



OXENFOORD  
CASTLE

WEDDINGS

CREATED BY **HICKORY**





## 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 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.





## 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

# 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.

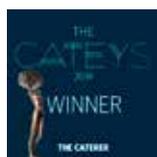
Hickory's reputation is well established, with our brand built on creating amazing food using fresh, local, seasonal, and sustainable produce. We make sure that every single element runs like clockwork on the day, whether that be a cheeky glass of pre-ceremony Bucks Fizz for the nuptial couple; stunning 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





## OXENFOORD CASTLE

# 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 sherried redcurrant 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 fraiche

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

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# 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 oaties, citrus and radish crème fraiche 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 brulee with ginger shortbread

Served with freshly brewed tea, coffee and petit fours

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# 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 fraiche,  
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 chilled shallot jam served with slithers of pancetta

Wine and spice poached pears and hint of Hickory smoke. Pepper crowdie, water melon 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

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# 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 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)

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# 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 pûr e, 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

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## 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

#### **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

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# 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

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## 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.

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# 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 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

## 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

## 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

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# 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

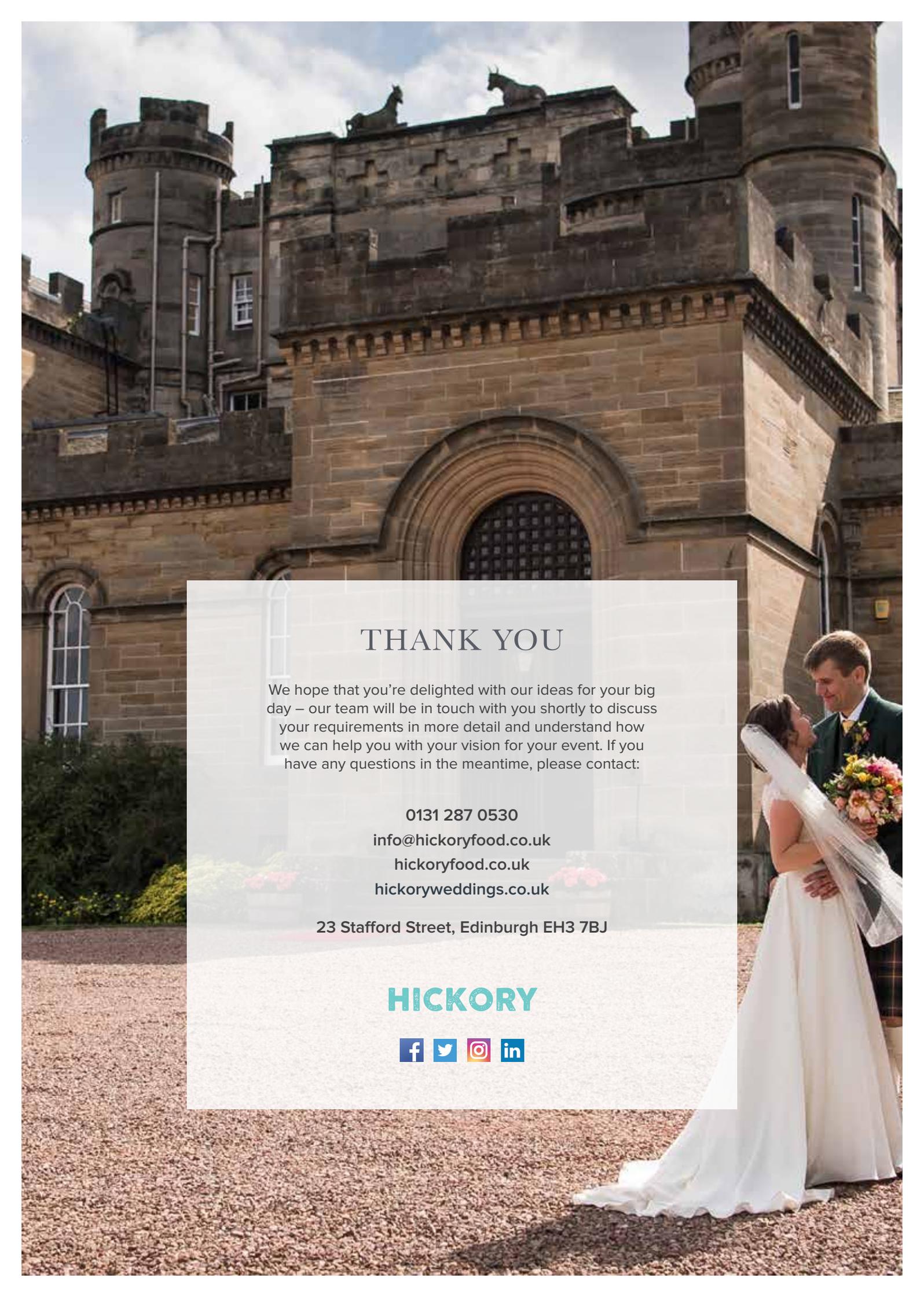
Crisp white table linen and linen napkins

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:

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**HICKORY**

