

## The Winter Edition The Dunkeld House Hotel Wedding Experience

Nestled amidst the breathtaking Perthshire landscape, Dunkeld House Hotel offers an unparalleled setting for your dream winter wedding. Envision your special day surrounded by timeless elegance, where every detail reflects elegance and sophistication.

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*Nestled amidst the  
breathtaking Perthshire  
Landscape.*

”

We believe your wedding day should be nothing short of perfection. Our dedicated wedding coordinators are with you from your enquiry right through to the big day itself and when matched with our picturesque grounds and grand interiors, you can be rest assured that Dunkeld House Hotel will provide the perfect canvas for your intimate celebration.

Having your own wedding coordinator not only helps to take the stress away, but their experience and knowledge will allow you to enjoy a smooth planning process. Take advantage of our recommended suppliers list as you create your dream wedding.

Let the timeless beauty and graceful charm of Dunkeld House Hotel be the setting for the wedding you have always dreamed of and together we can create a winter celebration just as magical as the season itself.



## The Package Details

*Celebrate your love story, in an intimate setting with our winter wedding package.*

SET RATE £3,800 FOR 40 GUESTS (MINIMUM)

AVAILABLE NOVEMBER TO MARCH

£95 pp surcharge, up to 50 guests maximum.

### Included in your package

*Ceremony and reception room hire*

*Glass of Prosecco at drinks reception*

*Glass of Prosecco for toast*

*Half bottle wine with meal*

*3 course wedding breakfast*

*Wedding night stay in our Hermitage Suite*



# Sample Menu

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## Starters

### Oak Smoked Salmon (GF)

*Crème Fraiche, Pickled Red Onion, Capers*

### Chicken Liver Parfait

*Toasted Brioche, Caramelised Red Onion Chutney*

### Creamed Leek & Potato Soup (V) (GF)

### Roasted Vine Tomato & Basil Soup (VE) (DF) (GF)

### Broccoli & Strathdon Blue Cheese Soup (V) (GF)

### Haggis, Neeps & Tatties Tart

*with a Single Malt Whisky Sauce*

### Braised Ham Hough Terrine (GF)

*Pickled Garden Vegetables, Curried Mayonnaise*

### Smoked Haddock & Braised Leek Fishcake

*Warm Tartare Sauce*

### Kitchen Garden Salad (VE) (GF) (DF)

*Pickled Vegetables, Lemon Emulsion*

### Sautéed Wild Mushrooms

*Toasted Brioche, White Wine Cream Sauce*



(GF) Gluten Free | (DF) Dairy Free |  
(V) Vegetarian | (VE) Vegan

## Main Course

### Slow Braised Scotch Beef (GF)

*Creamed Potatoes, Baby Vegetables, Beef & Red Wine Sauce*

### Slow Roasted Fillet of Beef (GF)

*Dauphinoise Potatoes, Braised Red Cabbage, Port Sauce (£10 Supplement)*

### Roast Breast of Chicken (GF)

*Fondant Potato, Butternut Squash Puree, Baby Vegetables, Chicken Sauce*

### Roast Belly of Pork

*Mashed Potatoes, Black Pudding, Tenderstem Broccoli, Cider Sauce*

### Creamed Wild Mushroom & Thyme Wellington (V)

*Mashed Potatoes, baby vegetables, White Wine Cream Sauce*

### Roasted Butternut Squash & Goats Cheese Tart (V)

*Garden Herb Crumb, Fondant Potato, White Wine Cream Sauce*

### Baked Fillet of Cod (GF)

*Mashed Potatoes, Seasonal Green Vegetables, Curry Velouté*

### Roasted Root Vegetable Wellington (DF)(V)

*Mashed Potatoes, Baby Vegetables, Tomato Sauce*

### Fillet of Scottish Salmon (GF)

*Mashed Potatoes, Tenderstem Broccoli, Creamed Leek Sauce*

### Roast Breast of Duck (GF)

*Dauphinoise Potatoes, Braised Red Cabbage, Port & Duck Sauce*

# Sample Menu

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## *Desserts*

### **Sticky Toffee Pudding**

*Whisky Butterscotch Sauce, Salted Caramel Ice Cream*

### **Lemon Meringue Tart**

*Raspberry Sorbet*

### **White Chocolate & Raspberry Cheesecake**

*Chantilly Cream, Fresh Berries*

### **Rhubarb Crumble Tart**

*Crème Anglaise*

### **Whisky & Raspberry Crème Brûlée**

*Shortbread Biscuit*

### **Elderflower Poached Peach (VE) (GF) (DF)**

*Fresh Berries, Berry Sorbet*

### **Cranachan Pavlova (GF)**

*Raspberry Cream & Sorbet*

### **Trio of Scottish Cheese**

*Apple Chutney, Grapes, Oatcakes (£10 Supplement)*

### **Lemon Posset**

*Macerated Summer Fruits, Shortbread Biscuit*

### **Dark Chocolate & Raspberry Tart**

*Raspberry Sorbet*



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# Sample Menu

## Evening Buffet

Braised Beef Stovies (GF)

Classic Margarita Pizza (V)

6oz Steak Burgers & Vegetable Burgers (V)

Lorne Sausage & Bacon Rolls

Classic Hot Dog

*Brioche Bun, Caramelised Onions*

Posh Fish Fingers

*Brioche Bun, Tartare Sauce*

## Canapes

*Available for an additional £10.50 per person.*

Haggis Bon Bons

*Whole Grain Mustard Mayonnaise*

Smoked Salmon

*Crème Fraiche & Dill Crostini*

Roasted Butternut Squash (V)

*& Sage Arancini*

Garden Pea, Mint & Feta Tartlet (V)

Heritage Beetroot & Goat's Cheese Tart (V)

Chicken Liver Parfait

*Caramelised Onion Chutney, Mini Oatcake Roast*

Pork & Sage Sausage Roll with Apple Sauce

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Roast Beef & Horseradish Crostini

Braised Dunkeld Estate Venison Croquette

Mini Smoked Haddock & Salmon Fishcake

*Lemon & Herb Mayonnaise*

## Children's Menu

### Starters

Garlic Bread

Duo of Melon & Fresh Berries

Cream of Tomato Soup

### Main Course

Margarita Pizza Bites

Macaroni Cheese

Chicken Goujons, Fries & Beans

### Desserts

Strawberry Jelly & Vanilla Ice Cream

Chocolate Brownie & Vanilla Ice Cream

Sticky Toffee Pudding, Toffee Sauce  
& Vanilla Ice Cream





DUNKELD

HOUSE HOTEL