

“The breakfast was such as best breakfasts then were. Some variety of bread, hot rolls, buttered toast, tongue, ham and eggs. The addition of chocolate at one end of the table and the wedding-cake in the middle marked the speciality of the day...soon after the breakfast the bride and bridegroom departed.”

*- Jane Austen's niece Caroline giving a wonderful description of the traditional Wedding Breakfast,
1814*

Your Wedding Breakfast Tasting

With all our Wedding Experiences we will invite you into the Dobson Restaurant three months prior to your wedding to sample and design your Wedding Breakfast.

You will each select and sample a starter, main course and dessert, along with the wines included with your wedding experience.

Thereafter we invite you to select one starter, one main course and one dessert for all your guests to enjoy.

Rest assured, all dietary needs for health or religious reasons will be taken care of with very special care and attention from our chefs and serving staff.

Sample Wedding Breakfast Menu

Salads and Cold Starters

Blacksticks blue cheese, pear and walnut salad, watercress

Hot tea smoked Scottish salmon, avocado, radish, watercress

Marbled game terrine, autumn fruit chutney, caraway croutes

Soups

Tuscan style bean, tomato and pancetta

Lamb Irish stew served with mini herb dumplings

Cullen skink

Sorbets

Champagne, elderflower syrup

Lemon, crushed Scottish raspberries

Mango, fresh passionfruit syrup

Main Courses

Roasted breast of corn-fed chicken, fondant potato, braised carrots, creamed savoy cabbage with bacon, red wine sauce

Slow cooked feather blade of beef, horseradish mash, roasted carrot, broccoli, bourguignon jus

Roasted shoulder of lamb, confit garlic mash, fine beans, roasted shallots, Madeira and rosemary jus

Roasted rack of lamb, sweet potato dauphinoise, asparagus cherry tomatoes, salsa verdi

Pan roasted salmon supreme, herb crushed new potatoes, asparagus, lemon, dill and caper butter sauce

Pave of cod, butter bean, tomato and chorizo stew

Aubergine stuffed with cous cous, apricots, pistachios and roasted peppers (VE) (GF)

Chicory tarte tatin, creamed kale, orange butter sauce

Desserts

Dark chocolate and passionfruit tart, dark chocolate sauce, passionfruit sorbet

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate and espresso tart, chocolate ice cream, coffee crumb

Selection of cheese, chutney, savoury biscuits, celery and grapes

Teas and Coffee

Selection of sweet treats are included with tea and coffee