



CAIRNS  
FARM ESTATE

— est.1869 —

## WEDDING MENUS

Autumn/Winter 2023/24



## EXTRAORDINARY EVENTS IN AMAZING PLACES

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

They 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.



# CANAPÉS

## FROM THE GARDEN

Tartlet of creamed chestnut mushrooms, smoked garlic and chives (v, ngci)  
Roasted squash and pine nut arancini (v)  
Curried chickpea and cauliflower pie topped with sweet potato mash (v)  
Vegetarian haggis bonbon with smoked tomato jam (v)  
Whipped goat's cheese, sundried tomato and basil profiterole (v)  
Grilled sourdough toastie, Mull cheddar, mustard and sauerkraut (v)  
White bean bruschetta with olive crumble (vg, df)  
Roasted asparagus, truffle oil filo and poppy seeds (vg, df)  
Chickpea falafel bites with beetroot hummus (vg, df)  
Sweet potato curried fritters and green pepper puree (vg, df, ngci)  
BBQ spiced lentil and jackfruit taco (vg, df)  
Aubergine baba ghanoush, pomegranate and toasted flat bread (vg, df)

## FROM THE SEA

Melba toast, east coast smoked salmon and sour cream  
Mara seaweed oatie, smoked trout and apple  
Beer battered Scottish haddock, tartar sauce and dill  
Smoked salmon tartare, nori cracker, wasabi crème fresh and keta caviar (ngci)

## FROM THE LAND

Wild boar chipolatas, marmalade and ginger glaze (df)  
Pheasant and smoked bacon arancini, black garlic and truffle mayo  
Haggis bonbon with whisky crème fraiche  
All butter brioche, house chicken parfait and bramble compote  
Maple glazed roast pork and candied rhubarb (ngci, df)  
Bite sized roast beef, Yorkshire pudding and horseradish  
Bite sized Ox cheek pie  
Mini sheperd's pie with Arran mustard mash  
Curried chicken poppadum, coriander mayo, almonds and back sesame (ngci)  
Smoked venison loin crostini with rhubarb compote

v = vegetarian | vg = plant-based | ngci = non-gluten containing ingredients | df = dairy free

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# WEDDING MENU

*Please select one starter, one main, one dessert and a vegetarian alternative to create your menu.*

## STARTERS

Duo of hot smoked and oat cured salmon, citrus crème fraiche, little potatoes and cucumber textures (ngci)

Traditional haggis, neeps and tatties with a whisky cream sauce

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

Ham hock terrine, quail Scotch egg, pickled apples and pears with a cider dressing

Grilled black pudding, heather honey apples, chilli shallot jam and pancetta

Candied beetroot and goat's cheese tartlet with red tip chicory and aged balsamic (v, ngci)

Spiced buttermilk fried oyster mushrooms, smoked pepper ketchup and pickled vegetables (v)

Carrot, cumin and ginger fritters, curried coconut yoghurt and coriander chutney (vg, df, ngci)

Salad of scorched amber squash, chicory, feta, pumpkin seed granola and a maple dressing (vg, df)

## SOUPS

Tuscan bean and smoked bacon soup, sourdough and Hickory smoked butter

Butternut squash, coconut and chilli soup, sourdough and Hickory smoked butter (v)

Curried parsnip soup, sourdough and Hickory smoked butter (v)

## MAINS

Roasted chicken breast, potato and winter truffle terrine, celeriac puree, roasted roots and tarragon gravy

Collar of slow cooked beef, Isle of Arran mustard mash, roasted cauliflower puree, rainbow chard and red wine jus

Slow cooked pressed belly of pork, buttered mash, black pudding bon bon and wine braised red cabbage

Maple and thyme roasted duck breast, confit potato, creamed parsnip and pumpkin granol

Roasted loin of Perthshire venison, pomme puree, braised red cabbage, roasted roots and shallot ketchup | supplement applies

Scrabster monkfish loin & cheek, butter roast potatoes, smoked bacon, wild mushrooms and curly kale (ngci)

Quinoa, pumpkin and crispy kale risotto with Mull cheddar snaps (v, ngci)

Woodland mushroom and truffle tortellini with toasted pine nuts and sorrel (v)

Puy lentil and butternut squash pithivier, truffled roast parsnips and red wine jus (vg, df)

Roasted aubergine with slow cooked jammy tomatoes, plant-based feta, black olive crumble and piquillo peppers (vg, df, ngci)

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## DESSERTS

Little chocolate pot with ginger rubble and mandarin curd (v)

Vanilla panna cotta with roasted figs, heather honey and mallows (ngci)

Apple and salted caramel tarte tatin with Dundee marmalade ice cream (v)

Brioche bread and butter pudding with vanilla crème anglaise (v)

Amber pumpkin and ginger cheesecake with gingerbread crumble and mascarpone cream (v)

Trio of deserts: Warm date and toffee pudding with salted caramel sauce; Lime and ginger mousse; Candied pear tartlet (v)

Sticky chocolate and date cake, peanut butter brittle and popcorn ice cream (vg, df, ngci)

Griddled marinated nectarines, basil and balsamic, pumpkin crumble and iced berry cream (vg, df, ngci)



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# CHILDREN'S MENU

## STARTERS

Vegetable sticks and bread soldiers with hummus (vg, df)

Trio of melon, kiwi and oranges (vg, df, ngci)

Sweetcorn pancakes, sour cream and chives, baby gem lettuce and ketchup (v)

Cheesy garlic bread with tomatoes and basil (v)

Macaroni nuggets, cranberry sauce and tiny leaves (v)

## MAINS

Sole goujons with herby potato salad and little gem lettuce

Traditional pizza with tomato sauce, mozzarella and basil (v)

Baby hickory beef burger with sweet potato fries (df)

Baked mac & cheese with cherry tomatoes and fries (v)

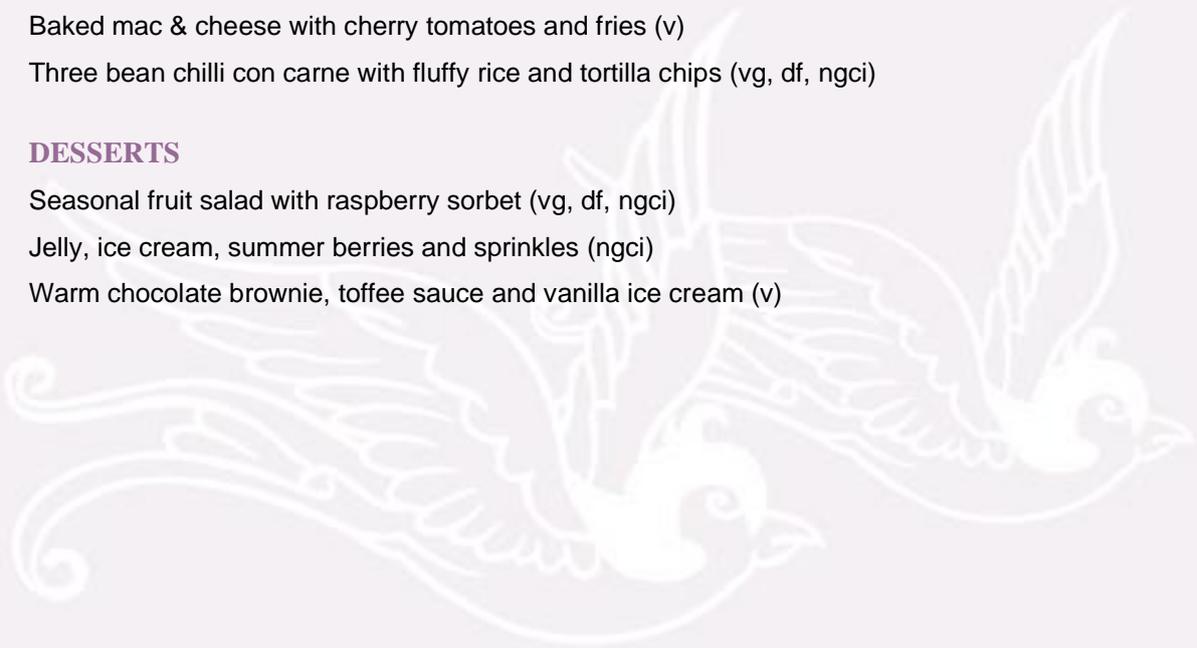
Three bean chilli con carne with fluffy rice and tortilla chips (vg, df, ngci)

## DESSERTS

Seasonal fruit salad with raspberry sorbet (vg, df, ngci)

Jelly, ice cream, summer berries and sprinkles (ngci)

Warm chocolate brownie, toffee sauce and vanilla ice cream (v)



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# FAMILY-STYLE SERVICE

*A family-style wedding dinner is a relaxed and intimate dining experience where platters of food are placed on the table for guests to help themselves. This type of meal service allows for a more casual and communal atmosphere, encouraging guests to interact and bond over shared plates of delicious food. It's perfect for a more laid-back and casual wedding!*

## STARTER GRAZING BOARDS

### SCOTTISH

Scottish charcuterie and artisan cheese selection, Whisky cured Scottish salmon, seasonal green salad, root vegetable slaw, sourdough, olive oil and balsamic

### ITALIAN

Italian cured meat selection, mozzarella, gorgonzola, seasonal green salad, sun dried tomatoes, black olive tapenade, sourdough, olive oil and balsamic

### MIDDLE EASTERN

Chickpea falafels, marinated olives, seasonal green salad, labneh with harissa butter, hummus, toasted pita, olive oil and balsamic (v)

## SHARING CENTREPIECES

Roast venison stew with honey and juniper berries (df, ngci)

Red wine braised beef brisket (df, ngci)

Maple and ginger roasted belly pork with crackling and cider sauce (df, ngci)

Slow roast chicken with thyme, winter spice and scorched garlic (df, ngci)

Slow baked cod fillets, pressed olive oil and vine tomatoes (ngci)

Pumpkin and wild mushroom Wellington (v)

Roasted cauliflower steaks, harissa and labneh (v, ngci)

Collar of butternut squash with cranberry and pumpkin seed stuffing (vg, df)

*Family-style menu continues over...*

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## SIDES

### POTATOES

Hickory smoked butter mash (v, ngci)

Baby potatoes with parsley, lemon butter and flaky sea salt (v, ngci)

Garlic and sage roast potatoes (v, ngci)

### SALADS

Hickory two cabbage slaw (v, ngci)

Panzanella salad (df)

Seasonal greens with grain mustard vinegarette (vg, df, ngci)

Rocket and parmesan with pickled shallots and balsamic (ngci)

### VEGETABLES

Braised red cabbage (vg, df, ngci)

Caramelised roasted root vegetables (vg, df, ngci)

Harissa and honey roast butternut squash (v, ngci)

Shredded carrot, apple and fennel slaw with a honey mustard dressing (v, df, ngci)

Braised leeks, peas and bacon (ngci)

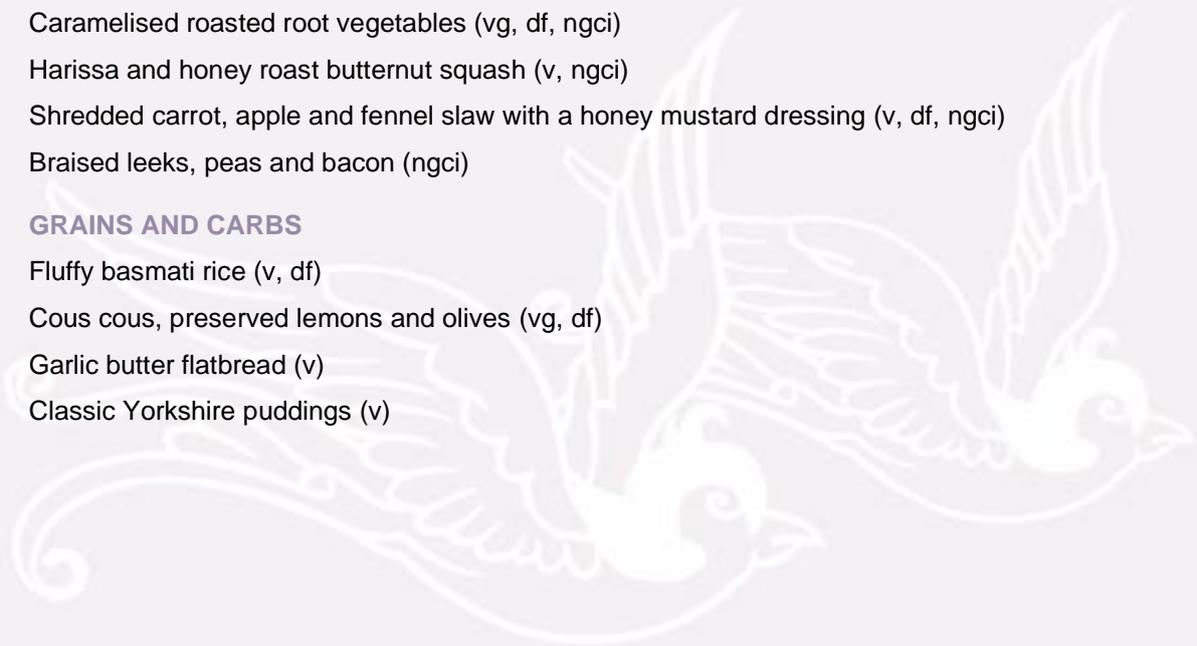
### GRAINS AND CARBS

Fluffy basmati rice (v, df)

Cous cous, preserved lemons and olives (vg, df)

Garlic butter flatbread (v)

Classic Yorkshire puddings (v)



# EVENING BUFFET

*An evening buffet is the perfect way to end a beautiful wedding celebration. With a variety of hot filled rolls, toasties, and pies, there's something for everyone to enjoy.*

## ROLL WITH IT

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

Smoked back bacon

Pork and leek sausages

Free range scrambled eggs and garden chives (v)

## THE CHIP SHOP TAKEAWAY

Exactly what you need to keep the party going, choose two options;

Sole goujons, farmhouse fries and tartare sauce

Fried onions and mushrooms, farmhouse fries and smoked ketchup (v, ngci, df)

Just chips! Add a sprinkle of shredded Dunlop cheddar and curry sauce (v, ngci)

## TRUE SCOTSMAN

A traditional Scottish favourite – the haggis, neeps and tattie bar!

MacSweens Haggis and vegetarian haggis, buttery mashed potatoes and turnips, served with a whisky cream sauce

## PIE BAR

A choice of two of our buttery homemade pies;

East Lothian free range chicken, leek and bacon pie

Haggis, neeps and tatties pie

Vegetarian haggis, neeps and tatties pie (v)

Steak and Edinburgh ale pie

'Cullen Skink' pie – Smoked Scottish haddock, potato and leek

Curried chickpea and Fife cauliflower pie (vg, df)

## HICKORY HOG ROAST

Hickory-smoked pulled pork infused with barbeque spices. Served on a buttery brioche roll with apple sauce and two cabbage slaw

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# HOG ROAST

*A traditional centrepiece – let us take care of the cooking and preparation, leaving you to relax and savour the flavours of succulent, slow-roasted pork. Supplement applies, comes with your choice of 3 sides.*

## COMPRISED OF...

The whole hog (serves up to 130 people) (df, ngci)  
Fresh soft rolls (vg, df)  
A selection of sauces – Apple sauce, BBQ sauce, sweet chilli sauce  
Sage and onion stuffing (v)  
Crunchy crackling (df, ngci)

## SERVED WITH YOUR CHOICE OF...

Seasonal salad with a lemon & mustard vinegarette (vg, df, ngci)  
Hickory two cabbage slaw (v, ngci)  
BBQ spiced potato wedges with a ranch dressing (v, ngci)  
Baby potato salad with parsley, lemon butter and flaky sea salt (v, ngci)  
Panzanella salad (df)  
Rocket and parmesan with pickled shallots and balsamic (ngci)  
Tomato, basil and mozzarella salad (v, ngci)  
Herby couscous with roasted Mediterranean vegetables (vg, df)  
Quinoa, red onion, spring onion and pomegranate (vg, df)  
Traditional Greek salad (v, ngci)  
Mediterranean orzo pasta salad with sunblush tomatoes, feta, olives and radicchio (v)

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# CATERING FOR YOUR STAY

*A two-night stay at Cairns Farm Estate is included for yourselves and 10 of your nearest and dearest. Below are our catering options for your stay.*

## BREAKFAST & BRUNCH

### FRESH JUICES

*Included in our breakfast & brunch packages*

Apple juice (vg,df, ngci)

Orange juice (vg,df, ngci)

Cranberry juice (vg,df, ngci)

### GRAZING TABLES – GRAB & GO STYLE

A selection of pastries - fruit danish, croissants and cinnamon rolls (v)

Coconut yoghurt with rhubarb and ginger compote (vg, df, ngci)

Greek yoghurt with spiced pear and apple compote and homemade granola (v)

Mini salmon and cream cheese lox bagels

Carrot and pumpkin seed muffins (vg, df)

Banana, oat and honey smoothie (v, ngci)

Seasonal fruit platter (vg, df, ngci)

A selection of brown and white toast (v, df)

Scottish preserves, marmalade and butter (v)

### PLATED COOKED BREAKFAST

Pork link sausages

Smoked back bacon

Black pudding

Free range scrambled eggs

Potato scone

Homemade beans

Grilled tomato

Grilled mushrooms

Brown/white toast and butter

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## THE NIGHT BEFORE

### PIZZA PARTY

Fresh basil, oregano, tomato sugo (vg, df)

Fife buffalo mozzarella, fresh basil, tomato sugo (v)

The Hickory - Spicy sausage, mozzarella, pecorino, red onion, tomato sugo

Salami, mozzarella, tomato sugo

Prosciutto, mozzarella, black olive, rocket, tomato sugo

### BBQ

#### FROM THE GRILL

Sweet chilli grilled salmon skewers (df, ngci)

Hickory gourmet beef burger in a classic sesame bun (df)

Hickory gourmet beef burger with melted mozzarella in a classic sesame bun

Garlic, ginger and soy marinated chicken kebabs (df, ngci)

Harissa yoghurt marinated grilled chicken breasts (ngci)

BBQ spiced pulled pork with in a buttery brioche roll

Grilled pork sausages in a soft bun with caramelised onions (df)

Spicy bean burger, topped with melted mozzarella served in a classic sesame bun (v)

Mediterranean roast vegetable and halloumi skewers basted with rosemary and garlic (v, ngci)

Harissa roasted aubergines skewers (vg, df, ngci)

Grilled portobello mushroom burger served in a classic sesame bun (vg, df)

### SIDES

Hickory two cabbage slaw (v, ngci)

Corn on the cob with smoked chipotle and lime butter (v, ngci)

BBQ spiced potato wedges with a ranch dressing (v, ngci)

Baby potato salad with parsley, lemon butter and flaky sea salt (v, ngci)

Paprika spiced sweet potato wedges (vg, df, ngci)

Grilled green beans with lemon and walnuts (vg, df, ngci)

Shredded carrot, apple and fennel slaw with a honey mustard dressing (v, df, ngci)

Seasonal green leafy salad with a classic vinaigrette (vg, df, ngci)

Watermelon, feta, cucumber and mint salad (v, ngci)

Classic Greek salad (v, ngci)

Panzanella salad (df)

Rocket and parmesan with pickled shallots and balsamic (ngci)

## CATERED DINNER

*Choice of two or three courses.*

### PLATED STARTERS

Hickory smoked salmon, soda bread, whipped butter and lemon

Heritage tomato, buffalo mozzarella and basil salad (v, ngci)

Rich and buttery chicken liver parfait, chicory, kitchen chutney and oatcakes

Baked goat's cheese tart, red pepper chutney and a rocket and chard salad (v, ngci)

Cumin roasted cauliflower, shaved roasted vegetables, beetroot hummus, heirloom tomatoes and oatcakes (vg, df)

### SHARING MAINS

Classic beef lasagne with creamy bechamel sauce, seasonal green salad and garlic ciabatta

Coq au vin, Hickory smoked mash and roasted root vegetables (ngci)

Sausage and chorizo ragu with rigatoni pasta, seasonal green salad and garlic ciabatta

Luxury fish pie with cheese rosti topping, lemon and caper butter potatoes and seasonal green salad (ngci)

Slow roasted chicken, roasted root veg, buttery mash and a lemon and tarragon gravy (ngci)

Smoky three bean and sweet potato chilli, basmati rice and charred corn on the cob (vg, df, ngci)

Trio of Indian curries, basmati rice and garlic butter naan bread

### PLATED DESSERTS

Hickory's sticky toffee pudding with salted caramel sauce and vanilla pod ice cream (v)

Seasonal fruit salad with a choice of ice cream or sorbet (v, ngci)

Peach and white chocolate cheesecake (v)

Apple and bramble crumble with custard (v)

## ANY QUESTIONS?

*If you have any questions, please get in touch with your Event Designer.*

If any of your guests have specific dietary requirements, speak to your Event Designer about bespoke options for your big day.

Learn more about Hickory, our award-winning Venue Operators and Caterers:

### HICKORY

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