



DOUNESIDE HOUSE

ROYAL DEESIDE

THE LIBRARY PACKAGE

Our Library Package is perfect for those looking for a sophisticated, intimate wedding celebration, vow renewal ceremony or anniversary celebration.

Our Three Rosette kitchen team will create a meal to remember & our front of house team will be on hand throughout to ensure your day is relaxed & spent celebrating with close friends & family.



THE LIBRARY PACKAGE

An outdoor ceremony at midday in the Douneside Garden or indoors in our Library, overlooking our infinity lawn & the incredible backdrop of the Howe O' Cromar

Wedding reception with Champagne & canapés
Served in the bar or outdoors on the terrace

A three rosette award winning wedding menu
served in the library

Overnight accommodation & Champagne breakfast
for the bride & groom in Lady MacRobert's suite

2025	Mid-week (Sunday-Thursday)	Weekend (Friday - Saturday)
01/04/25 - 30/09/25	£5,300	£5,900
01/10/25 - 22/12/25	£4,200	£4,800
2026		
04/01/26 - 31/03/26	£4,500	£5,100
01/04/26 - 30/09/26	£5,500	£6,100
01/10/26 - 22/12/26	£4,500	£5,100



OPTION 1 Included in the Library Package

to start

Braised chicken & ham hock terrine, pickled vegetables, truffle mayonnaise, sourdough toast *or* lightly curried parsnip soup, shallot & cabbage bhaji, herb oil

to follow

glazed collar of pork, lemon & tumeric couscous, chorizo, fennel jam *or* poached & roasted corn-fed chicken breast, creamed leeks, potato terrine, herb purée, chicken jus

to finish

lemon & lime meringue tart, raspberry sorbet *or* exotic fruit pavlova, lime crèmeux, passion fruit sorbet

OPTION 2 £15 supplement

to start

celeriac & truffle royale, hazelnuts, apple, celery & truffle *or* 64c katy's egg, broad beans, bbq shiitake, mushroom tea

to follow

slow-cooked featherblade of beef, maple-glazed root vegetables, kale, beef fat crumb *or* pan-fried loin of hake, watercress risotto, crispy parmesan, fine herbs

to finish

pistachio & raspberry olive oil cake, candied almonds, milk chocolate sorbet *or* white chocolate crème brulee, mango, kiwi, roasted banana gelato

OPTION 3 £25 supplement

to start

chicken liver and foie gras parfait, madeira jelly, hazelnuts, onion brioche *or* hand dived scallop, chicken skin, toasted yeast, bacon, roe and kombu foam

to follow

bbq sirloin of beef, marmite - roasted celeriac, truffle potato purée, cavolo nero *or* bbq monkfish tail, miso & soy broth, sesame & ginger sticky rice, yuzu

to finish

hazelnut, pear & balinese vanilla paris brest, caramelised pear, cinnamon ice cream *or* edinburgh chocolate and cep cremosa, cocoa nib tuile, milk sorbet

CANAPÉS & DINING

£2.50 per canape

Black haggis croquette, sherry vinegar & celery parmesan gougere, warm cheese fondue (gf, v) miniature tart of smoked salmon, crème fraîche & salmon caviar crab, tarragon & lairig ghru arancini, herb purée seaweed cracker, compressed cucumber, sea herbs (gf, v, ve) black olive, sunblushed tomato and chive palmier (v) burnt onion cracker, beef tartar, pickled shallot, truffled egg yolk (gf) auld reekie sable biscuit, roasted onion purée, herb crumb (v) mushroom & truffle vol-au-vent, hollandaise sauce (v)

*our dining selection is inclusive of a choice of one starter, main & dessert for your wedding party. we welcome a choice of three canapés or more per person.



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