



HERITAGE
PORTFOLIO



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

Heritage Portfolio

Bowl Food

2019





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 menu 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.





Bowl Food Experience | One

Meat

French potato salad with garlicky mayo, shredded pork hock and mustard cress | C

Breast of chicken Delhi with turmeric root, coconut and coriander | H

Lamb leg tagine cooked with honey, pears and apples with mint yoghurt and basmati rice | H

Honey roast chicken, charred lemon and spiced fries, jalapeno chutney with marinated aubergine | H

Real beef bourguignon, petit yorkies and foraged truffle mash | H

Shredded pork neck, salad of pawpaw, mango and choi with onions, sprouts and coriander leaf | H

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Fish

Landlocked salmon, charred broccoli florets, chilli, hazelnuts and mange tout | H

Baked sea bass, charred bell peppers, heirloom tomatoes, basil cress with fried fir tree potatoes | H

One pot East Pollock with crisp chorizo, butter beans and goats curd | H

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Vegetarian

Macaroni cheese, shaved black truffle, rocket and reggiano curls | H

Sumac spiced sweet potatoes, tomatoes and eggplant, toasted nuts and minted couscous | H

Orzo pasta, globe artichoke heart, sun kissed tomatoes with mozzarella, rocket and virgin olive oil | C

Cucumber and poppy seed salad, chilli and soya with scorched halloumi | C

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Desserts

Belgian chocolate pot with candied fruits

Caramel and macadamia cheesecake with gingerbread crumble

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Drinks

Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain | Selection of bottled beers | Seasonal Mocktail
2 drinks per person

Choose 4 bowls | £40.00 plus vat per person

(Proposal is based on 100 guests)

All prices exclude vat, prices are valid from 1st January 2019 to 31st December 2019



Bowl Food Experience | Two

Meat

Harissa marinated chicken with red grapefruit salad and sugar snap peas | C

Cock a leekie pie, young cabbage leaves and heritage potatoes | H

Pork and charred corn laksa, coriander and curry leaf with soha choi | H

Buttermilk chicken katsu curry with sticky coconut rice dumplings | H

Jugged feather blade steak bone, marrow mash and shallot confit | H

Honey and soya duck confit, choi pad noodles, spring onion and ginger | H

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Fish

Poached Perthshire salmon, chilli and charred broccoli with garlic and preserved lemons | C

Hot and sour squid salad, lime leaf, mint and sesame seed with oriental vegetables | H

Pad Thai with prawns, crushed nuts and sprouting shoots | H

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Vegetarian

Roasted marinated aubergine, saffron yoghurt and pomegranate seeds with mograbiah and seeds | C

Sommerset goats cheese, charred pear, pink grapefruit and roasted walnuts | C

Butternut gnocchi, charred broccoli with pine cobs, parmesan crisps and ghoha cress | H

Figs with pecorino, honey and basil shoots with cob kernels and rocket | C

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Desserts

Lemon and ginger fool with granola crumble

Passion fruit cheesecake cup with mango coulis

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Drinks

Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain | Selection of bottled beers | Seasonal Mocktail
2 drinks per person

Choose 4 bowls | £43.00 plus vat per person

(Proposal is based on 100 guests)

All prices exclude vat, prices are valid from 1st January 2019 to 31st December 2019



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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