DRUMLANRIG
CASTLE

Group Catering Packages

Hot Beverage & Breakfast Roll £6.50
Selection of teas, coffees and hot chocolate with sausage, bacon, egg rolls

Hot Beverage & Shortbread £3.50
Selection of teas, coffees and hot chocolate with homemade shortbread rounds

Hot Beverage with Scone, Jam & Clotted Cream £5.00
Selection of teas, coffees and hot chocolate with homemade plain or fruit scone

Hot Beverage & The Duke's Cakes £5.50
Selection of teas, coffees and hot chocolate with home baking prepared by the Duke's Cook

All the following choices include a hot beverage in the price

Soup & sandwich lunch £15.00
Homemade soup using garden vegetables with a selection of sandwiches

Afternoon Tea £17.50
A classic afternoon tea with a selection of sandwiches, scones and sweet treats

Cold Buffet Lunch £17.50
Select from a variety of freshly made platters and salads

Hot Buffet Lunch £22.50
Select from a wide range of dishes using fresh seasonal produce

Summer BBQ £25.00
Enjoy a summer BBQ in our Castle Tea Room and new Patio, watch the chef in action serve up a range of BBQ dishes with a buffet of sides, breads and salads

All prices quoted are per person and include vat

Prices correct May 2025, subject to change.

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Sample Menus

Soups

Roasted Butternut with Cardamon Yoghurt
Roast Tomato and Rosemary
French Onion Soup with Parmesan Croutons
Spiced Parsnip with Parsnip Crisps
Thai Spiced Sweet Potato and Coconut Soup
Oriental Noodle Broth
Cauliflower Velouté with Shallot Bhaji
Potato and Rose Garlic with Chive Oil
Scotch Broth with Smoked Ham Hock
Garden Pea and Pesto Velouté
Minestrone with Pecorino
Broccoli Velouté with Blue Cheese

Sandwiches

Cheese and Pickle; Roast Gammon and Salad
Roast Beef and Rocket with Mustard Mayo
Smoked Chicken with Lemon Mayo
Goats Cheese, Red Onion Marmalade and Rocket
Tuna Mayonnaise
Egg Mayo and Cress
Tuna, Apple and Fennel Crunch
Caprese Salad

Cold Buffet Platters & Salads

Salmon Niçoise Salad
Platter of assorted Charcuterie Meats
Harissa Salmon and Super Grain Salad with Chilli and Mint Dressing
Hot Smoked Mackerel Salad with Celeriac, Apple and Walnuts
Smokey Ancho Chilli Prawn Salad with Blackened Corn
Smoked Chicken with Peaches, Chili, and Peanuts
Side of Scottish Salmon Poached in Miso on Sesame Bok Choi
Cold Sliced Turkey Breast with an Orange and Cranberry Chutney
Carpaccio of Ayrshire Lamb with Butternut and a Blackberry Dressing
Sliced Honey Roasted ham with Mustard Apricots and Orange Vinaigrette
Roasted Local Beetroot and Butternut, Loch Arthur Goats Cheese, Pickled Red

Chorizo, Beetroot and Couscous Salad
Grilled Baby Gem and Peach Salad with Whipped Goats Cheese
New Potato Salad with Grain Mustard Dressing
Mixed Baby Leaf Salad with Vinaigrette
Pesto Penne Pasta Salad with Lemon Dressing
Beetroot and Apple Salad with a Walnut and Cider Vinaigrette
Heritage Tomato Salad with Tapenade and Fresh Basil
Kale, Pea Shoot, Red Cabbage and Peanut Slaw
Summer Green Salad with Lemon and Herb Dressing

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Hot Buffet & Sides

Onion, Fig and Goats Cheese Tart
Curried Cauliflower and Apple Samosas with Raita Dip
Lamb Tagine topped with Apricots and Toasted Almonds
Glazed Pork Belly Cubes with Apple and Celeriac Salad
Smoked Haddock and Leek Quiche Topped with Quails Eggs
Cod with Mussels and Chorizo in a Tomato and Fennel Broth
Kilnford Farm Sausage Hot Pot with Carrots and Onions
Chicken Jalfrezi with Peppers, Onions and Naan Bread Croutons

Potato, Celeriac and Garlic Mash
Polenta Coated Sweet Potato Wedges
Barbecue Flavored Roast Whole Cauliflower
Peas à la Française with Baby Gem, Bacon and Shallots
Warm Ayrshire News with Lemon and Herb Butter
Medley of Greens with Shallot and Sherry Vinegar Dressing
Asparagus and Broad Beans with Mushroom Ketchup and Pea Shoots
Basmati Rice Studded with Pistachios, Pomegranate, Sultanas and Coriander

Summer BBQ

Borders Beef Burger on a Brioche Bun with Salad, Cheese and Selection of Sauces
Spiced Lamb Kofta with Flat Bread, Saffron and Tahini Dressing
Blackened Ras el Hanout Chicken, Yoghurt Dressing and Pitta Bread
Pigs in Blankets Hot Dogs with Charred Onions
Sicky BBQ Pulled Pork with Fennel and Apple Slaw in a Soft Sub
Sticky BBQ Celeriac Burger with Mushrooms
Halloumi with Griddled Vegetables
Rosemary and Garlic Vegetable Kebabs with Lemon Mayo
Oriental Beef Brisket Sub Roll with Pickled Vegetables and Hoisin

Plain and Cajun Spiced Fries
Roasted Corn on the Cob
Mini Baked Potatoes with Crème Fraîche
Salted Cucumber, Halloumi and Crispy Chickpeas
Summery Green Coleslaw
Fresh Tomato and Basil Salsa
Pea Pesto Penne Pasta Salad
Roasted Peach, Ham, and Mint Salad

Desserts

Summer Fruit Pavlova
BBQ Banana and Rum Caramel Trifle
Blackened Pineapple with caramel Sauce and Vanilla Ice Cream
Toasted Strawberry and Marshmallow Kebabs Drizzled with Chocolate

DRUMLANRIG
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THE DUKE'S CAKES

BY BETTY COOK

Cook by name, cook by nature...

Victoria Sponge

Carrot Cake

Chocolate Marble Cake

Coffee & Walnut Cake

Lemon Cake

Rhubarb Loaf

Gingerbread Loaf

Lemon Drizzle Loaf

Banana Loaf

Plain and Fruit Scones

Shortbread Rounds

All made by Drumlanrig Castle's wonderful cook, Betty.

Having grown up on the Estate - Betty's Father was a Shepherd and Mother a Head Daily, Betty started her role helping in the kitchen and has now been the Duke's cook for over 39 years. All these cakes are firm favourites with the Buccleuch Family and we are delighted to bring them to you in the Tea Room at Drumlanrig Castle.