

Menu I

BUCCLEUCH ARMS CLASSIC MENU ONE

Simplicity at its' best

From £28.00 per person

Starter

Classic Prawn Cocktail - a layer of hand-carved Teviot smoked salmon, topped with fresh prawns in a marie rose sauce



Main Course

Roast Rib of Scottish Beef - accompanied by a rich jus, homemade Yorkshire pudding and seasonal vegetables



Pudding

Homemade Raspberry Cranachan - a mouth watering combination of toasted oatmeal, seasonal berries, whisky, Scottish honey and double cream served with our signature heart-shaped shortbread



Cafetiere of fresh filter coffee and mint chocolates



Scottish cheeseboard and homemade oatcakes



Menu II

BUCCLEUCH ARMS CLASSIC MENU TWO

Simplicity at its' best

From £28.00 per person

Starters

A refreshing summer soup

Choose from either

Fresh pea and mint, tomato and basil, cream of watercress, carrot and orange

Or a warming Winter soup

Mushroom and rosemary, broccoli and stilton, Scotch broth, Cullen Skink



Main Course

Oven baked breast of Scottish chicken, served with a creamy white wine and asparagus sauce accompanied by seasonal vegetables.



Pudding

Good old-fashioned sherry trifle



Cafetiere of fresh filter coffee and mint chocolates



Scottish cheeseboard and homemade oatcakes



Menu III

CARVERY BUFFET

An informal and great way to serve your guests

From £33.00 per person

Choose from the following starters:

Homemade Chicken Liver Pate – served with warm toast and garden chutney
Classic Prawn Cocktail – a layer of hand-carved Teviot smoked salmon, topped with fresh prawns in a marie-rose sauce
Summer Soups: Fresh pea and mint, tomato and basil, cream of watercress or carrot and orange
Winter soups: Mushroom and rosemary, broccoli and Stilton, Scotch broth, Cullen Skink
Trio of Scottish smoked fish served with homemade oatcakes
Refreshing Galia melon surrounded by fruit coulis and citrus sorbet



Main Course Carvery

Choose 2 of the following:

Roast rib-eye of Scottish Beef, black pepper and herb scented crust
Roast Border leg of lamb, stuffed with garlic, aromatic rosemary and glazed with honey
Whole baked ham on the bone glazed with marmalade
Succulent British turkey crown roast
Roast loin of pork with sage and apricot stuffing
Vegetarian nut roast with tomato and basil sauce
Served with boiled potatoes with melted butter or roast potatoes
and
Seasonal vegetables or
Seasonal mixed salad with leaves and
Homemade crunchy coleslaw



Puddings

Choose from:

Seasonal fresh fruit bowl
Homemade mango and lime cheesecake
Homemade pear and almond tart, served with whipped cream
Delicious chocolate, cointreau and orange mousse
Brioche bread and butter pudding with vanilla custard



Cafetiere of fresh filter coffee and mint chocolates



Menu IV

LOCAL PRODUCE MENU

(Seasonal pricing and availability applies)

The Buccleuch Arms is very proud to support as many local suppliers as possible. The Scottish Borders produces world class food which hasn't travelled half way round the world to reach our plates. If, like us you feel strongly about buying locally, we can offer your wedding party a feast to remember. We have created a wedding menu with the emphasis on fresh, local produce and we intend to provide you and your guests with flavour, flair, taste and quality, so here are our recommendations.

Starters

Platter of Hardiesmill smoked beef, olives and pastrami
Hand carved Teviot smoked salmon served on original berrymeal bread
Buccleuch Home smoked breast of Scottish chicken salad with Tweedside honey dressing
Homemade soups with seasonal vegetables
Locally sourced homemade game terrine with a seasonal compote
Seasonal fruit sorbet



Main Courses

Roast rack of Border lamb with a rich rosemary jus
Roast haunch of wild boar served with blackcurrant compote
Roast haunch of roe deer on a bed of parsnip puree, served with game chips
Poached Tweed salmon topped with a fresh asparagus and hollandaise sauce
Locally caught Sea trout in lime butter
Lobster
Roast sirloin of Border beef served with a roasted shallot and red wine jus



Puddings

Selkirk Bannock bread and butter pudding with Glenkinchie whisky sauce
Fresh Pavlova with seasonal fruit
Fresh fruit bowl
Summer pudding with local cream
Standhill Farm cheeseboard and homemade oatcakes



Menu V

NIBBLES

£3.50 per person-choice of four (minimum numbers of 25 people)

Homemade hummous, guacamole or roasted red pepper dip with kettle chips,
Crudités and pitta bread
Homemade Cheese Straws
Homemade Parmesan crisps
Slivers of chorizo
Marinated black or green olives with feta cheese
Cashew or pistachio nuts



CANAPES

£6.50 per person

Miniature green olive, red onion and mature cheddar scone filled with chive cream cheese
Chargilled medallion of sweet potato topped with Cajun chicken and vine cherry tomatoes
Toasted original berry meal crouton with a Carpaccio of tuna, fresh rocket and lime garnish
Homemade mini oatcakes topped with Roxburgh brie, red grape, cranberry compote & fresh basil.
Fresh medallion of cucumber, garnished with cream cheese, fresh dill & lumpfish caviar
Vine cherry tomato stuffed with parmesan, parma ham and fresh basil



EVENING BUFFETS

From £1.25 per person

Mini scotch pies £1.20
Bacon rolls £2.50
Chips in a cone £1.95
Stovies £5.50
Whole roast ham on the bone served in a floured roll with mustard and homemade chutney

