



CAIRNS
FARM ESTATE

— est.1869 —

WEDDING MENUS

Spring/Summer



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

- Oak smoked Scottish salmon, asparagus tips, radish petals and hollandaise (ngci)
- Traditional haggis, neeps and tatties with a whisky cream sauce
- Ham hock terrine, burnt onion ketchup, quail's egg, toasted brioche and heritage carrot ribbons
- Marmalade Barbary duck, devilled duck egg, sourdough croutons and apple and sorrel sauce
- Chicken liver parfait, rosemary focaccia, black garlic emulsion and bacon crumb
- Burrata, heirloom tomatoes, romesco and purple basil (v, ngci)
- Garden pea and ricotta tortellini, wild rocket sauce and onion seed snaps (v)
- Marinated heirloom tomatoes, charred 'halloumi', smoked bean hummus and olive soil (vg, df, ngci)
- Spiced chickpea, ginger and peanut cakes, mango chutney and tiny sprouts (vg, df)

SOUPS

- Caramelised carrot soup, sourdough and Hickory smoked butter (v)
- Roasted vine tomato and basil soup, sourdough and Hickory smoked butter (v)
- Garden pea and fresh pesto soup, sourdough and Hickory smoked butter

MAINS

- Slow cooked blade of Scottish beef, potato terrine, charred asparagus, pea puree and a port wine jus (ngci)
- Roasted harissa spiced chicken breast, red quinoa with preserved lemon, Gordal olives, baby courgettes, asparagus and minted labneh
- Slow cooked ginger and heather honey pork belly, buttered mash, new season asparagus, confit rhubarb and scratching crisps
- Collar of Scottish lamb, smoked potato galette, podded peas, green beans and a red wine jus
- Fillet of Scottish beef wellington, fondant potato, sprouting broccoli and a mushroom and scorched shallot ketchup | supplement applies
- Roasted fillet of seabass, vine tomatoes, roasted peppers, olive mash and a basil pesto sauce (ngci)
- Leek and black garlic risotto, black pepper crowdie, and smoked chili oil (v, ngci)
- Twice baked soufflé with Aiket brie, summer vegetables and parmentier potatoes (v)
- Wild garlic risotto, crispy kale and broccoli pesto (vg, df, ngci)
- Harissa roast aubergines, pearl couscous, plant-based feta and a lemon yoghurt sauce (vg, df)

DESSERTS

- Orange and polenta cake, Katy Rodgers crème fraiche, and poached rhubarb (ngci)
- Dark chocolate parfait with candied orange, toffee popcorn and torched marshmallow

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Hickory sticky toffee pudding, chocolate crumble, brandy caramel and vanilla pod ice cream (v)

Lemon tart, pink grapefruit curd, limoncello bonbon and a shortbread crumble (v)

Chambord Raspberry ripple cheesecake, sea salted caramel pecans, raspberry sauce and marshmallow (v)

Trio of desserts: Buttermilk panna cotta; Champagne and strawberry jelly; Passionfruit and coconut tartlet with a ginger tullie

Mango meringues with passion fruit parfait, citrus sorbet and candied peel (vg, df, ngci)

Chocolate and avocado mousse with Scottish raspberries and pistachio crumble (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 jujons 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)

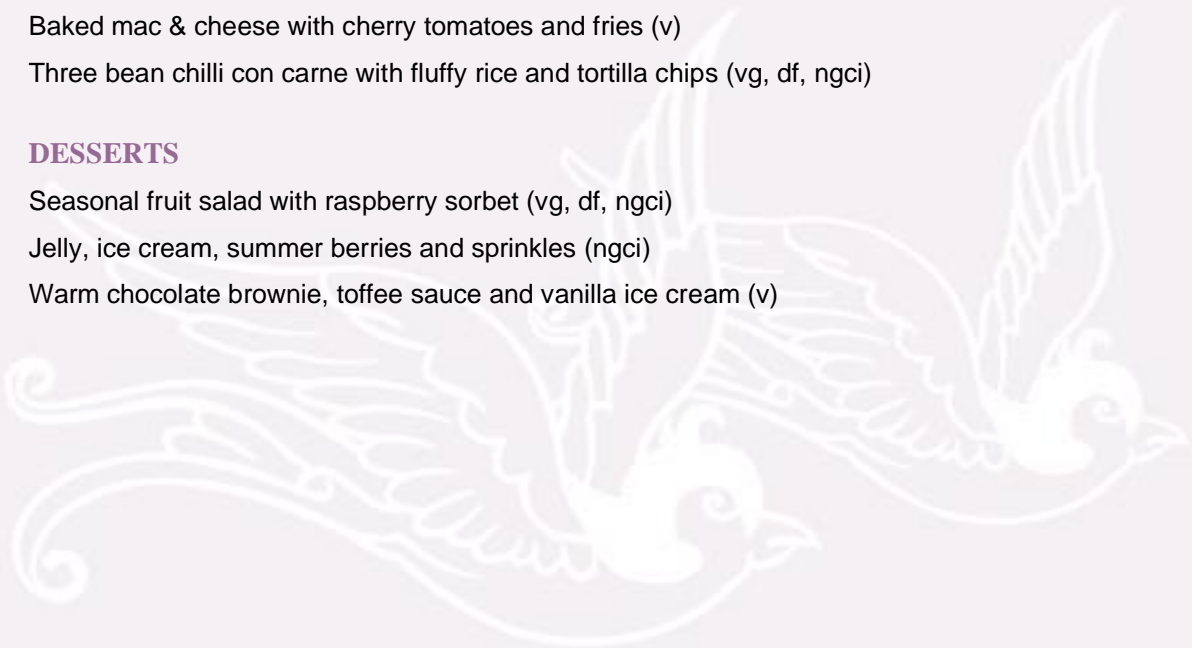
Three bean chilli con carne with fluffy rice and tortilla chips (vg, df, ngci)

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 silverside of beef, watercress and salsa verde (ngci)

Hoisin glazed slow cooked pork shoulder (df)

Slow roasted chicken with lemon and tarragon gravy (df, ngci)

Poached side of salmon with lemon and dill mayonnaise (ngci)

Roasted rosemary and garlic rubbed shoulder of lamb (ngci)

Aubergine parmigiana (v)

Spinach and ricotta and sundried tomato filo pie v

Slow cooked black lentil dhal with minted yoghurt and kachumber (vg, df, ngci)

Family-style menu continues overleaf...

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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)

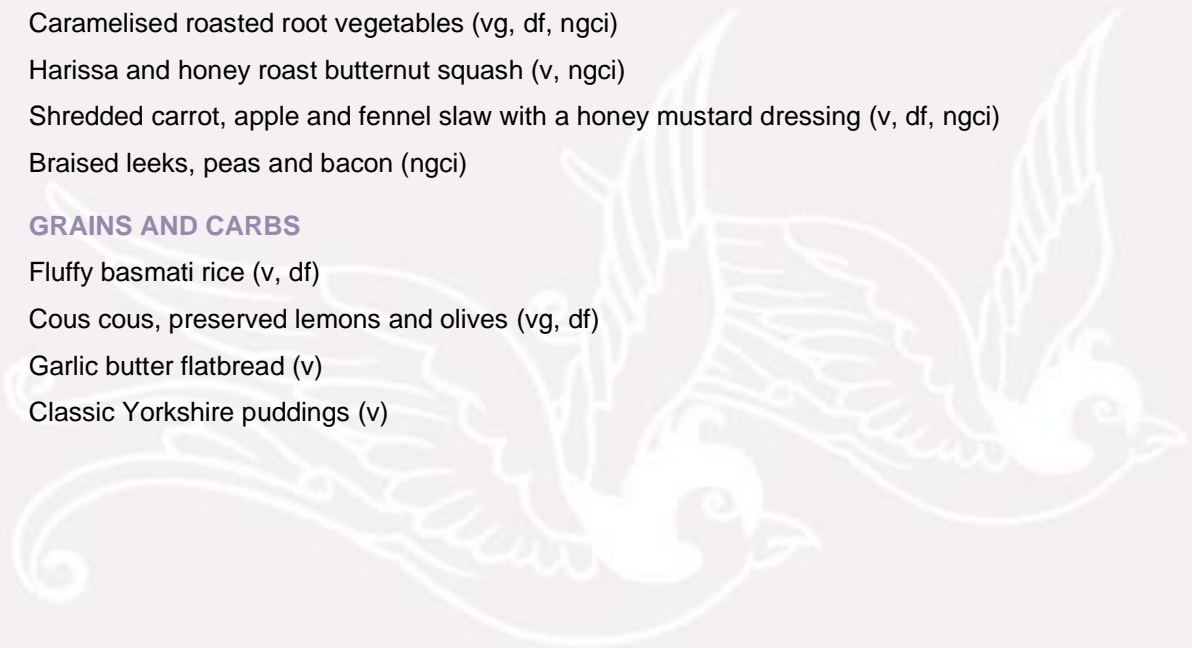
GRAINS AND CARBS

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 - PRE ORDERED BY GUESTS

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, percorino, 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.

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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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