



TRAQUAIR

The Traquair Dining Experience

2026



The 18th Century Dining Room, Traquair House

The Traquair Dining Experience

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.

Your evening includes:

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

Personalised place cards and menus for your group.

The support of the functions team in organising your evening

£80.00 per person

Additional Extras:

Canapes - £12 for 6

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

Guided tour of Traquair House - £10 per person

Ale tasting - £8 per person

Bagpiper - £150

Sample Menu

The suggested menu for lunches and dinners are all served in the Eighteenth-Century Dining Room in Traquair House with period tableware and silver candelabras that will create an atmosphere of elegance and intimacy in this truly historic setting.

We specialise in using the finest quality Scottish produce sourced locally and sustainably where possible. Our in-house chef specialises in exceptional home cooking reflecting dishes with a Scottish theme and the heritage of the house.

We ask our guests to choose a **set menu** for all guests where possible, however we are happy to discuss dietary requirements and options.

Starters

Broccoli and Lanark blue soup, with crème fraîche (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

Mains

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 and 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 potatoes and seasonal vegetables

Desserts

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

Sample Wine List

House Wines

1. Corte Vista – Pinot Grigio, Italy £22.00

This is a typical northern Italian white with a lovely brioche richness and orchard fruit freshness.

2. Messer del Fauno, Primitivo, Italy £22.00

Big and bold southern Italian red, intense notes of ripe dark fruit with nice tannins on the finish.

White Wines

3. Bogota Alcardet – Gea Verdejo, Spain £25.00

100% organic grapes from Castilla.

A fresh fruit, round and sweet flavours with great structure and persistence.

4. Makutu Sauvignon Blanc – Marlborough, New Zealand £26.00

A ripe tropical and gooseberry fruit flavours with a zingy finish and impeccable balance. A great aperitif or seafood wine made for drinking young.

5. Domaine la Toupie – Solo Macabeu, France £29.00

Made from 100% Macabeu, this Catalan grape variety was initially developed on the Maury lands for the production of natural sweet wines. An expressive nose, very elegant, with notes of fleshy fruit mixed with nuances of exotic fruits.

6. Albarino Gran Bazan Verde, Spain £39.00

Made from grapes grown in the lush green North Western vineyards of the Rias Baixas. Most of Spain's seafood is landed here and this delicious white wine is the perfect match for most white fish and seafood. Refreshing dry crisp white with hints of tropical fruits and green apple. A great alternative to Sauvignon Blanc!

7. Sancerre Chateau de Fontaine-Auden, France £48.00

The only Sancerre chateau located on a 100% flint terroir in Sainte-Gemme-en-Sancerrois. A fine and complex wine with lemony citrus and notes of white fruit. Excellent with shellfish and fish.

Sparkling Wines & Champagne

8. VINO Pomona Prosecco £25.00

Pop the cork on this delicious Prosecco from the shores of Lake Garda. Pure elegance, intense and vibrant with a perfect acidity, and a fresh and harmonious palate.

9. Crémant d'Alsace Brut, Cave Viell Armand £39.00

A refreshing, crisp Sparkling wine from the picturesque region of Alsace, on the French/German border. Aromas of apples and white flowers with fruity but dry finish. A brilliant alternative to Champagne."

10. Bernard Robert Champagne Brut £65.00

A quality Champagne from a lovely property in the Southern part of the region. Full flavoured toasty black fruit style with lots of bubbles and elegance!

Red Wines

11. Butcher of Buenos Aires – Malbec, Argentina £23.00

Bursting with fruit, this Malbec has sumptuous notes of ripe red berries, raspberry and chocolate. It has a super soft texture, silky smooth tannins and a long lingering finish.

12. Domaine La Toupie – Solo Grenache, France £29.00

100% Grenache Noir from the Cotes Catalanes region of France. This vintage offers a beautiful expression aromatic on red fruits. Fruit, elegant tannins and a finish on spices.

13. Botter Primitivo Doppio Passo Salento, Italy £29.00

*A bold and powerful red from Brindisi on Italy's southern coast. A fresh and aromatic red with an amazing concentration of plum, blackberry, cherry and chocolate flavours.
Excellent with rich meats and sweet puddings*

14. Alkoomi Shiraz White Label – Frankland River, Australia £30.00

*Australian Shiraz but not as we know it. A lighter, softer style of Shiraz due to the cooler climates of Frankland River in Western Australia.
Super acidity combined with a powerful brambly character and subtle spicy notes of white pepper.*

15. Domaine de la Calech – Fleurie, France £39.00

*This Beaujolais immediately seduces with its velvety texture, elegance and floral aromas: iris, violet, wilted rose, peach, blackcurrant and red fruits.
Sustained deep purple colour, with a complex nose of black fruits, spices, liquorice, rich, creamy and suave honey.*

Please note that some of the above wines are not all held in stock but are brought in, to order.

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:

£10.00 per 75cl bottle of wine.

£12.00 per 75cl bottle of champagne/sparkling.

Booking

Contact our team to book your special evening:

E: enquiries@traquair.co.uk

P: 01896 830323

Traquair House, Innerleithen, EH44 6PW