



TRAQUAIR

The Traquair Dining Experience

Howford House Guests

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 on the ground floor, in the east wing, built in 1694, as one of 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:

A warm welcome in the High Drawing room, with a glass of bubbly and 2 canapes selected by our chef.

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

£65.00 per person

Maximum 22 guests

Additional Extras:

Additional Canapes from choice - £12 for 6

Guided tour of Traquair House - £12 per person

Ale tasting - £8 per person

Bagpiper - £175

Sample Menu

The suggested menu for dinner is 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

Tower of haggis, neeps and tatties with whisky sauce
Hendrick marinated Scottish salmon with cucumber ketchup and remoulade
Chicken and asparagus terrine with Traquair apple chutney and fruity biscotti
Pea soup with Traquair wild garlic pesto (v)*
Trio of roasted beetroot with whipped goat's cheese, toasted pumpkin seeds, and citrus dressing (v)*

Served with home-baked rolls

Mains

Traquair Jacobite ale steak pie topped with creamy dauphinoise
Free range roasted chicken breast, haggis bonbons and potato fondant, served with whisky and mustard sauce
Baked salmon fillet, baby potatoes, seasonal vegetables, served with a warm tartare sauce
Courgette, lentil and cashew bake, with spiced potato salad, tomato and chilli salsa
Harissa and miso aubergine with whipped feta (vg)

Mains served with potatoes and seasonal vegetables

Desserts

Molten chocolate tart with a cranachan cream
Apple and Traquair plum crumble, with Chantilly cream and compote
Scottish honey and thyme cheesecake
Selection of Scottish cheeses with Traquair house apple chutney and Scottish oatcakes (£12 sup)

Tea and Coffee with Scottish tablet

Traquair Wine List

House Wines

1. Bella Ponte – 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. Bodegas 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 to produce 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. Bella Ponte Prosecco Brut £25.00

A fantastic dry DOC Prosecco. Soft, round and fruity with hints of pear, apples and white flowers.

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 a fruity but dry finish. A brilliant alternative to Champagne.

10. Bernard Robert Champagne Reserve 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 Catalans 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 Grazing Collection Shiraz – 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 anything from our wine list for your celebration.

Table Plan

Window

Window

Max 9 guests

Max 2 guests



Max 2 guests

Max 9 guests

Door

Booking

Contact our functions manager to book your special evening:

Email: enquiries@traquair.co.uk

Phone: 01896 830323

Traquair House, Innerleithen, EH44 6PW