



TRAQUAIR

TRAQUAIR DINING EXPERIENCE

2026

**Dining Event for 10-50 guests
at Traquair House**



TRAQUAIR

DINING EXPERIENCE

£80 per person

Visited by 27 Scottish Kings and Queens, Traquair dates back to 1107 and has been lived in by the Stuart family since 1491.

The 18th Century Dining Room at Traquair is situated in one of the “modern” wings, built in 1694 as the last additions to the House.

Period tableware and silver candelabras will create an atmosphere of elegance and intimacy for your group in this truly historic setting.

PACKAGE INCLUDES:

Dinner

3-course dinner and exclusive use of the 18th century Dining Room

Also included

Place Cards and Menus for your tables(s)

Support of the functions team in organising your evening

Crystal Glasses, Silver Cutlery, and Silver Candelabras in the Dining Room

Optional Extras:

Canapes - £12 for 6

Wines from our wine list

Option to provide your own drinks, corkage charged - £10/£12 per bottle

Bagpiper on arrival - £175

Guided Tour of Traquair House - £10 per person

Tasting of Traquair Ales - £8 per person

Pre-dinner drink in the High Drawing Room - £7 per person

After-dinner reception in the High Drawing Room - hire fee of £200

Small bar optional for evening reception. A minimum spend applies

Three Guest Suites available to book, with a 20% discount

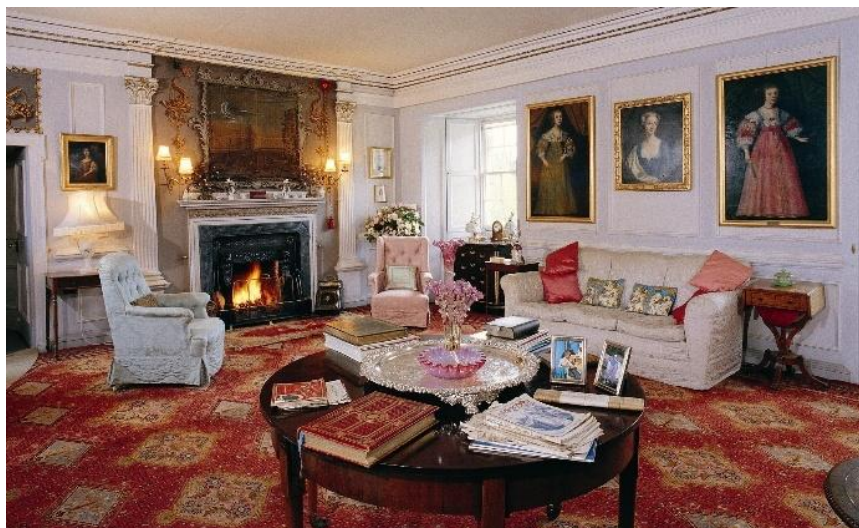
DINING



18th Century Dining Room & Lower Drawing Room

The Dining Room at Traquair is located on the ground floor in one of the wings of the House. It seats 14 guests around one table, and additional guests at 2 round tables of up to 10 guests in the Dining Room, and 2 tables of up to 8 guests in the adjoining Lower Drawing Room.

DRINKS RECEPTION



The High Drawing Room

The High Drawing Room is the largest room in the House, suitable for drinks receptions of up to 50 guests. The room provides stunning views over the maze and up the avenue to the Bear Gates. Not suitable for large bands, or ceilidh dancing, but there is space for smaller parties. A small bar can be provided for the evening.

SAMPLE DINNER MENU

We request that parties choose only 1 meal option per course where possible. We are happy to discuss personal preferences and provide options to meet dietary requirements.

Broccoli and Lanark blue soup, with crème fraiche (vg option available)
Traditional haggis, neeps and mash tower with whisky and mustard sauce
Smoked salmon and chive tartlet with cucumber ketchup and chive oil
Sliced smoked duck, pear, dressed fennel and walnut salad with walnut and chutney biscotti
Heritage Tomato Crostini topped with avocado crema, balsamic drizzle and micro salad (vg)

Served with home-baked rolls

Seared loin of Tweed Valley venison, with celeriac puree and port and redcurrant jus
Fillet of Scottish beef with red wine jus and thyme (£5 supplement)
Classic rack of Borders lamb with wild garlic and pea puree, drizzled rosemary and Traquair mint sauce
Seabass topped with Prawn and Parmesan crust, courgette terrine and hasselback potatoes finished with wine and chive sauce
Twice baked gruyere cheese souffle (v) (min 4 portions)
Lentil & cashew loaf, warm spiced potato salad, topped with tomato and coriander relish (v)
Baked spiced cauliflower steak, beetroot hummus, roasted beetroot, roasted hazelnuts with parsnip crisps (vg)

Mains served with seasonal vegetables

Chocolate and cherry fondant pudding with vanilla ice-cream
Sticky date and treacle pudding served with Traquair ale ice cream and butterscotch sauce
Cranachan – a traditional dessert of cream, toasted oats, raspberries and touch of whisky and local honey and Scottish shortbread
Cinnamon meringues with berry compote and Chantilly cream
Pear and pistachio frangipane tartlet poached pear with ice-cream (vg)

Tea and Coffee with Jacobite Ale truffles or Scottish tablet

We are passionate about provenance and specialise in using the finest quality Scottish produce sourced locally and sustainably where possible.

We make every effort to manage any advised allergies, but guests should note that wheat, nuts, and other potential allergens are used in our kitchens. Some items on this menu are seasonal and will depend on availability.

SAMPLE WINE LIST

We have a specially curated stock of wine at Traquair House.

Please note that some of the below wines are not all held in stock but are brought in, to order. This list is subject to change, and availability.

House Wines

Corte Vista – Pinot Grigio, Italy £22.00

Messer del Fauno, Primitivo, Italy £22.00

White Wines

Bogota Alcardet – Gea Verdejo, Spain £25.00

Makutu Sauvignon Blanc – Malborough, New Zealand £26.00

Domaine la Toupie – Solo Macabeu, France £29.00

Albarino Gran Bazan Verde, Spain £39.00

Sparkling Wines & Champagne

Il Caggio Prosecco £25.00

Crémant d’Alsace Brut, Cave Viell Armand £39.00

Bernard Robert Champagne Brut £65.00

Red Wines

Butcher of Buenos Aires – Malbec, Argentina £23.00

Domaine La Toupie – Solo Grenache, France £29.00

Botter Primitivo Doppio Passo Salento, Italy £29.00

Alkoomi Shiraz White Label – Frankland River, Australia £30.00

Domaine de la Calech – Fleurie, France £39.00

Please let us know if you would like us to source a particular type of wine or if you would prefer to supply your own. Wine corkage will apply at £10.00 per 75cl bottle of wine, or £12.00 per 75cl bottle of champagne/sparkling.

The full list with descriptions and tasting notes will be provided to you on booking.

OUR ACCOMMODATION

We have three guest rooms at Traquair, available on a Bed & Breakfast basis.



The Pink Room

The Pink Room is a luxurious suite on the first floor of the house overlooking the maze. Originally Lord Traquair's room, it contains an 18th century trompe l'oeil over the fireplace.

Not available November-April.



The Blue Room

The Blue Room is in the late 17th century wing of the House, on the ground floor. The Blue Room looks onto Cupid's Garden.



The White Room

The White Room is also in the late 17th century wing of the House, on the ground floor. The White Room has excellent views up to the Bear Gates.

Howford House

Located 1.2 miles away from Traquair, on the Traquair Estate, Howford House is a self-catering property which sleeps up to 18 guests. Available for 2+ nights, and perfect for family parties to stay together.

Preferential rates are available when booking your event at Traquair House.



Bookings for the House are handled separately to your event booking, and are subject to availability.

CONTACT US



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