



HERITAGE  
PORTFOLIO



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
SUPPLIER OF CATERING SERVICES  
HERITAGE PORTFOLIO LTD  
EDINBURGH

Heritage Portfolio  
Dinner Experience  
Autumn Winter 2019-20





## Heritage Portfolio

We are local, Scottish, consummate event caterers. Our staff are passionately driven, food obsessed and we hope charming, creators and purveyors of the very best hospitality you're ever likely to experience at a special event or wedding.

We are partners of choice for some of Scotland's most iconic and grand venues and have become "famous for food" and pioneers of precision hospitality.

"Building a business we are proud of" is the mantra followed by our team. In January 2013 we were granted our Royal Warrant of Appointment to Her Majesty the Queen as Supplier of Catering Services – something we are immensely proud of and that represents a huge amount of hard work, skill and professionalism from our team



## The Royal College of Physicians

A unique, intriguing and historic venue in the heart of Edinburgh, the Royal College of Physicians dates from 1681 when it was established to promote professional standards of medicine around the world.

Today that work continues and the building itself, completed in 1848, also functions as a leading events venue.

A blend of Georgian elegance and grand Victorian style, an opulent staircase takes to the magnificent Great Hall which can comfortably seat 150 for dinner. There are several flexible spaces for all kinds of events, from large conferences to small meetings, as well as product launches, receptions, dinners and weddings.





## Team

Innovative and artistic, our award-winning chefs and team of designers are self-confessed food fanatics, original and heavyweight ‘foodies’ who combine passion, imagination and culinary creativity in equal measure.

**Brian Canale** our Executive Development Chef takes the time to get to know the producers personally who take equal pride in knowing that their food is beautifully presented on your plates.

Our menus may dazzle, but every yin needs a yang. Our drinks selection is perfectly picked by our Wine Ambassador who has gone the extra mile to ensure every option is absolutely appropriate. The integrity of our drinks list is founded in a stone-turning search for the world’s best producers.

It’s the team that sits behind the promises that will turn a vision into reality and **Frans Mortengren** our General Manager loves nothing better than delivering events that have been meticulously planned.

We know that exceptional value is delivered not only in the form of our excellent food and discreet yet meticulous service; the support and advice you’ll receive at every juncture from **Rebekah Waugh** and **Marta Szatkowski** our dedicated Event Designers is the essential element in achieving an event which delivers on every level.

## Brief

Thank you for the opportunity to propose for your dinner. Following your brief we have designed some delicious dinner options from our Autumn Winter menu collection.

Our Event Manager and waiting team will serve arrival drinks to your guests, giving everyone the opportunity to network and enjoy the beautiful surroundings. We will then commence with dinner service. Our attentive waiting team will continue to serve wine throughout the evening.

We would be delighted to discuss these suggested options in more detail. Once we gain your trust; simply to release the reins, sit back and enjoy your brief being brought to life.





## Dinner Experience

### Welcome

Glass of Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain

### Dinner

Pumpkin gnocchi, red pepper ketchup with pickled heritage tomato, basil sprouts and soil with scorched figs and  
Mull cheddar snaps



Slow cooked Angus feather blade with smoked Winter truffle pomme puree,  
golden turnip tips, shitaki mushrooms and shaved radish root



Coffee crème brûlée, vol-au-vent of dark chocolate and Tia Maria with iced mascarpone bonbon and amaretto  
crumble



Fairtrade coffee with petit fours

### Wine with dinner

Blanco Organic 2017, Campo Flores, La Mancha, Spain

Tinto Organic 2016, Campo Flores, VdT Castilla, La Mancha, Spain  
(Half a bottle of wine per person)

**From £75.50 plus vat per person based on 50 guests**

**From £73.50 plus vat per person based on 70 guests**

**From £72.00 plus vat per person based on 100 guests**

All prices exclude vat, prices are valid from 1st October 2019 to 31<sup>st</sup> March 2020



### Included in all Menu Collections

- | Event Designer to assist in your planning, designing and creation of your event |
- | Event Manager ensuring a professional service and seamless event on the day |
- | Dedicated team of chefs | Trained and uniformed service staff |
- | Floor length linen tablecloths | Linen napkins |
- | Contemporary cutlery | Fine white tableware | Elegant glassware |
- | 6ft round tables | Classic banqueting chairs | (provided by the venue)





## Alternative Options | Dinner Experience

### Alternative Starters

Porcini textures, brioche crisps and Autumn greens with peanut crumble, smoked truffle butter and pickled artichokes

Ambercup pumpkin, coriander and winter spice cheesecake, oven baked chestnuts with goji berry salsa, Grana Padano crisp and golden beet confit

Spiced onion panna cotta with pickled gerlot and olive soil, burnt shallot ketchup, cheese and onion oatie, chive shoots and onion vinaigrette V

.....

### Alternative Mains

Candied braised neck of pork with baked sweet potato, damson plum and amaretto with huckleberries and dressed vegetable salad

Fillet of free range chicken, king oyster and sprout leaves with puy lentils, thyme and spinach, Heritage house butter roast fondant potatoes

Candied braised neck of pork with baked sweet potato, damson plum and amaretto with huckleberries and dressed vegetable salad

.....

### Alternative Desserts

Burnt coconut and rum barvois with pineapple salsa, Malibu sorbet, coconut sable croute and peppermint crumble

Toffee pudding cake with candied pecan chutney, poached Fuji and Granny Smith apples with toffee schnapps, walnut toffee and salted caramel gel

William pear and walnut cheese cake, pickled pear, heather honey and nashi gel with pear snaps, candied ginger and saffron sponge

.....





## Design

As you'll already have seen, our collection includes everything you need for your event. However, we know that you'll want to make your event as distinctive and memorable as possible. So why not create your own combination of tableware and linen.

We have a whole host of "tricks" and options that can make a big impact with relatively modest cost from bespoke linens, adding an extra course or creating floral table decorations – all optional but can add extra finesse to an event where it's important.

At the appropriate point in time I would be delighted to set up samples in our tasting room to help you visualise your choices and I'm happy to suggest options of what can work well from my experience. I have detailed below a few options with starting prices for you and we can discuss these possibilities further over the phone or when we meet.

The opportunities are endless; once we've had a chat we can create the perfect combination for your event that fits in not only with your budget but your own style and creativity.

## Enhancements

We are delighted to suggest the following enhancements to your drinks reception and dinner;

2 arrival canapes	from £3.50 plus vat per person
Additional glass of Cava	from £4.00 plus vat per person
Half bottle of water	from £2.50 plus vat per person
Intermediate course	from £4.50 plus vat per person
Charger plates	from £3.50 plus vat per person
Floral arrangements	from £75.00 plus vat per table





HERITAGE  
PORTFOLIO



## What happens next?

Thank you for the opportunity to propose for your event. Once you have had the opportunity to absorb this proposal, we would welcome the opportunity to meet with you to discuss your event plans in more detail. Should you have any questions at all, please do not hesitate to contact us to chat through any additional costs, bespoke menu ideas or venue theming.

Contact our team at  
[enquiries@heritageportfolio.co.uk](mailto:enquiries@heritageportfolio.co.uk)  
Heritage Portfolio Limited  
49 North Fort Street, Edinburgh EH6 4HJ  
0131 555 2229

