



The Elder Tree

Weddings at Brinkburn

First of all, congratulations on your engagement!

We believe that the food you enjoy on your wedding day should come from your tastes.

So, rather than using off-the-peg menus, we prefer to discuss with you what food you love, what you don't, and what will make your guests the happiest. Then, based on that discussion, Tom will come up with several menu options and together you can go back and forth until you have a menu you'll be excited to eat.

Because of this way of doing things, giving an exact price before you've decided your menu is not quite possible. Some ingredients are more expensive than others and so we'd like to give you the flexibility to indulge if there's something special you really care about.

To give you an idea of what some different menus might cost, we've provided a few examples below.

Dietary requirements such as allergies or alternatives for vegetarian, pescatarian, vegan etc. can all be accommodated and can be worked out during the discussion for the rest of the menu.

Examples of Reception Drink Snacks

Menu 1: £10pp

Shallot fritter, sherry jam and thyme

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Grilled Doddington cheddar sandwich, tomato jam

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Grilled skewer of glazed summer vegetables and basil

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Chilled hand raised pork pie, English mustard

Menu 2: £12pp

Craster kippers, sourdough stottie, dried tomatoes from the summer and wild mint dressing

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Fennel pollen grilled peas, puffed cracker, cream, spruce infused honey

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Grilled skewer of celeriac, walnut and apple cooked for 3 months

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Potted Old Spot Pork, Delica pumpkin, its seeds and mead

Menu 3: £15pp

Minced lamb skewers, cream yoghurt and mint

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Cured ham wrapped around apples poached with rosemary

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Braised pork parcels with salsa verde

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Beetroot and blue cheese, puff pastry, watercress and almond

Menu 4: £17pp

Charcuterie from the Brinkburn deer and local farms

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Skewer of barbecued Shetland mussels, gooseberries

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Smoked Coquet River Trout tart, cultured cream, white currants and sorrel

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Mallard duck bun, leg meat and honey filling, cured breast

Menu 5: £23pp

Langoustine tail, raw cream yoghurt and nasturtium flower
tabasco

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Cured beef rib crumpet, walnut butter and Exmoor caviar

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Terrine of Iberico pork, white asparagus and savoury oil

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Berwick Edge cheddar tart grilled live with oak, English truffles

Examples of Wedding Breakfasts

Menu 1: £65pp

Brown butter and potato dumplings, barbecued lamb belly,
Jerusalem artichokes and sherry

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Roasted Middle White pork collar, last year's walnuts, russet
apples, smoked new potatoes, walnut and wild mustard sauce

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Chocolate cremeux, prunes soaked in mead, Northumberland
honeycomb, brown butter cake

Menu 2: £70pp

Salad of duck breast and leg, plums, hazelnuts and sherry
dressing

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Roasted monkfish, corn cooked with aged ham, scallop roe,
sauce of magnolia and English ginger

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Bramley apple crumble, honey custard

Menu 3: £75pp

Sinodun Hill goats cheese mousse, pears preserved in elderflower vinegar, cured pork collar, cobnut XO sauce

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Roasted monkfish, corn cooked with aged ham, scallop roe, sauce of magnolia and English ginger

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Pastry pudding glazed in local birch syrup, biodynamic ice cream

Menu 4: £80pp

Beef carpaccio, aged cheddar, dried tomato dressing, watercress

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Lamb rack, peas cooked with mint and shallot, new potatoes and a lamb bacon sauce

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Peach and elderflower pavlova, hazelnuts and our honey

Menu 5: £95pp

Lion's mane mushroom tea and skewer, black garlic and sherry

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Orkney scallops cooked with their smoked roe, oaked cider vinegar, cured pork neck and salsify

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Beef Rib, English truffle, puree of King Edward potatoes

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Honey-herb sorbet, elderberry jam, cultured cream and a foam of forced rhubarb juice

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One-bite parcel of pear cooked for 3 months, Ad Gefrin whisky and English saffron

Examples of Evening Food

Menu 1: £14pp

Grilled and spicy chicken, caramelised onion sauce, goose fat chips, herb salad

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Local cheeses, roasted yeast crackers, apricot condiment

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Woodfired popcorn, local honey

Menu 2: £15pp

Guineafowl parm, koji and beef tomato sauce, Killeen goat's gouda, spiced potato crisps

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Platter of local charcuterie, pickles and marinated vegetables

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Selection of small cakes; carrot, chocolate and cherry

Menu 3: £17pp

Mangalitsa pork shoulder, juniper yoghurt, English chilli dressing, herb salad picked that afternoon, sourdough flatbreads

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Brown crab, celeriac, and scallop roe gratin

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Light doughnuts, rose buttermilk, rosehip syrup

Menu 4: £19pp

Aged beef burgers, Ogleshied cheese, grilled onion, pickled cucumbers, fries and a selection of sauces

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Selection of skewers; prawn, ham and grilled vegetable

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Chocolate mousse cups, poached cherries and cream

Menu 5: £25pp

Sticky oxtail cooked with Twice Brewed porter, potato buns, shallots cooked in the embers, wild mustard and watercress

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Selection of barbecued parcels filled with; Lamb shoulder and green sauce, Monkfish and fennel, Doddington cheddar and pickled walnut

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Lindisfarne oysters, lemon verbena dressing, horseradish and granny smith apple dressing, greenhouse chili juice dressing

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Strawberry and elderflower tart, soft meringue