



HERITAGE
PORTFOLIO



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

Heritage Portfolio

Drinks & Canapes

Autumn Winter 2019 - 2020





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

Event Brief

Thank you for the opportunity to propose for your event. Following your brief we have designed some delicious canape options from our Autumn Winter Collection

Our Event Manager and attentive waiting team will welcome your guests with a glass of fizz and then begin to circulate with some beautifully prepared canapes, allowing you guests to enjoy 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.





Food & Drink Design

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.

Event Design

Each and every one of our events is a feast for the senses. Whether that's the aroma of a specially created cocktail, the happy murmur of delighted guests or the taste of our utterly delectable food, the events we create are not just memorable, they're extraordinary.

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.





Canape Experience | One

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Welcome

Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain | Selection of bottled beers | Seasonal Mocktail

2 drinks per person

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Pick me up

Venison and blueberry chipolatas thyme and honey H

Highland boar chipolatas with root ginger H

Smoked applewood tartlet, damson plum and nashi pear | V | H

Mull cheddar and truffle doughnuts | V | H

Warm pickled celeriac and blue murder donut walnut and ash crumb | V | H

Balmoral chicken heather honey and seed mustard | H

Pickled beet horseradish and avocado nori roll wasabi, beet crisp coriander shoots | V | C

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Just a spoonful

West Coast mussels with smoked aubergine, piquillo cream and sea asparagus | H

Cèpe arancini with purple thyme and foraged black truffle mayonnaise | V | H

Confit of ham hock croquette with broad bean puree and house pickle | H

Peppered hare with parsnip semolina, rowanberry jelly and chervil crisp | H

Hummus, compressed cucumber, bell pepper gel and pumpkin seed crumb | V | C

Scorched artichoke, chickpea and heritage tomato with olive soil | V | C

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The long and short

Cantonese pork noodle bonbon, Thai grass and ponzu sauce | H

Spicy garlic and sweet chilli squid with tataki sauce | H

Toasted pine kernel, chicken kofta and minted yoghurt | H

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Sweet temptations

Candied pecan and pumpkin tart | H

Chocolate and cherry griottine mousse cup | C

Toasted panettone, figs and spices | C

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Choose 5 canapés | £28.00 plus vat per person
(proposal based on 100 guests)

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



Canape Experience | Two

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Welcome

Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain | Selection of bottled beers | Seasonal Mocktail

2 drinks per person

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Pick me up

Confit of duck, celeriac palmier and red cabbage jam | H

Highland beef en croûte, chestnut mushrooms and leaf tarragon | H

House smoked mackerel, root radish vol-au-vent and pickled golden beets | C

Oak smoked salmon, wasabi, coriander shoots and radish tips | C

Peat smoked trout, beets and crimson radishes | C

Kimchi with soy and choy, pickled ginger and seeds | V | C

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Just a spoonful

Poached quail egg with asparagus hollandaise and crispy shallot crumble | V | H

Slow cooked pork, candied beet and apple jam, pine nut crumb and amaranth cress | H

Fillet of Perthshire beef, candied onions and bone marrow crust | H

Velouté of artichoke, smoked langoustine and fennel mouse with lemon drops | H

Honey duck confit bonbon, golden raisins sauternes and candied pear | H

Chicken Caesar; crispy skin, chicken bavarois and cos gel with anchovy and parmesan crumble | C

Tiny salad of lobster, shoots, salsa and puntarelle | C

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The long and short

Chicken saltimbocca, fried caper and lemon dip | H

Marinated duck, plums and honey with ponzu | H

Compressed cantaloupe melon, parma ham and grana padano crumble | C

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Sweet temptations

Strawberry and custard mille-feuille | C

White chocolate and cardamom cookie with yuzu gel | C

After eight baked Alaska | C

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Choose 5 canapés | £31.00 plus vat per person
(proposal based on 100 guests)

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



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.

Inclusions

| 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 |

| Poseur tables |

| Floor length linen tablecloths |

| Elegant glassware |





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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 contact us to chat through any additional costs, bespoke menu ideas or venue theming.

Contact our team at
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