



MAITLANDFIELD
HOUSE HOTEL



Banqueting Folder

VISITSCOTLAND ★★★ HOTEL
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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

Banqueting Menus

This very competitive five star menu has been designed to give you varied choices when planning your meal. All you have to consider is your drinks package and table decorations. Simply add your preferred five star menu price, your preferred drinks package price to establish the total cost of your event

<i>Menu A</i>	<i>£18.50</i>	<i>Menu C</i>	<i>£21.50</i>	<i>Menu E</i>	<i>£28.50</i>
Fantail of cantaloupe melon with heather honey and fruit syrup 🍷🍷		Smooth chicken liver and mixed herb pate with house chutney and oatcakes 🍷🍷		Salad of hot smoked salmon on seasonal leaves with a light caper dressing 🍷🍷	
Stuffed roast loin of pork on braised potato with a medley of root vegetables and roast jus 🍷🍷		Braised shin of Scottish beef on creamed potato and medley of root vegetables 🍷🍷		Roast rib of Scottish beef on local haggis, braised potatoes, belhaven best jus and a medley of vegetables 🍷🍷	
Lemon and lime bavarois with mango fruit coulis 🍷🍷		Duo of white and dark chocolate with meringue topping and mocha sauce 🍷🍷		Glazed citrus tart on hedgerow berries coulis 🍷🍷	
Freshly filtered coffee and chocolate mints		Freshly filtered coffee and chocolate mints		Freshly filtered coffee and chocolate mints	
<i>Menu B</i>	<i>£19.75</i>	<i>Menu D</i>	<i>£23.75</i>		
Seasonal vegetable broth With crunchy herb croutons 🍷🍷		Terrine of poached and smoked salmon With a light seafood sauce 🍷🍷			
Oven roasted chicken supreme on braised potato with peppercorn sauce and a medley of vegetables 🍷🍷		Braised leg of Scottish lamb on cream potatoes with rich port wine sauce and a medley of vegetables 🍷🍷			
Glazed citrus tart with hedgerow berries 🍷🍷		Forest fruits summer pudding with a wild berry coulis 🍷🍷			
Freshly filtered coffee and chocolate mints		Freshly filtered coffee and chocolate mints			

Notes: You may choose a vegetarian option from our menu selector as a second choice at no extra charge. Free room hire for meal when confirmed numbers are over 40 and in the evening over 120.

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:

Drinks A £10.50

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

Drinks B £13.50

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

Children's Drinks £4.95

Glass orange juice, lemonade or coke / diet

Extras

Glass of champagne	£8.50	Bottle of champagne	£48.00
Glass of sparkling wine	£5.25	Bottle of sparkling	£25.00
Refreshing non alcoholic fruit punch	£3.75	Bottle of red or White	£17.50
Alcohol fruit punch	£4.25	Bottle of Still or Sparkling	£3.50
Mulled wine, traditional and warming	£4.95	Jug of fresh fruit juice	£6.00

Welcome Canapés

Skewered salmon and lemon mayonnaise
Salmon and crème fraiche roulade
Game pate with redcurrant
Goats cheese with orange marmalade

Cream cheese and roast pepper Vegetable tempura
Crostini with grilled cheese, bacon and onion
Chicken satay with spicy peanut dip
Skewered potato with roasted tomato sauce
Tuna nicoise - chorizo and mixed bean

Price £1.50 each or 4 at £5.95

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

Buffet Menu Selector

Cocktail Buffet

A Selection of Freshly Made Sandwiches on White and Brown Bread
Ayrshire Ham and English Mustard
Roast Beef and horseradish
Arran Mature Cheddar and Pickle
Tuna and Homemade Mayonnaise

Freshly Baked Cocktail Sausage Rolls – Vegetable Spring Rolls with Sweet Chilli Sauce – Oven Baked Mixed Topping Pizza Bites – Panko Crusted Salmon Bites
Indian Style Vegetable Pakora – Chinese Five Spice Ribs – Crispy Chicken Fillets or Roast Chicken Drumsticks – Potato Wedges and Garlic Mayonnaise
Crisp Vegetable Crudities with Dips – Kettle Chips – Salted Nut Mix

● – Select 5 £ 8.95 ● – Select 8 £ 10.95 ● – Mixed Selection from above £ 17.95

Additional to the Buffet

Bacon or Breakfast Sausage Roll with Tomato Relish and Brown Sauce	£ 6.95	Afternoon Tea with Baked Scones with Cream and Fruit Preserves	£ 6.50
Morning Coffee with Handmade Shortbread	£ 2.75	Barbeque of Mixed Grill, 4 Mixed Salads and Baked Potato	£15.50

Cold Fork Buffet £ 14.95

Baked Ayrshire Ham –
Roast Crown of Turkey - Roast Scottish Beef - Poached Salmon Fillets

Coleslaw Salad - Savoury Rice Salad - Salad Leaves - Tomato and Red Onion Salad - New potato and Chive Salad



Chefs Choice Dessert

- Please note that the fork and carved menus are catered for numbers over 50
- When catering for evening guests you are required to cater for full amount attending or a room hire charge will

Menu Selector Planner

Starters

Beef tomato and mozzarella salad with pesto dressing	£4.95
Fan of cantaloupe melon with mixed seasonal fruits, vanilla and poppy seed dressing	£4.95
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
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

Roasted fillet of farmed seabass with vanilla 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
Rosemary scented braised lamb with root vegetables and roasting jus	£17.95
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 rib eye of Scottish beef with a horseradish flavoured Yorkshire pudding and natural jus	£19.75

Desserts

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
Individual Selection of Scottish and European cheese with fruit and oatcakes	£6.95

To finish

Freshly filtered Colombian coffee with chocolate mints or homemade tablet	£3.00
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