



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, terrace with verandah for drinks receptions and a stunning event space with breathtaking views of the Pentland Hills it's a truly spectacular place to host your wedding. Cairns Farm Estate offers an abundance of chic and comfortable accommodation, including a newly transformed farmhouse sleeping ten, a gorgeously romantic honeymoon hideaway just for two, and six fully equipped luxury cabins each sleeping 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 'The Keep' for 2 nights

Tables, chairs, crockery and cutlery

Ceremony held in dedicated ceremony area

Dedicated Event Manager and Hospitality Team

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 menu tasting for the wedding couple at our seasonal tasting event

A PEEK AT OUR AMAZING
& UNIQUE NEW VENUE



HICKORY

OUR EVENT PARTNER DELIVERS EXTRAORDINARY EVENTS IN AMAZING PLACES

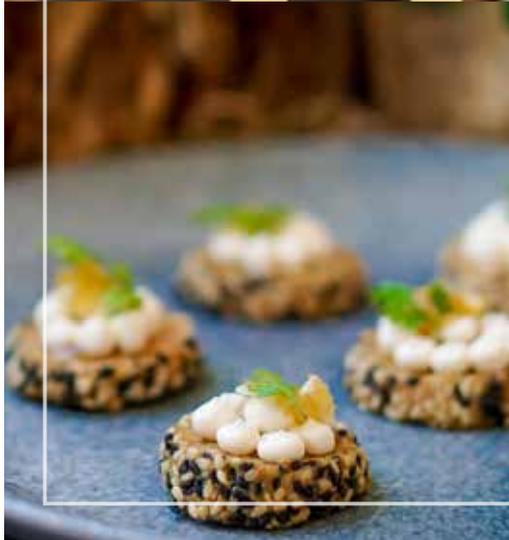
Hickory is an award-winning luxury venue management and wedding catering company based in Edinburgh.

We excel in creating wonderful, memorable weddings and serving outstanding food and drink. 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

Please note some options will not be available at certain points of the year due to seasonal availability of ingredients

HOT

Pan roasted scallop, creamed cauliflower, capers and herb oil

Mini shepherd's pie with Arran mustard mash top

Bite sized roast beef, yorkshire pudding and horseradish

Ox cheek and puff pastry pie with crushed fennel seeds

Vegetarian haggis bon bon fried in oats and panko crumb with smoked tomato jam (v)

Oatmeal crusted haggis bon bon and Arran mustard cream

Pheasant and smoky bacon arancini with black garlic and truffled mayo

Curried chickpea and cauliflower pie topped with sweet potato mash (v)

COLD

Layered and compressed east coast smoked salmon, crepes and cream cheese

Spiced parmesan shortbread, Gordal olive tapenade and herb shoots (v)

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

Savoury cone filled with madras chicken mayonnaise, coriander shoots and pomegranates

Smoked chicken Caesar salad in parmesan dusted filo

Blinis pancake, smoked beets and whipped goat's cheese (v)

Smoked salmon and trout roulade, fennel tartare sauce and shiso

Scotch beef fillet carpaccio and blackberries on toast

Barbary duck leg rillettes, walnut crostini, gin pickled cucumber

PLANT-BASED SELECTION

Pipette of strained gazpacho with gordal olives (vg, ngci)

Lightly pickled courgette ribbons with hummus and dukkah spice (vg, ngci)

Cherry tomato filled with puy lentils in balsamic vinaigrette (vg, ngci)

Chilled shot of delicate tomato consommé infused with roasted rosemary (vg, ngci)

Sweet potato and red onion curried fritters and green pepper purée (vg, ngci)

Little cones of corn, popped in sesame oil and dusted in sumac spice (vg, ngci)

Cucumber ribbons with pickled ginger, mangetout and radish (vg, ngci)

Roasted asparagus spears in truffle oiled filo pastry with poppy seeds (vg, ngci)

Butternut squash soup shot with scorched cumin and maple syrup (vg, ngci)

Pan-seared watermelon cubes with tomato sambal and basil (vg, ngci)

Prices from £7.25 for 3 canapes per person

CAIRNS FARM ESTATE WEDDING MENU

Please note some options will not be available at certain point of the year due to seasonal availability of ingredients

Please choose one starter, one main and one dessert with vegetarian alternative to create your menu

STARTERS

Buttery ham hough terrine, burnt onion ketchup, quail eggs, toasted brioche nuggets, heritage carrot ribbons

Compression of marmalade basted Barbary duck, devilled duck eggs and bacon, sour dough croutons, apple and sorrel sauce

Beer braised pheasant croquettes, smoked paprika aioli, watercress and parsley oil, flash fried nutty sprouts

Chicken liver parfait, rosemary focaccia toast, black garlic emulsion and smoky bacon crumb

Cold cured and scorched fillet of mackerel. Carpaccio of tomatoes, beetroot and cucumber, horseradish cream, nasturtiums and roast olive crumble

Treacle basted home smoked salmon, grapes compressed in white wine and lemon, shaved fennel, verbena and seaweed croutons

Goats cheese roulade, smoked paprika, Cairns Farm garden herbs, smoked beetroot and onion seed cracker (v)

Buttermilk and spice fried oyster mushrooms, smoked pepper ketchup, pickled vegetables and little leaves (v)

SOUPS

Farmhouse broth of root vegetables, barley and slowly simmered Scotch lamb

Cairns Farm 'skink'. Creamy chowder of smoked haddock, leeks and potatoes with home rolled dill oaties

Whipped velouté of peas and garden mint with slow cooked pulled ham and mustard

Curried onion, turtle bean and chickpea chowder (v)

CAIRNS FARM ESTATE WEDDING MENU (continued)

*Please note some options will not be available at certain points
of the year due to seasonal availability of ingredients*

MAIN COURSE

Gigha halibut basted in lemon grass butter, flash fried spinach, smoked chorizo and garden peas, Pommies Anna and coarse mustard jus

Roasted Scottish salmon, crushed jersey royals, medley of seasonal vegetables, wine beurre blanc and dill oil

Roasted harissa spiced chicken breast, red quinoa with parsley, preserved lemon and Gordal olives, baby courgettes, asparagus and minted labneh

Vanilla infused breast of Barbary duck, roast garlic and thyme pressed potato, smoked beets, glazed shallots, scorched green beans and piquant Madera jus

Pancetta wrapped six-hour braised Scotch beef cheeks, fire roasted red pepper emulsion, honey poached swede, parmentier potatoes

Braised shoulder and herb roasted loin of lamb. Chantaney carrots, smoked celeriac puree, black garlic and wine jus

Slow cooked beef short rib, mustard spiced creamed sweet potatoes, medley of mixed greens and rich gravy of braising juices

Leek and black garlic risotto, black pepper crowdie, cheese and onion wafers and smoked chili oil (v)

Pithivier of roasted vegetables and ricotta cheese served with aromatic red wine reduction (v)

DESSERT

Schnapps and lavender poached peaches, raspberry shortbread crumb, raspberry ripple choc ice and raspberry meringues

Cairns Farm Mess; Summer berries, Chantilly cream, fragrant meringues and nutty granola crumble

Hot chocolate candied orange tart, pistachio and white chocolate sauce and cinnamon marshmallows

The Hickory famous sticky toffee pudding, candied chocolate crumble, vanilla pod ice cream, and brandy caramel

Elderflower and white chocolate panna cotta, rum soaked watermelons, honeycomb nuggets and smoked candied cashews (ngci)

Heather honey and summer fruits crème brûlée, rose and raspberry shortbread

Lemon and coconut posset with pineapple salsa, mango sorbet and fennel pollen (vg)

Chambord Raspberry ripple cheesecake, sea salted caramel pecans, raspberry sauce and marshmallows

CAIRNS FARM ESTATE PLANT-BASED MENU

STARTERS

Thai mango salad with peanut dressing and nasturtiums (vg, ngci)

Beef tomato tartare, French bean and snow pea salad with mint and chicory, smoked chilli oil and lime (vg, ngci)

Mezze style salad of cumin roasted cauliflower, shaved roasted vegetables, beetroot hummus, peppered heirloom tomatoes, little leaves and oatcakes (vg, ngci)

Fried chickpea, spicy ginger and peanut cakes with mango chutney and tiny sprouts (vg)

MAINS

Tian of cous cous and grilled aubergines with yellow pepper sauce, served with selection of vegetables and potatoes (vg)

Slow-roasted collar of squash with sunblush tomato and courgettes, panko and almond crumbs and pesto rosso (vg)

'Risotto' of red quinoa, red wine, radicchio and kidney beans, finished with fresh herbs, balsamic vinegar syrup and grilled vegetables (vg)

Miso roasted aubergine steak with heritage carrots, chargrilled spring onion, sweet potato and coriander purée (vg)

DESSERT

Chilled strawberry, chia seed and rose possets with coconut (vg, ngci)

Mulled spice poached pears with seasonal berries and fruits and syrup of poaching juices (vg, ngci)

Cinnamon spiced apple and sultana crumble with oatly hazelnut top and shot of almond milk and vanilla spiced brandy sauce (vg)

Strawberry cheesecake with dates and cashews (vg)

Vegan banana and pecan bread, compressed basil-infused strawberries, strawberry and almond milkshake (vg)

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 purée, 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 YOU 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

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

FAMILY STYLE SERVICE

FAMILY STYLE MAIN COURSES (continued)

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 and jugs of salted caramel sauce

£5 pp supplement for family style

ENHANCE YOUR WEDDING MENU

THE CHEESEBOARD (1 PER TABLE)

£6 per person

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 TASTING MENU

£7.50 per person supplement

Enjoy a 4 course tasting menu, adding paired wines to give the ultimate wedding meal

ADD A SOUP COURSE

£4.50 per person

Cullen Skink

Leek and potato, garden mint and dumplings

Sweet potato and maple soup with toasted seeds

ADD A PALETTE CLEANSING SORBET

£3.50

Gin and Tonic sorbet, cucumber water syrup

Yarde farm Prosecco and mandarin sorbet

Rhubarb and ginger sorbet

Zingy pink grapefruit sorbet with pipette of elderflower syrup

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

NIGHT TIME

ROLL WITH IT!

Warmed and buttered brioche rolls with a choice of our most popular fillings;

Smoky bacon by
Ramseys of Carluke

Pork and leek sausages by
Findlays of Portobello

Free range scrambled
eggs and garden chives

From £7.50

EVERY DAY IS PANCAKE DAY

Chef spun pancakes at the
crêpe decks with classic
and contemporary fillings

Lemon zest infused
granulated sugar and
freshly squeezed juice

Chocolate, hazelnuts
and bananas

Slow cooked smoked ham
hock and Dunlop cheddar

Vietnamese pulled
pork and kimchi

BBQ spiced jack fruit
and raw slaw

From £8.95

COMFORT FOOD BOWLS

Little bowls of comforting
classic combinations to
see you through to the
end of the evening

Scotch beef stovies, home
rolled seeded oatcakes
and smoked ketchup

Mac 'n' Dunlop cheese
fritters, creamed cauliflower,
grilled cheese crumbs

Haggis bon bons, crushed
neeps and tatties,
peas and parsley

Gyoza dumplings, sesame veg
stir fry, lime and coriander

Garlic roasted Findlays
sausages, savoy cabbage
mash, shallot jus and
crispy onions

Kashmiri sweet potato dhal
finished with smoked spices,
labneh and rose petals.
Home rolled paratha

From £8.95

THE CHIP SHOP TAKE AWAY

Exactly what you need to
keep the party going

Sole goujons, farmhouse
fries and tartare sauce

Fried onions and
mushrooms, farmhouse
fries and smoked ketchup

Just chips! Add a sprinkle
of shredded Dunlop
cheddar and curry sauce

From £8.95

KOOL KEBABS!

½ pocket pita bursting
with super-satisfying,
big tasting ingredients

Dukkah dusted slow cooked
leg of lamb, rocket leaves
and minted labneh

Treacle and orange roasted
Shetland salmon, little
gems and mustard mayo

Pulled BBQ jack fruit, chicory
and black garlic mayo

Tikka spiced roast chicken
breast and lime slaw

From £8.95

GRAZING TABLE

Seasonally sourced Artisan
cheeses from across the
country with complementing
accompaniments

Cheeses may include:

Clava brie, Anster, The
Lady Nairn, Blue Murder,
Campbeltown Smoked,

Cambus O May, Ailsa Craig,
Barweys Cheddar

Served with:

Frosted grapes, smoked
nuts, dried fruits, kitchen
chutney, celery sticks,
oatcakes and crackers

From £10.95

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

cairns@hickoryfood.co.uk

VENUE MANAGEMENT & CATERING

HICKORY

0131 287 0530

info@hickoryfood.co.uk

hickoryfood.co.uk

CONNECT WITH US

