Event Manager and Hospitality Team

Canapé and drinks reception

3 course wedding breakfast with ½ bottle of wine per person

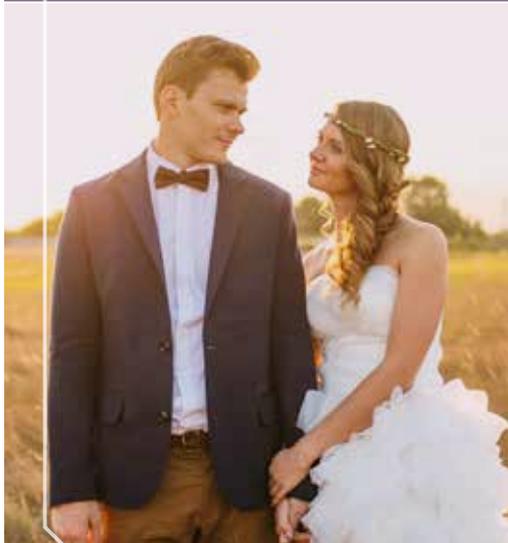
Fizz for speeches

Toast Master services by Event Manager

Cash Bar or Account Bar

Complimentary tasting for the wedding couple

A PEEK AT OUR AMAZING & UNIQUE NEW VENUE



HICKORY

OUR EVENT PARTNER DELIVERS EXTRAORDINARY EVENTS IN AMAZING PLACES

Hickory is an award winning luxury venue management and wedding catering company based in Edinburgh and East Lothian.

We have been appointed by the Hamilton family to run all the events and catering at Cairns Farm Estate because of our growing reputation as one of Scotland's leaders in the field. We excel in creating wonderful, memorable weddings and serving outstanding food and drink in some of Scotland's most exclusive and sought-after venues, and the exciting new development at Cairns Farm Estate will be no exception.

From imaginative event designers and planners who can help with every aspect of your wedding, and the dedicated on-site team who will be with you on the big day to the slick kitchen crew, brilliant bartenders and superbly trained serving staff, Hickory are past masters at making sure everything runs smoothly. And that's as true for an intimate gathering of 20 in the farmhouse as it is for a weekend-long celebration for 140 guests.



EXTRAORDINARY FOOD & EVENTS



CANAPÉS

Layered and compressed East Coast smoked salmon, crêpes and cream cheese
Mini shepherd's pie with golden Arran mustard mash top

Vegetarian haggis bon bon with tomato jam (v)

Parmesan sablé, Gordal olive tapenade, crushed fennel seed and micro basil
Findlay's of Portobello haggis bon bon, Arran mustard mayonnaise

Belhaven smoked salmon on herb toasts with pickled cucumber and lemony rocket pesto

Mini beef cheek pie, crushed fennel seed puff lid

Profiteroles filled with whipped goat's cheese, semi-dried cherry tomatoes and basil (v)

Savoury cone filled with madras chicken mayonnaise
micro coriander and pomegranate

East Lothian lobster pancake, whipped Katy
Rodger's lemon crème fraîche

3pp 6.95

4pp 7.95

5pp 8.95

6pp 9.95

CAIRNS FARM ESTATE PACKAGE 1

STARTERS

Highland three game bird terrine, home grown rhubarb compressed with thyme, raspberry vinaigrette, dehydrated pistachio sponge and micro greens from our garden

Smoked salmon mousse roulade, trio of beetroots, wasabi pea pûr e, Katy Rogers whipped cr me fra che and black bread toasts

Madras root vegetable tarte Tatin, aubergine caviar, watercress and superseed lemongrass oil (v)

Chicken liver parfait, rosemary focaccia, opal onion and black garlic emulsion with baked and dehydrated chicken and bacon dust

Garden pea soup and grilled pulled honey roast ham

MAINS

Carved vanilla duck breast, roast garlic and thyme pressed potato, smoked beets, demerara roast shallot, scorched green beans and a sticky Madeira duck jus.

Slow braised Jacob's Ladder, baked sweet potato and English mustard p r e, broad bean, pea and asparagus fricass e with a reduction of braising juices

Chicken Kiev on the bone filled with roast garlic and burnt shallot butter, golden crisp potato rosti, little vegetable medley of baby carrots, spring onion, radish, asparagus and green beans with a thyme and roast chicken jus

Potted broccoli & charred celery in a Mull cheddar and chardonnay velout , toasted hazels and fennel seed crumble (v)

Baked halibut and lemon grass sous-vide, buttery spinach, smoked chorizo and garden peas, Pommes Anna, baked white onion and chive cream espuma.

DESSERT

Lemon verbena poached and torched peaches, raspberry shortbread crumb, raspberry ripple choc ice and raspberry meringue shards.

Cairns Farm Estate Mess; exaggerated strawberries, strawberry meringue, vanilla cream and de-hydrated strawberry granola.

Hot chocolate orange tart, honeycomb, candied orange, cinnamon marshmallow, brandy and pistachio custard

Our famous sticky toffee pudding, chocolate crumb, Di Rollo's candied ice cream, and a warm brandy caramel sauce

Vegan banana and pecan bread, compressed basil infused strawberries, strawberry and almond milk shake.

CAIRNS FARM ESTATE PACKAGE 2

FOUR COURSE TASTING MENU

STARTERS

Orange confit Barberry pressed duck leg, smoked paprika and tarragon devilled egg in the shell, tarragon and spinach pûrée, Grand Marnier jelly and baked toasted dipping soldiers

Madras root vegetable tarte Tatin, aubergine caviar, watercress and superseed lemongrass oil (v)

MAINS

Carved fillet of Scottish beef rolled in fennel seeds and star anise, baby carrots sous-vide in pink peppercorns and rosemary, potato gratin and a veal and rosemary reduction

Char-grilled miso aubergine steak, coriander and parsley crust, Asian greens and charred red pepper sauce (v)

DESSERT

Cairns Farm Estate Mess; exaggerated strawberries, strawberry meringue shards, strawberry jellies, strawberry Chantilly cream and de-hydrated strawberry granola

THE CHEESEBOARD (1 PER TABLE)

The Chef's choice of Scottish sourced cheeses served with Scottish oatcakes and crackers, white wine and saffron poached pears, onion chutney and trimmed celery sticks

CAIRNS FARM ESTATE PACKAGE 3

FAMILY STYLE SERVICE

FAMILY STYLE STARTERS

East Lothian lobster bisque, blow-torched sweetcorn,
buttery baby carrot, sea vegetables and micro basil

Chicken liver parfait, bramble jelly, golden brioche nuggets, pickled shallots, smoked bacon crumb and a scorched clementine dressing

White wine and saffron poached pear, quince jelly,
Strathdon blue, watercress and baked walnuts (v)

Farmyard Scotch beef and Chantenay soup with mini herb dumplings

Buttery ham hock terrine, burnt onion pûrée, apple crisps, beetroot quail's eggs, dehydrated pistachio sponge, pea & mint emulsion

FAMILY STYLE MAIN COURSES

THE HICKORY COTTAGE PIE

Scottish beef cheeks slow cooked for 6 hours and shredded, dark,
rich red wine gravy and a buttery Arran mustard mash

Served with

Char-grilled broccoli, roast Chantenay carrots in lemon and thyme,
light and fluffy golden roasters & gravy of cooking juices

CARVE YOUR OWN JOINT OF SCOTTISH BEEF

Select from;

Whole fillet of beef, sirloin of beef or ribeye of beef

Served with

Whole celeriac, roasted and stuffed with truffled wild mushrooms and confit onion, Hickory naked coleslaw, classic creamy dauphinoise potatoes & rich red wine jus

FAMILY STYLE SERVICE (continued)

CAIRNS FARM ESTATE SHEPHERD'S PIE

Leg of lamb braised in red wine and wild rosemary, shredded and topped with Isle of Mull cheddar mashed potato

Served with

Crisp seasonal greens tossed with lemon zest and toasted almonds, broccoli, feta cheese, crisp pancetta and pine nut salad dressed with a sherry vinaigrette, light and fluffy golden roasters & gravy of braised lamb

HARISSA CHICKEN

Whole Scottish chicken broken down, marinated in harissa and roasted until tender

Served with

Local asparagus marinated and roasted in fresh yoghurt, sautéed broccolini and confit garlic, classic boulangère potatoes & wild mint yoghurt

CHICKEN KIEV ON THE BONE

Succulent Scottish chicken breasts filled with caramelized shallot and sweet roasted garlic butter baked in panko crumbs and wild herbs

Served with

Baby potatoes, crushed and roasted with baby shallots and chives, shaved cauliflower, bacon lardons, parmesan crisp salad and salsa verde, buttery curly kale with lemon, garlic and chilli & parmesan cream sauce

FAMILY STYLE DESSERTS

CAIRNS FARM ESTATE MESS

Three flavours of meringues; peach, raspberry and granny smith.
Served with Chantilly cream and exaggerated raspberries

CHEF JOHN'S ULTIMATE APPLE CRUMBLE

Apples, cinnamon, star anise and Madagascan vanilla, topped with a toasted nutty crumble served with brandy custard

CROQUEMBOUCHE

Towers of profiteroles filled with clementine infused cream topped with a hot chocolate orange and Grand Marnier sauce

OUR INFAMOUS STICKY TOFFEE PUDDING

Sticky pudding served with candied ice cream from Di Rollo and jugs of salted caramel sauce

DRINKS PACKAGE

WHAT'S INCLUDED;

Half a bottle of wine per person with the wedding breakfast

Les Archères Vermentino Vieilles Vignes - France
Vinamar Merlot - Chile

A glass of fizz for reception and one for the toasts

Vignaioli Castellana Prosecco Via Vai - Italy

Or, why not enhance your menus with our sommelier
paired wines which are available for all packages

EVENING BBQ

Enjoy a selection of BBQ items for your evening buffet

Curry burger big flavours of madras, ginger and coriander

Hickory's ultimate 8oz slow cooked BBQ burger

Barbecue lamb cutlets with seaweed butter

Garlic, Chili and wild herb giant Gambas

Hickory spiced whole pork baby back ribs

Tandoori butterfly chicken breasts

Cured and maple basted Scottish side of salmon

Dongan pink pepper and ginger marinated chicken thighs

Skewered Cumberland sausage brushed with cairns farm wild herbs

Lemon and herb bbq chicken wings

Pinwheel salmon marinated in a bbq rub

Vegan BBQ Tempeh (vg)

Paprika marinated butternut squash steak (v)

FROM £11.95 PER PERSON

CONTACT US

If you'd like to find out more about holding your wedding at Cairns Farm Estate, we'd love to show you round and talk about your dream day.

0131 287 0530

info@hickoryfood.co.uk

VENUE MANAGEMENT AND CATERING

HICKORY

Stuart House, Eskmills, Station Road, Musselburgh,
East Lothian, Scotland EH21 7PQ

0131 273 5243

info@hickoryfood.co.uk

hickoryfood.co.uk

CONNECT WITH US

