

THE LAIRDS WELCOME BANQUET

On the first day of a two day stay our chefs will be pleased to prepare a sumptuous Lairds banquet.

Carefully selected from the very best the region has to offer this Banquet is specifically designed to compliment perfectly the relaxed and informal atmosphere of your first day of arrival at Comlongon Castle.

You do not need to produce a table plan or name tags as the seating arrangement is totally informal. Depending upon the numbers attending we will cater this to your individual requirements.

All you need to do is confirm numbers attending and choose your menu option for starter and dessert.

If you have guests and children attending with particular dietary needs please inform the wedding coordination team who will have the menu subtly altered.

All guests have the same starter, whilst platters of various dishes are brought out in a very informal seated banquet for the main course, finally to end; your guests will all enjoy a pre-chosen freshly prepared dessert.

Teas and coffees will be served in the Drawing room.

(see menu below)

THE LAIRDS BANQUET

TO BEGIN, PLEASE CHOOSE FROM THE FOLLOWING:

A. THE BARDS SUPPER

Locally produced award winning haggis, served traditionally with neeps and tatties (creamed turnip and potatoes). Accompanied with a creamy whisky sauce.

B. SOUP OF THE DAY

Chefs own soup, made with fresh market produce. Served with crusty bread.

C. SOLWAY SEAFOOD SELECTION

Succulent ships of locally smoked salmon with prawns, cockles and mussels on crisp salad leaves with devilled sauce.

**PLEASE CHOOSE ONE OF THE ABOVE FOR YOUR
BANQUET.**

THE LAIRDS PLATTER

A SELECTION OF LOCALLY SOURCED PRODUCE, COOKED
WITH AGE OLD RECIPES AND PRESENTED ON PLATTERS
FOR YOU TO FEAST UPON.

Braised Borders lamb Gigot Chops

Arran Mustard Glazed Chicken

Baked Galloway Gammon Joint

Heather Honey Roast Rack of Ribs

Barony spiced Venison Meatballs

Accompanied with garnishes and roast gravy, chipped and baked
potatoes and fresh market vegetables.

AND FINALLY

PLEASE CHOOSE ONE OF THE FOLLOWING:

A. RASPBERRY CRANACHAN

Toasted oatmeal, raspberries, honey and Drambuie, folded through fresh double cream. A true taste of Scotland.

B. CLOOTIE DUMPLING

Steamed spiced pudding with cinnamon, nutmeg, currants and sultanas, served with hot dairy custard sauce.

C. TIPSY LAIRD

Scottish trifle with Glayva soaked sponge, coated in jam and cold set vanilla sauce. Topped with crushed meringue, double cream and shaved chocolate.