

# 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

4 additional guest bedrooms on the night

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

	<b>2023</b>	<b>2024</b>	<b>2025</b>
All inclusive price	£6300	£6600	£6850
Price per extra day guest	£95	£100	£105
Price per extra evening guest	£10	£10	£10

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  
Lentil soup  
Cream of leek and potato  
French onion soup with cheese croutons  
Minestrone Italienne  
Farmhouse chicken and vegetable broth

### MAINS

Fillet of sea bass with a garlic and herb cream  
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  
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 cheesecake with berry coulis  
Petits choux buns filled with cream and topped with a rich chocolate sauce  
Vacherin of meringue with strawberries and cream