

JURA

Dedicated wedding coordinator to help you through each planning stage

Master of Ceremonies to host your special day

Red carpet on arrival

Cake stand with ceremonial sword for that all important picture

Ceremony room hire in the conservatory

Suite dressed with crisp white table linen and napkins

Wedding postbox

Personalised printed menus, seating plan and table names / numbers

Honeymoon suite on the night for the Bride and Groom

First year anniversary stay with dinner and a bottle of Champagne in your room

Glass of house Champagne / house cocktail or bottle of beer after the ceremony

Canapés (3 per person)

4 course wedding breakfast, 2 choices per course, tea and coffee

Glass of Champagne with speeches

1/2 bottle of Malbec / Sauvignon Blanc per person with meal

Evening buffet of lorne sausage and bacon rolls, tea and coffee

Overnight stay the night before the wedding with 2 friends

Overnight stay the night of the wedding for a friend + partner

	2020	2021	2022
All inclusive price	£5300	£5500	£5700
Price per extra day guest	£85	£87.50	£90
Price per extra evening guest	£9	£9	£9

Available 7 days a week for 50 guests



JURA MENU

STARTERS

Prawn and orange salad with a rich seafood sauce
Half Ogen melon with sorbet and berry purée
Melon and tropical fruit cocktail in Malibu syrup, topped with sorbet
Terrine of smoked haddock and prawns, oatcakes and seasonal leaves
Terrine of chicken liver parfait with Cumberland sauce and herbed bread
Chicken, wild mushroom and asparagus terrine wrapped in Parma ham
with oatcakes and plum chutney

SOUPS

Cream of tomato and red pepper
Carrot and orange cream
Cream of leek and potato
French onion soup with cheese croutons
Minestrone Italienne
Farmhouse chicken and vegetable broth

MAINS

Poached fillets of sole in a light mushroom and chive sauce
Salmon fillet in a white wine, tarragon and tomato cream
Medallions of pork fillet on wilted spinach with a coarse grain mustard sauce
Medallions of beef fillet layered with black pudding, smoked bacon and thyme jus
Roast rack of lamb in a rosemary essence with tomato and roast potato
Chicken stuffed with haggis with a whisky café au lait

DESSERTS

Citrus tart, marmalade ice cream and anglaise sauce
Hot apple and cinnamon crumble with ice cream
Edinburgh fog
Strawberry and chocolate gateaux
Petits choux buns filled with cream and topped with a rich chocolate sauce
Vacherin of meringue with strawberries and cream