



OXENFOORD CASTLE

Wedding Menus





OXENFOORD CASTLE

A breathtaking setting for your Scottish wedding

Lush parkland, glorious gardens and all the romance of a Scottish castle. Oxenfoord is where wedding dreams really do come true.

The ancestral family home of Michael and Harriet Dalrymple, Oxenfoord Castle is a splendid A listed historic building less than 12 miles from the city of Edinburgh. Its captivating location is reached by a winding drive which curves through the beautiful private estate and over a spectacular bridge.

With a church within the grounds, easily walkable along a tree-lined avenue for a religious service, garden humanist ceremonies or drawing room nuptials to your own design, there are lots of options for tying the knot at Oxenfoord.

The interior of the castle is both grand and inviting, from the welcoming morning room, ornate library adorned with family portraits and a splendid marble fireplace to the fabulous drawing room with elaborate ceiling and the elegant dining room with its 18th century wall paintings. So, there's plenty of scope for the drinks reception, wedding breakfast and evening party - our wedding planner will talk you through all the different ways you can tailor your perfect day.





OXENFOORD CASTLE

Weddings at Oxenfoord Castle

From the moment you enter the grand hall (complete with swords and armour) the opulent elegance of the castle interior will take your breath away. Full height windows create a light and airy feel during the day and allow your guests to enjoy the ravishing garden views, while at night, the open fires and glittering chandeliers make for a wonderfully romantic and glamorous ambiance during the evening celebrations.

Couples who book their big day at Oxenfoord have exclusive use of the Castle and grounds with a Bridal Room (plus en suite) also available for the bride and her party for the morning of the wedding and for use throughout the celebrations.

The versatility of the castle as a wedding venue means you can choose from an outdoor ceremony in the gardens, a service at one of the local churches, or pledge your love for one another in the exquisite drawing room. Religious, civil and humanist ceremonies can all be arranged in whichever location you decide upon.

And from the honey-hued stone of the castle walls to the manicured gardens and magnificent trees, there are endless photo opportunities to capture your special day forever.





OXENFOORD CASTLE

Your Wedding

Once you've decided to have your big day at Oxenfoord Castle 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 Oxenfoord Castle.

OUR WEDDING PACKAGES INCLUDE

Exclusive use of Oxenfoord Castle and Grounds for entire day

Exclusive use of Bridal Room

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

Ceremony and signing table in a location of your choice

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 until 11.30pm



OXENFOORD CASTLE

About us

The Dalrymple family will look after all the events at Oxenfoord Castle, because organising and catering for beautiful weddings is what we do best.

Food, drink and the creation of fantastic events are at the centre of everything we do, and our commitment to creativity is what makes us stand out – and what makes our food outstanding. We make sure that every detail, no matter how small is taken care of and have catered for countless weddings and celebrations at some of Scotland's most prestigious venues.

We're committed to using local suppliers and have specially-designed menus so guests can experience the best food the wonderful Scottish larder has to offer. The sample menus we have suggested are of course just a taste of what we do; if there's a dish you would like us to create, a bespoke wedding cocktail, or even just a unique ingredient you would like us to include in a favourite meal, just let us know.



OXENFOORD CANAPÉ RECEPTION MENU

We offer a selection of canapés for your guests to enjoy during your drinks reception whilst you are mingling with guests and having your photographs taken. These below options are just a sample of what we offer.

COLD OPTIONS

'Egg on toast'. Halved quail's egg with mustard smoked yolk and tomatoes (v)

Creamed globe artichokes, tahini, tender stem celery, pickled radish, black olive wafer (v)

Charcoal tartlet of chilled creamed chestnut mushrooms,

chives and smoked garlic with parmesan and sprouting herbs

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

Parmesan and Isle of Mull cheddar lollipops

Pan seared watermelon cubes with tomato sambal and basil (v)

HOT OPTIONS

Seared queenie scallop, miso mash, choy and pickled ginger

Caramelised beef fillet, pomegranate, pistachio and bulgur wheat

Asparagus spears roasted in filo with parmesan and poppy seeds

Taste of Hornigs haggis with crushed neeps and a bite sized baked tattie

Herb and pumpkin arancini in golden panko crumb (v)

Parsnip soup shot and chestnut crumbs (v)

SAMPLE WEDDING BREAKFAST MENU

To create your menu please select one starter, one main course plus vegetarian option, and one dessert

STARTERS

Terrine of guinea fowl, apricots and pistachio nuts. hay smoked potato salad, creamed corn and parsley oil

Belhaven Smokehouse 'tartare' of classic gravadlax salmon and herbed new seasons potatoes, baby salad leaf emulsion, brioche crumbs, lemon grass infused oil and compressed apples

Warmed puff pastry tart of heirloom tomatoes, rosemary and Strathdon blue cheese with a fermented garlic dressing and little leaves (v)

Chargrilled slithers of aubergine and Rannoch smoked chicken, whipped pulses, pomegranate, black lentils and fried spicy chick peas

Beechwood smoked trout pâté and mussels from Luss Smokehouse with seaweed spiced oat sable, pickled grapes, keta caviar and a bell pepper emulsion

Chilled plate of Scottish smoked mackerel, Cointreau and cinnamon soaked oranges, charred cauliflower and horseradish

Baked goats cheese tart served with a homemade red pepper chutney, Italian vinegar syrup, rocket and chard salad (v)

Tossed rainbow salad of beetroots, heritage carrots and celeriac with peppered crowdie and marinated goats cheese pearls, kombucha vinegar syrup and roasted charcoal biscuit crumbs (v)

All of our dishes are created using local and seasonal produce wherever possible.

SAMPLE WEDDING BREAKFAST MENU

To create your menu please select one starter, one main course plus vegetarian option, and one dessert

MAIN COURSES

Roast fillet of Loch Etive sea trout, buttery creamed carrots, warmed pickled fennel with preserved lemons, tamarind flavoured barley grains, seaweed crackers, dill oil

Five spiced roasted Barbary duck breast, sage and onion mash, cranberry jus and seasonal vegetables

Slow cooked Buccleuch beef wrapped in pancetta with herbs and morels, braised king oyster mushroom, truffled cauliflower purée, almondine potatoes, baby carrots and a tarragon jus

Roasted fillet of sea bass basted in lime and coriander butter, creamed sweet potatoes, steamed seasonal vegetables and a rosé wine sauce

Roasted rump of Scotch lamb with creamed peas and garden mint, baby potatoes in smoked butter, seasonal beans and a raspberry vinegar and redcurrant jus

Slow roasted collar of butternut squash with sun blushed tomato and aubergine ragout, brioche and almond crumble top and a grain mustard crème fraîche (v)

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

Baked corn fed chicken supreme with stuffing of pear, lemon and thyme, charred peppers, ruby onions and courgettes, fondant potato and a creamy cider sauce

All of our dishes are created using local and seasonal produce wherever possible.

SAMPLE WEDDING BREAKFAST MENU

To create your menu please select one starter, one main course plus vegetarian option, and one dessert

DESSERT

Hot chocolate orange tart with pistachio and brandy custard and golden Scinnamon marshmallow

Tart of summer fruits and elderflower Chantilly cream, tonka bean ice cream, caramelised bitter chocolate and bee pollen and fennel seed sherbet

Spiced chai tea and candied ginger panna cotta, honey and sugar coated shortbreads and matcha green tea and verbena wafers

Little jars of Perthshire strawberries and raspberries rippled with fruit syrup, vanilla cream and crushed rose scented meringues. Served with a tiny raspberry ripple choc ice

Lime cheesecake, aperol marinated water melon, home roasted hazelnut granola and white chocolate candies

Honey and schnapps basted barbequed pears, candied honeycomb ice cream, maple syrup crumble and salt caramel syrup

White chocolate crème brûlée with elderflower and raspberry compote.

Vanilla and roasted fennel seed shortbread

Classic tarte tatin, caramelised apple wafer, apple brandy syrup and vanilla bean ice cream

All of our dishes are created using local and seasonal produce wherever possible.



OXENFOORD CASTLE

Contact us

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

01875 320 844
enquiries@oxenfoord.co.uk

