

Dunmuir HOTEL

Let your day be ours to enhance...

Dunmuir Hotel is a small family hotel that prides itself on its personal service.

- A multi award winning hotel
- Located in the sunny Seaside Town of Dunbar
 - Voted no 1 on Tripadvisor in Dunbar
 - Voted no 2 on Tripadvisor in East Lothian



The hotel offers a choice of areas with the Goldenstones suite able to cater for parties of up to 120 seated or the 1902 Grill for a smaller event. With a dedicated team to ensure all of your requirements are met along with free parking, lobby area and bar area we are a perfect venue.



Each and every wedding is quite individual and as such we discuss every enquiry on a one to one basis with prospective Dunmuir brides, grooms and parents

Come along and speak to either Philip or Lesley who would be delighted to start planning your special day.

We are pleased to offer a selection of menu options including:-

Buffet Selection from £7.45
Three course meal from £21.95

When selecting one of our menus we will include:-

Choice of private room
Dedicated co-ordinator on the day
Facility to play your own music

To discuss your requirement please call Lesley or Philip on 01368 862033 or e-mail
info@dunmuirhotel.co.uk

Menus

Set 3 Course Menus

Menu 1

£21.95

Trio of Melon
served with a fruit coulis

Baked Chicken Breast
White wine and mushroom cream sauce

Served with local seasonal vegetable and potatoes

Local berry and meringue mille-feuille
with strawberry coulis

Coffee and Tablet

Menu 2

£23.95

Lightly Spiced Lentil & Vegetable Broth

Steak Pie
Served with local seasonal vegetable and potatoes

Banoffee Pie
with vanilla ice cream and chocolate shavings

Coffee & Tablet

Menu 3

£32.00

Duck and Orange Terrine with Melba Toast

Sorbet

Confit Rack of Border Lamb with Herb and Parmesan Crumble with Straw Potatoes and Crème Fraiche

Chefs selection of local seasonal vegetables and potatoes

Baked Apple Stuffed with Dried Fruits and Rum Topped with Oatmeal Crumble and Cinnamon Ice-Cream £5.15

Tea or Coffee with tablet

Menu 4

£47.00

Local Lobster Salad

garnished with avocado tartar, Belhaven smoked salmon and citrus vinaigrette

Sorbet Cocktail

Grilled Fillet Steak

with a potato gratin, asparagus tips and a wild mushroom cream

Baked Apple Stuffed with Dried Fruits & Rum
topped with oatmeal crumble and cinnamon ice-cream

Coffee and Petit fours

Canapes

Mini Thai Basket

Smoked Salmon Mini Parcels

Smoked Salmon Blinis

Mini Fish 'n' Mushy Peas

Crispy Prawn Purses

Mini Sausage and Mash

Chicken and Chorizo Skewers

Mini Curry Selection

Cocktail Vegetable Satay

Chicken Liver Terrine

Quail Egg Terrine

Smoked Salmon and Asparagus Pin Wheel

Selection of from the above

(Your choice of Canapes per person 4 - £7.25, 6 – £9.95)

Menu Selector

To Start...

- Choice of soup from £4.25
Chefs homemade Duck and Orange Pate with Melba Toast £5.95
Traditional Prawn Cocktail with brown bread £7.25
Chilled Medallions of Monkfish with Mixed Seafood Cocktail and Piquillo Pepper Vinaigrette £6.95
Local Lobster Salad, garnished with Avocado tartar, Belhaven Smoked Salmon and Citrus Vinaigrette
£17.25
Trio of Chilled Melon and Parma Ham £5.95
Warm Tartlet Stuffed with Roasted Peppers Caboc Cheese and Watercress dressed with a balsamic
glaze £5.25
Trio of Hornigs Haggis Bon Bon's served with a Whisky Mayonnaise £6.25

Main Courses..

- Chicken Breast stuffed with Hornigs Haggis, Served over Creamed Potatoes and Local Seasonal
Vegetables and a Whisky Cream Sauce £12.95
Monkfish Marinara with Confit Potatoes and Tapenade tuile £15.25
Grilled Shaw's Fillet Steak with Potato Gratin, Asparagus Tips and a Wild Mushroom Cream £33.95
Confit Rack of Border Lamb with Herb and Parmesan Crumble with Straw Potatoes and Crème
Fraiche £17.95
Pan Seared Halibut with Wild Garlic Crushed Potatoes and a Light Shellfish Broth £15.95
Petit Ratatouille Baked in a Herb and Parmesan Crumble with Straw Potatoes and Crème Fraiche
£11.95
Noisettes of Pork Fillet with Heritage Potatoes, Roasted Shallots and a Sweet Spanish Sherry - Pedro
Xemenez Glaze £15.95
Pan Fried Venison Fillet carved over a Black Pudding round with Dauphine Potato and pan jus £21.65
Char-grilled Halloumi Steak with Roast Mediterranean Vegetables £15.95

Puddings....

- Eton Mess £4.95
Local Berry and Meringue Mille-feuille with Sweet Cream and Strawberry Coulis £5.25
Banoffee Cream Pie with Vanilla Ice-cream and Chocolate Sauce £4.95
Baked Apple Stuffed with Dried Fruits and Rum Topped with Oatmeal Crumble and Cinnamon Ice-
Cream £5.15
Warm Sticky Toffee Pudding with Caramel Ice-cream and Treacle Sauce £4.95
Selection of three Doddingtons Ice-creams @ £4.95

- Coffee & Tablet £2.95
Coffee and Petit Fours £4.95

Finger Buffet

Choose from the below selector

4 items £7.45

6 items £9.95

Assorted Sandwiches – Tuna, Egg Mayonnaise, Ham & Mustard, Cheese & Chutney, Turkey Salad, Cream Cheese & Cucumber, *Belhaven Smoked Salmon* * *Prawn Marie Rose* * (* £1.50 denote supplement of per unit)

Mini Bacon Rolls

Cajun or Barbeque Wings

Mini Meat Pasties

Baby Baked Potatoes with Cheese & Bacon or Cheese & Chilli

Baked Flat Breads with Tomato Basil and Mozzarella

Chicken Satay or Tikka Skewer with Yogurt Dip

Assorted Mini Quiches

Deep Fried Haggis Balls with Whisky Mayo

Cocktail Sausages on a stick

Skewered Buffalo Mozzarella Balls, Cherry Tomato and pesto

Sweet Treats £4.25

Fresh Fruit Kebabs

Mini Chocolate Éclairs

Mini Chocolate Brownie

Lemon Drizzle Cake

Childrens Menu

Age 4 to 11

£6.95

Starters

Heinz Cream of Tomato Soup

Melon Boat

Crudités – Carrot, Cucumber, Celery, Pepper and Mayo Dip

Main Course

Breaded Chicken Goujons

Fish fingers & Fries with either peas or beans

Penne Pasta in a tomato sauce

Grilled Pork Sausages & Fries or Mash with peas or beans

Dessert

Selection of Ice-cream

Chocolate mousse

Fresh Fruit Salad

Wine Packages

Package A

Choice of House White or Red Wine or freshly squeezed Orange Juice on arrival

A glass of Red or White Wine with the meal

A glass of Sparkling Wine for the toast

£9.95

Package B

Choice of Sparkling wine, Bucks fizz or freshly squeezed orange juice on arrival

Two Glasses of Red or White Wine with the meal

A glass of Sparkling Wine for the toast

£13.25

Package C

Choice of wine, house spirit or soft drink of choice on arrival

Glass of Luis Felipe Edward Lot 66 Sauvignon Blanc

or

Glass of La Campagne Cabernet Sauvignon

Served with the meal

Glass of House Champagne for the toast

£17.25

Package D

Glass of Champagne on arrive

Half a bottle of Red or White wine served with the meal

Glass of Champagne for the toast

£20.95