

CLINT LODGE

SUZIE WALKER

CATERING AND
WEDDING VENUE

WWW.SUZIEATCLINTLODGE.COM
WWW.CLINTLODGE.CO.UK

ABOUT US



Suzie Walker

Suzie is the owner and director of the businesses. She has over 30 years of catering experience and nothing fazes her! Her amazing cooking and effortless hospitality is what keeps us busy year after year.

Katie Millar

Katie is our Events and Business Operations Manager and is always keeping Suzie on her toes. Katie looks after the logistics, staffing and marketing of the businesses.



Catering Team

We are very lucky to have a great team of kitchen and front of house staff, without which we would not be able to cater for the masses in the way we do. As a team we love pleasing each and every guest with delicious food and exceptional service.



WEDDING & EVENT CATERING

SUZIE AT CLINT LODGE STRIVES TO PROVIDE A DELICIOUSLY UNIQUE AND PERSONALISED EXPERIENCE.

We understand that every wedding and event is different and we work with you to create a menu that reflects your tastes and preferences as hosts. We offer a wide range of options to make your wedding or event a memorable experience for everyone there, catering to a range of budgets. We always accommodate your guests dietary requirements, whether on an individual basis or tailoring entire menu, i.e entirely vegan wedding catering.





CANAPÉ EXAMPLES

Hot

Honey & Mustard Sticky Sausages

Haggis Bon Bons

Black Pudding Bon Bons

Feta Wrapped in Honey Soaked Filo Pastry

Dates Stuffed with Stilton and Wrapped in Bacon

Hot and Crispy Chips, Sprinkled with Sea Salt

Mini Burger Sliders

Juicy Satay Chicken Skewers

Asparagus Encased in Parmesan Pastry

Jalapeno Poppers Stuffed with Cream Cheese



Cold

Parma Ham and Melon Skewers

One Bite Bruschetta

Homemade Chicken Liver Pate

Scottish Smoked Salmon and Cream Cheese Pin Wheels

Prawn Cocktail Cups

Blini Topped with Cream Cheese and Beetroot

Goats Cheese and Cranberry Balls

Scottish Hot Smoked Salmon Pate in Cucumber Boats

Caprese Salad Skewers

Spinach Blini Topped with Cream Cheese and Sun-Dried

Tomato



STARTER EXAMPLES

Bruschetta on Toasted Ciabatta, Drizzled with Basil Oil

Homemade Chicken Liver Pate with Soda Bread and Crab Apple & Chilli
Jelly

Trio of Scottish Smoked Salmon, Hot Smoked Salmon Pate and
Traditional Prawn Cocktail

Parma Ham and Melon with Raspberry Coulis

Traditional Prawn Cocktail

Selection of Breads and Oil

Charcuterie Platter

Spinach and Sun Dried Tomato Roulade

Seasonal Vegetable Soup

Hot Smoked Salmon Tart





MAIN COURSE EXAMPLES

Chicken Wrapped in Bacon with Scottish Haggis

Scottish Sirloin of Beef served with Yorkshire Puddings and Rich Red Wine

Gravy or Chimichurri Sauce

Chicken with a Creamy Tomato and Chorizo Sauce

Beef/Beetroot Wellington

Scottish Salmon Filet served with a Pea and Lemon Risotto

Wholesome Puff Pastry Steak Pie

Roasted Peppers Stuffed with Lentil Tagine

Pork Loin with Apricot Stuffing served with an Apricot Sauce

Glazed Hot Ham with Mustard Sauce

Stuffed Portobello Mushrooms

Mains served with a choice of sides including Seasonal Vegetables and

Potatoes (Boiled, Roast, Dauphinoise etc)





DESSERT EXAMPLES

Zesty Lemon Posset with Homemade Shortbread

Salted Caramel Profiterole

Raspberry and White Chocolate Cheesecake

Rich Chocolate Mousse served with Scottish Raspberries

Biscoff Cheesecake

Eton Mess with Lemon Curd Cream and Blueberries

Banoffee Pie

Sticky Toffee Pudding

Homemade Meringues with Cream and Seasonal Berries

Chocolate Dipped Strawberries

Chocolate Fudge Cake

Chocolate Mousse

Cheese and Biscuits with Grapes and Chutney

Tea and Coffee with Homemade Shortbread or Tablet

Can't decide on one dessert? Why not have three and make it a

Trio of Desserts!





CATERING PRICING

Selection of Hot and Cold Canapés From £7 plus VAT per person.

Two Courses From £28 plus VAT per person

Three Courses From £35 plus VAT per person

Evening Buffet From £4.50 plus VAT per person





WEDDINGS AT CLINT LODGE

A BEAUTIFUL WEDDING VENUE SET IN THE HEART OF THE SCOTTISH BORDERS.

If you are looking for a wedding venue in the Scottish Borders, look no further than Clint Lodge! Clint Lodge is a family run country house, situated near Melrose, with 35 years of catering experience. Since 2009 Clint Lodge has been licensed for weddings and as a small business we have the extra flexibility to make your day, your way. From the early stages of planning right up to your big day we can offer our advice and guidance on everything from catering to flowers, decorations and wedding etiquette. The charming venue is set in the heart of the countryside, offering stunning views. Weddings can be held in a marquee in the beautifully kept gardens, providing a unique and unforgettable wedding day for up to 200 guests. Clint Lodge also sleeps up to 10 people. Exclusive use of the house for the night before and after your wedding is the perfect way to keep your nearest and dearest close by.





WEDDINGS AT CLINT LODGE: PRICING

Venue Hire £1,350 (2026)

Excludes Marquee Hire

Catering From £35 per person.

B&B Accommodation £1400

Exclusive use of the guest house, sleeping up to 10 guests the night before and after the wedding (2 nights) and includes breakfast.






CONTACT


THIS IS THE BEGINNING OF
SOMETHING GOOD.


 Address: Clint Lodge, Clinthill Lodge, St Boswells, Melrose,
Roxburghshire, TD6 0DZ

 Email: contact.clintlodge@gmail.com

 Phone: 01835 822027

 Websites: www.clintlodge.co.uk / www.suzieatclintlodge.com

 Instagram: @clint.lodge

 Facebook: @clintlodgestboswells

