

# THE OLD MILL HOUSE WEDDING MENUS

CREATED BY

**HICKORY**



# HICKORY: EXTRAORDINARY FOOD FOR PERFECT WEDDINGS

**We're an award-winning Scottish business with a passion for incredible weddings and fantastic food. As a selected caterer for The Old Millhouse, we look forward to delivering exceptional weddings at this exciting new destination.**

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-free 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.



# YOUR WEDDING AT THE OLD MILLHOUSE

Situated 8 miles from the city of Edinburgh, and just 20 minutes' drive from Edinburgh Airport, The Old Millhouse is set on the banks of the River Esk, among 3.5 acres of private gardens.

Originally dating from 1704, the current owners rescued this listed stone house in 2012 and began the huge task of sympathetic restoration.

Today the house is testament to their sheer dedication and hard work, and now you can experience their unique blend of old and new design by staying in this historic building and hosting your dream wedding in these spectacular surroundings.

Sleeping 10 and with plenty of space for a beautiful marquee in the grounds, The Old Millhouse provides a truly unforgettable setting for your wedding. At The Old Millhouse you can extend the biggest day of your lives into a long weekend or midweek stay with this spectacular house providing a decadent place to relax and unwind both before and after saying 'I do'.

The secluded setting coupled with close proximity to Edinburgh makes it an exceptional venue for weddings with plenty of space for your loved ones and luxurious extras you won't find anywhere else!

Our experienced event designers will work closely with you and the The Old Millhouse team to create exactly the right look and feel for your wedding, so that every detail is spot on.



# THE OLD MILLHOUSE SAMPLE WEDDING MENUS

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# 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)

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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 with 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 chillied 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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# 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.

CASH OR ACCOUNT BAR FACILITES AVAILABLE

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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, Barwheys 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 WEDDING AT THE OLD MILLHOUSE

40 Guests £165 Per person

60 Guests £140 Per Person

80 Guests £120 Per Person

## YOUR WEDDING PACKAGE WHAT'S INCLUDED

Selection of 3 canapés per person

3 course wedding breakfast

2 glasses of fizz per person for reception and toasts

2 glasses of wine per person with the meal

Evening buffet of hot filled rolls

Contemporary crockery, cutlery and glassware

Crisp white table linen and linen napkins

Full cash or account bar set up

Chef Team, Event Manager and dedicated team of staff to deliver your special day

Tasting for two at Hickory's Musselburgh venue

## ADDITIONAL HIRE OPTIONS

Clear span Marquee Hire 6m x 12m from £1200

Catering Marquee Hire 6m x 6m from £400

Luxury mobile toilet hire from £960

Power distribution £565

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# 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](mailto:info@hickoryfood.co.uk)

[hickoryfood.co.uk](http://hickoryfood.co.uk)

[hickoryweddings.co.uk](http://hickoryweddings.co.uk)

23 Stafford Street, Edinburgh EH3 7BJ

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THE OLD  
MILL HOUSE