



**MAITLANDFIELD**  
**HOUSE HOTEL**



*Dinner & Buffet Menu*



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*Dear Guest*

Thank you for your recent enquiry with regards to holding your event at the Maitlandfield House, one of the finest event venues in East Lothian. Our team are experienced in large formal events to small intimate family gatherings.

The impressive Great Hall Banqueting Room can cater for up to 200 guests with its own private function bar and generous dance floor. For smaller numbers we have the Reception room, the famous Sixteen King's room or the Great Hall, which can be divided into 2 rooms offering a variety of layouts with or without the dance floor.

Enjoy your welcome reception weather permitting on our beautiful lawn surrounded with an abundance of seasonal colour in the garden, or in our drawing room in front of a real fire.

If you are requiring accommodation Maitlandfield House has 25 comfortable bedrooms allowing you and your guests to make a night of it. Special prices are available for your guests wishing to stay in the hotel. You may wish to consider exclusive use of the house and enjoy private use of all bedrooms, lounge, restaurant and bar facilities, further details are available on request.

Your event meal will be prepared by our head chef and his team and will be delivered by our excellent service team and the duty manager will be dedicated to ensuring that your event is the way you want it to be. If you would like to visit Maitlandfield House Hotel to view the wonderful facilities and discuss your requirements please contact us to arrange a time convenient to you.

We will happily assist you in planning all the service aspects of your event.

*Yours sincerely*

*Pauline De Freitas*

Events Coordinator

# Five Star Menus

## *Five star menu No 1*

**£18.50**

**Fantail of cantaloupe melon**  
heather honey and fruit syrup

★

**Stuffed roast loin of pork**  
on braised potato with a medley  
of root vegetables and roast jus

★

**Lemon and lime bavaois**  
mango fruit coulis

★

**Freshly filtered Colombian coffee**  
chocolate mints

## *Five star menu No 2*

**£19.50**

**Seasonal vegetable soup**  
crunchy herb croutons

★

**Oven roasted chicken supreme**  
on braised potato with cream peppercorn  
sauce and a medley of vegetables

★

**Apple crumble**  
vanilla custard cream sauce

★

**Freshly filtered Colombian coffee**  
chocolate mints

## *Five star menu No 3*

**£21.50**

**Smooth chicken liver and mixed herbs pate**  
house chutney and oatcakes

★

**Traditional braised shin of Scottish beef**  
on creamed potato and medley of root  
vegetables

★

**Duo of white and dark chocolate**  
meringue topping and mocha coffee  
sauce

★

**Freshly filtered Colombian coffee**  
chocolate mints

## *Five star menu No 4*

**£23.50**

**Terrine of poached and smoked salmon**  
light seafood sauce

★

**Braised leg of Scottish lamb**  
on cream potatoes with rich port wine  
sauce and a medley of vegetables

★

**Forest fruits summer pudding**  
wild berry coulis

★

**Freshly filtered Colombian coffee**  
chocolate mints

## *Five star menu No 5*

**£28.50**

**Salad of hot smoked salmon**  
on seasonal leaves with a light caper dressing

★

**Roast rib of Scottish beef**  
on local haggis, braised potatoes, belhaven best jus  
and a medley of vegetables

★

**Glazed citrus tart**  
on hedgerow berries coulis

★

**Freshly filtered Colombian coffee**  
with chocolate mints

# Drinks Selector

You are free to choose from one of our carefully elected drinks packages, however, if you prefer you can make your choices from our extensive list:

## *Selector no 1 £10.50*

One glass of sparkling bucks fizz on arrival  
One glass of classic red or white wine with meal  
One glass of sparkling wine for the toast

## *Selector no 2 £13.50*

One glass of chilled fruit punch on arrival  
Two glasses of classic red or white wine with meal  
One glass of sparkling wine for toast

## *Selector no 3 £15.00*

One glass of pink sparkling on arrival  
Two glasses of classic red or white wine with meal  
One glass of sparkling wine for toast

## *Selector no 4 £22.50*

One glass of pink champagne on arrival  
Two glasses of classic red or white wine with meal  
One glass of champagne for toast

## *Children's drinks £4.95*

Glass orange juice, lemonade or coke / diet (reception)  
Glass orange juice, lemonade or coke / diet (meal)  
Glass of lemonade served in a champagne flute (toast)

## *Extras ideas for welcome drink*

Glass of champagne	£8.50
Glass of sparkling wine	£5.25
Bucks, Cranberry or Raspberry Fizz	£4.50
Refreshing non alcoholic fruit punch	£3.75
Alcohol fruit punch	£3.95
Cup of mulled wine, traditional and warming	£3.95
Pimms No 1 served chilled with lemonade	£3.95

*Welcome canapés* £ 1.55 each or any 4 £5.95 per person

### *Hot*

Skewered salmon and lemon mayonnaise  
Vegetable tempura  
Crostini with grilled cheese, bacon and onion  
Chicken satay with spicy peanut dip  
Skewered potato with roasted tomato sauce

### *Cold*

Cream cheese and roast pepper  
Salmon and crème fraiche roulade  
Game pate with redcurrant  
Goats cheese with orange marmalade  
Tuna nicoise - chorizo and mixed bean

- The above drinks packages are based on spirits 25mls, wine 175mls.
- Champagne or sparkling 125mls

# Buffet Menu Selector

## Evening Cocktail Buffet

Mixed sandwiches, cocktail sausage rolls, savoury cheese roulade, cocktail spring rolls, cheese & tomato pizza bites, breaded salmon and tuna bites, Indian pakora with dips, Chinese ribs, Scotch eggs, chicken fillets, chicken drumsticks, onion bhajis with dip, potato savoury bites, vegetable crudities with dip platter.

- **Select 5** £7.95
- **Select 8** £10.95
- **Select all** £17.95
- Buffet service **tea & coffee** £1.95

## Table Nibbles

Salted peanuts, dry roasted peanuts, Bombay mix, kettle crisps, pretzel's £2.00 each bowl

## Additional to the Buffet

Traditional scotch or Macaroni pie with brown sauce	£4.50
Traditional sausage stovies served with oatcakes	£6.75
Scottish buffet – haggis, neeps and tatties with a creamy Glenkinchie sauce	£7.95
Bacon roll or hotdog roll with tomato relish and mustard	£6.95
Barbeque mixed grill with salads served outside in the garden	£15.50

## Cold fork buffet

Baked gammon  
Roast turkey  
Roast Scottish beef  
Smoked salmon and trout fillets

Coleslaw salad  
Savoury rice salad  
New potato and chive salad  
Lettuce leaves tomato and onion salad

■■■

Wedge of apple and sultana flan with Chantilly cream

■■■

Freshly brewed Colombian coffee and chocolate mints

£14.95

## Hot fork buffet

Italian beef lasagne in parmesan cheese  
Spicy chicken piri piri  
Chilli beef and red kidney beans  
Poached chicken pieces in white cream sauce  
Beef and mushroom stroganoff in Arran mustard

Steam basmati rice  
baked potato

■■■

Chocolate profiteroles with cappuccino sauce

■■■

Freshly brewed Colombian coffee and chocolate mints

£16.95

Select three choices for main courses

## Cold carved buffet

Smooth chicken parfait, port wine syrup oatcakes

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Whole dressed poached salmon  
Carved honey baked ham with cloves  
Carved roast rib eye of Scottish beef  
Coronation chicken salad

Mixed leaves and tomato salad

Potato and chive salad  
Celery and walnuts salad  
Savoury rice salad  
Spicy cous cous salad

■■■

Continental Scottish cheese platter  
Local fresh strawberries with fresh cream

■■■

Freshly brewed Colombian coffee and chocolate mints

£35.50

- Please note that the fork and carved menus are catered for numbers over 50. If the menu is required for less numbers please advise.

# Menu Selector Planner

## Starters

Tomato and mozzarella salad black olives and pesto dressing	£4.95
Fan of cantaloupe melon with mixed seasonal fruits and vanilla and poppy seed dressing	£4.95
Smooth chicken and pink peppercorn parfait with Scottish oatcakes	£5.50
Chicken and game terrine with caramelised red onion compote	£5.75
Local haggis resting on a pillar of carrot, potato and turnip with malt whisky sauce	£6.50
Farmed smoked salmon from Dunbar smokery with a light dill and crème fresh sauce	£6.95

## Soups Course or Intermediate

Classic Italian minestrone vegetable soup with crunchy parmesan croutons	£3.75
Sun ripened tomato and mixed beans chowder	£3.75
Butternut squash and carrot infused with heather honey	£3.95
Light chicken consommé garnished with strips of root vegetables and a julienne of pancake	£4.25

## Mains or Intermediate

Champagne sorbet	£3.00	
Apple and Vanilla sorbet	£2.75	
Fillet of farmed Dunbar trout dressed with a watercress sauce	£7.50	£15.00
Roasted fillet of farmed sea bass with smoked bacon and tarragon cream sauce	£8.50	£16.95
Classic risotto of wild and field mushrooms, with red pepper coulis	£6.50	£12.50
Mediterranean vegetable parcel with smoked cheese cream sauce	£6.50	£12.50

## Mains

Pan roasted belly of organic pork on apple cream potato root vegetables and calvados jus	£13.50
Corn-fed chicken supreme on a stew of sweet potato and mixed bean casserole	£14.95
Rosemary scented braised shank of lamb on a sweet potato rosti with seasonal vegetables	£15.95
Supreme of corn-fed chicken on a creamed potato and haggis with Glenkinchie whisky sauce	£16.50
Confit leg of duck on braised potatoes with a rich juniper berry reduction	£17.95
Roast haunch of Scottish venison, wild mushrooms, juniper berries and a port jus	£18.50
Roast rib eye of Scottish beef with a horseradish flavoured Yorkshire pudding and natural jus	£19.75
Carved fillet of beef wellington with a rich Madeira wine sauce and a bouquetier of vegetables	£22.50

## Desserts

Red berry fruit pudding with crème fraiche	£4.50
Apple crumble with a Drambuie and vanilla pod sauce	£4.75
Baked chocolate tart with candied orange	£4.95
Duo of white and dark chocolate tower with a cappuccino cream	£4.95
Profiteroles filled with cream laced with warm chocolate sauce	£5.25
Raspberry charlotte with vanilla bean and cinnamon cream	£5.25

## Cheeses (as an extra course)

Individual Selection of Scottish and European cheese with fruit and oatcakes	£4.95
Platter of mixed Cheeses for the table with oatcakes	£10.00

## To finish

Freshly filtered Colombian coffee with chocolate mints or homemade tablet	£2.50
Freshly filtered Colombian coffee with dipped fruits in dark and milk chocolate	£3.50

# Hotel Services Images

