



Dear Bride & Groom to be.....

Thank you very much for your enquiry regarding your wedding here at Mabie House Hotel.

Mabie House is situated in beautiful private gardens surrounded by woodland, the perfect setting for your special day. Indeed a lot of our couples have chosen to have their wedding ceremony here as well.

We have two private function rooms, the dining room being the most popular to hold your wedding breakfast and the function room for holding the evening reception also. Each is tastefully decorated to the highest standards and both overlook the gardens.

We have catered from two to 102 guests for a sit down meal and up to 180 guests for the evening reception. We can also cater for marquee weddings.

As we are a bespoke hotel there is not such a thing as a **'set package'** as we feel each couple has different requirements. Below are our menu options for you to choose from. Any menu ideas or budget you have can be catered for here at Mabie.

There is no charge to have your wedding here at Mabie House or any venue hire charge. We do however ask for a £500.00 deposit to secure your date confirming this as YOUR day, this does get deducted off your final payment. Ceremonies that are outdoors there is a £100.00 charge.

The tables are set with linen table cloths and coloured napkins of your choice. Flowers, again to suit your colour scheme, are complimentary.

Drink options can also be arranged to suit your budget & taste.

Please feel free to book an appointment at the Hotel for a chat about your ideas and have a look at our Function Rooms and the facilities we have to offer.

We really feel that Mabie House and the team go above & beyond to make your day as special and memorable as it should be.

Look forward to hearing from you.

Kind regards



Starters

Classic Prawn Cocktail with Crusty Bread

Sliced Local Haggis with Grilled Goats Cheese, Apple Chutney and Cress Salad

Medley of Melon with Luxury Sorbet & Raspberry Coulis

Homemade Soup with Crusty Bread (v)

Smooth Chicken Liver Pate with Mini Oatcakes, Redcurrant Jelly & Dressed Leaves

Deep Fried Breaded Brie with a Cranberry Sauce & Dressed Leaves

Italian Caprese (*mozzarella, tomatoes, basil pesto & balsamic glaze*)

Smoked Salmon, Cream Cheese & Chive Roulade with Rocket Salad

Trio of Mini Appetisers

Quenelle of Pate with mini Oatcakes

Mini Bruschetta with Basil Pesto

Breaded Brie with Cranberry Sauce



MAINS

Chicken Breast Stuffed with Haggis with a Cream Pepper Sauce

Fillet of Solway Salmon with a Sun dried Tomato, Garlic and Herb Butter

Garden Pea & Parmesan Risotto

Braised Rump of Galloway Beef with a Rich Red Wine and Onion Jus

Mushroom Stroganoff with Wild Basmati Rice

Chicken Breast wrapped in Parma Ham with Basil Pesto

Roast Galloway Beef with Yorkshire Pudding and a Rich Jus

Chicken Breast with a Cream Peppercorn Sauce

Pan-fried Fillet of Cod with a White Wine Cream Sauce

All served with roasted vegetables, Roast & New Potatoes



DESSERTS

Cream Filled Profiteroles with a Chocolate Sauce

Sticky Toffee Pudding with Butterscotch Sauce, Brandy Basket and Vanilla Ice Cream

Vanilla Cheesecake with Raspberry Coulis and Chantilly Cream

A Selection of Cheese with Savoury Biscuits

Apple Crumble with Ice Cream

Trio of Mini Desserts

Chocolate profiterole

Lemon torte

Fresh berry meringue

Rich Chocolate Torte with Chocolate Sauce and Vanilla Ice Cream

Lemon Torte with Raspberry Coulis & Chantilly Cream

Seasonal Fresh Berry Meringue with Chantilly Cream

Crème Brulee with Chantilly Cream & Homemade Shortbread

All dietary requirements can be catered for.



BUFFET SELECTIONS

Finger Buffet - £10.95

A Variety of freshly cut Sandwiches
Sausage Rolls
Chicken Goujons
Nibbles in Bowls

Finger Buffet - £11.95

Sausage Rolls
Melton Mowbray Pies
Selection of Pizza's
Closed Sandwiches
Chicken Goujons

Finger Italian Mezze - £15.95

Selection of Meats - *proscitto, salami, pepperoni*
Sun dried Tomato & Mozzarella Balls
Artizian Crusty Bread
Balsamic Glaze
Olives

Mabie Ploughman's - £12.95

Mature Cheddar Cheese
Honey Roast Ham
Pickled Onions
Crusty Artizian Bread
Apple & Plum Chutney
Scottish Oatcakes
Celery & Grapes
Melton Mowbray Pork Pies



Hot n Cold Banquet - £35.00

Dressed Whole Poached Solway Salmon
Honey Glazed Baked Ham or/and Roast Galloway Beef
Vegetable Pasta Bake
Mozzarella, Cherry Tomato and Basil Salad
Hot Savoury Rice
Mixed Leaf Salad
Homemade Coleslaw
New Potatoes
Spicy Chicken Curry **OR** Beef Stroganoff **OR** Sweet & Sour Pork

Other dishes

Bacon or Sausage Rolls - £3.50 each.
Baskets of Chips - £3.00.
Cheese Board with Savoury Biscuits Chutney, Celery & grapes at £7.95 per person catered for.
A Selection of Freshly Cut Sandwiches with Warm Sausage Rolls - £6.95 per person catered for.