OXENFOORD CASTLE

WEDDINGS

CREATED BY HICKORY
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 the historic Cranston Church in 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 Castle.

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 eighteenth-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.
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.
Hickory: Extraordinary food for perfect weddings

We’re an award-winning Scottish business with a passion for incredible weddings and fantastic food. As venue partner to Oxenfoord Castle, we are experts at delivering memorable and exceptional events at this unique Scottish castle.

From the welcoming first glass of fizz and scrumptious canapés to the wedding breakfast and informal evening eats, Hickory’s imaginative menus and super-professional team combine to create exquisite and memorable celebrations, whatever your theme.

Hickory’s reputation is well established, with our brand built on creating amazing food using fresh, local, seasonal, and sustainable produce. We make sure that every single element runs like clockwork on the day, whether that be a cheeky glass of pre-ceremony Bucks Fizz for the nuptial couple; stunning canapés; utterly delicious mains (including show stopping veggie choices) and even kids’ options that are a real cut above.

In our book, Scotland’s natural larder is second to none. That’s why we like to use seasonal, locally-sourced ingredients to showcase the rich flavours of Scotland whenever we can.

The options we have suggested are simply a sample of what we do; we can work with you to develop a menu that’s exactly what you want for your wedding, whether it’s a special family recipe you would like us to re-create, or a gluten- and dairy-free version of your favourite dessert. We can even devise a bespoke cocktail with your names on.

So let’s have a chat, and together we’ll make something spectacular.

WINNER - BEST PLACE FOR WOMEN TO WORK 2017
Your Wedding at Oxenfoord Castle

The combination of lavish venue with high-end event design and catering courtesy of our award-winning venue partner, Hickory, means weddings at Oxenfoord Castle are something very special.

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 hire Oxenfoord Castle – see over the page for samples menus from Hickory.

YOUR WEDDING PACKAGES INCLUDE

• 3-course wedding breakfast
• 2 glasses of fizz pp for reception and toast
• 2 glasses of wine per person with the meal
• Contemporary crockery, cutlery, and glassware
• Crisp white table linen and linen napkins
• Full cash or account bar until 11:30 pm
• Chef team, Event Manager and dedicated team of staff to deliver your special day
• Toast Master service by your Event Manager
• Tasting for two at Hickory’s Musselburgh HQ
Oxenfoord Castle
Sample Wedding Menus

DESIGNED & CREATED BY HICKORY
CANAPÉS

COLD

Little Melba toasts with treacle basted Hickory smoked salmon and soured cream

Crostini of herb marinated seared fillet beef with mustard mayo

Perthshire smoked salmon on bite sized oaties with citrus creamed cheese

Bloody Mary shot with crayfish tail

Celery sticks and agar set bloody Mary with creamed horseradish (v)

Black bread crostini of heirloom tomatoes with simmered fruity chutney and Anster cheese from Jane’s dairy (v)

Mull cheddar and parmesan lollipops (v)

HOT

Slow cooked pork cheeks with apple and parsnip purée

Warmed Cullen skink tartlet

Bite sized beef Wellingtons

Bread bowl of highland venison chipolatas tossed in sherryredcurrant jelly

Roasted loin of lamb and Hickory smoked marinated lamb with aubergine caponata

Taste -o- the haggis’ - fried bon bon of the legendary highland beastie wi’ whisky crème fraîche

Sliced salmon and herb boudin with pickled fennel salsa

Herbs and pumpkin arancini in golden panko crumb (v)

Warmed savoury cheese sable with Isle of Mull cheddar and touch of kitchen chutney (v)

Hot soup shot of opal onions and scorched beef tomatoes and a dash of celery salted cream (v)

PLANT-BASED

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)

3pp £7.50
4pp £8.50
5pp £9.50
WEDDING BREAKFAST
SPRING/SUMMER

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

STARTER

Tian of Rannoch smoked chicken with home simmered mango and apricot chutney served with caramelised buttery baby corn, sesame toasts and miso dusted popcorn

Two salmons from the Hickory smoker; cold cured and kiln roasted, served with fennel seed oati, citrus and radish crème fraîche and dill jellies

Pulled and pressed Asian spiced confit duck served with ponzu syrup, goji berry salsa and cumin cookies

Roasted fillet of smoke salted red mullet served with crushed peas and sauce of oranges, capers and toasted almonds

The Hickory caprese salad and pesto; sun blush, cherry and multi coloured heirloom tomatoes, little mozzarella balls and rocket leaf served with olive oil, balsamic vinegar and basil puree (v)

MAIN

Roasted fillet of beef with skirlie tomato, medley of seasonal vegetables, mull cheddar topped rosti potato and tarragon scented jus

Chicken supreme with baked pancetta with sage and onion mousse served with a port jus, sweet and sour spiced red cabbage, asparagus and spring onion mash

Marmalade marinated Gressingham duck breast served with saffron buttered fondant potato, ‘minestrone’ of vegetables and lemon grass infused jus

Fillet of sea bass steamed with mango chutney, lemon grass and five spice, saffron butter basted potatoes, medley of vegetables and tomato jus

Butternut squash and chive arancini with cheesy creamed cauliflower served with a selection of vegetables and potatoes (v)

DESSERT

Dark chocolate tart and white chocolate ice cream with minted chocolate rubble and lavender infused heather honey syrup

Layered terrine of succulent berries suspended in pink champagne jelly served with clotted cream, cinnamon tuille and minted raspberry chocolate shot

Lemon and lime curd tart with seasonal berries and chantilly cream

Rhubarb and elderflower crème brûlée with ginger shortbread

Served with freshly brewed tea, coffee and petit fours
WEDDING BREAKFAST
AUTUMN/WINTER

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

STARTER

Compression of slow roasted Ayrshire pork, Isle of Arran mustard and apples served with Thistly Cross cider and apple jellies, BBQ 'scratchings', mirin and mango puree and sticky soy sauce

Tartare of smoked Shetland salmon served with citrus crème fraîche, little pickles and leaves and a sticky balsamic syrup

Hot salad of grilled Findlay’s black pudding, heather honey basted apples, seared plum tomatoes and chillied shallot jam served with slithers of pancetta

Wine and spice poached pears and hint of Hickory smoke. Pepper crowdie, watermelon and scorched walnuts, finished with sweet vinegar syrup and quince jelly (v)

Warmed tart of Hoods honey roasted beetroot, caraway spiced caramelised onions and Connage Dairy Clava brie served with little leaves and balsamic vinegar (v)

MAIN

Slow cooked feather blade of beef with coarse mustard mash and heather honey basted roots served with a gravy of braising juices

Hickory marinated chicken breast wrapped in pancetta served with herbed cauliflower puree, charred vegetables, potato croquettes and a creamy tarragon jus

Roast breast of guinea fowl with spinach, chorizo and pine nut farce served with sweet and soured braised red cabbage, selection of little vegetables, parmentier potatoes and a creamed sauce of simmered herbs, roots and wine

Roasted sea bream fillet wrapped in pancetta with charred fennel, sauté of leeks and peppers, fondant potato and creamed herb sauce

Pumpkin and wild mushroom arancini with creamy parsnip and chive puree; seasonal vegetables and potatoes (v)

DESSERT

Warmed date and apple toffee pudding with honeycombed ice cream and candied chocolate crumbs

Cinnamon spiced panna cotta infused with Scottish honey served with compote of sweet apples, cider and pears and home rolled semolina shortbreads

Warm poached pear frangipane tart with pistachio and orange custard and spicy Cointreau syrup

French style apple galette with cinnamon ice cream, apple wafer and east coast cider caramel syrup

Served with freshly brewed tea, coffee and petit fours
OXENFOORD CASTLE
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 oaty 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

OXENFOORD 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 boulangerè 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

OXENFOORD 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
ENHANCE YOUR WEDDING MENU

THE CHEESEBOARD (1 PER TABLE)
From £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

TASTING MENU
From £7.50 per person supplement
Enjoy a 4 course tasting menu, adding paired wines to give the ultimate wedding meal

ADD A SOUP COURSE
From £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
From £3.50 per person
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

Two glasses of fizz for the reception and one for the toasts

Vignaioli Castellana Prosecco Via Vai – Italy

Two glasses of wine per person with the wedding breakfast

Les Archères Vermentino Vieilles Vignes – France

Vinamar Merlot – Chile

SOFT DRINK

Elderflower Spritzer

Sparkling water, elderflower cordial, fresh mint and blueberries

OR, WHY NOT ENHANCE YOUR MENUS WITH OUR SOMMELIER PAIRED WINES WHICH ARE AVAILABLE FOR ALL PACKAGES.
EVENING BUFFET

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 buns, 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
Home rolled paratha
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

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

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, Barwheys Cheddar
Served with:
- Frosted grapes, smoked nuts, dried fruits, kitchen chutney, celery sticks, oatcakes and crackers
From £10.95
CATERING PACKAGES FOR WEDDINGS AT OXENFOORD CASTLE

Price quoted are inclusive of VAT

40 guests, package prices from £8,500
60 guests, package prices from £10,500
80 guests, package prices from £12,500

YOUR WEDDING PACKAGE

WHAT’S INCLUDED

3-course wedding breakfast
2 glasses of fizz per person for reception and toast
2 glasses of wine per person with the meal
Contemporary crockery, cutlery, and glassware
Crisp white table linen and linen napkins
Full cash or account bar until 11:30 pm
Chef team, Event Manager and dedicated team of staff to deliver your special day
Toast Master service by your Event Manager
Tasting for two at Hickory’s Musselburgh HQ
THANK YOU

We hope that you’re delighted with our ideas for your big day – our team will be in touch with you shortly to discuss your requirements in more detail and understand how we can help you with your vision for your event. If you have any questions in the meantime, please contact:

0131 287 0530
info@hickoryfood.co.uk
hickoryfood.co.uk
hickoryweddings.co.uk

23 Stafford Street, Edinburgh EH3 7BJ