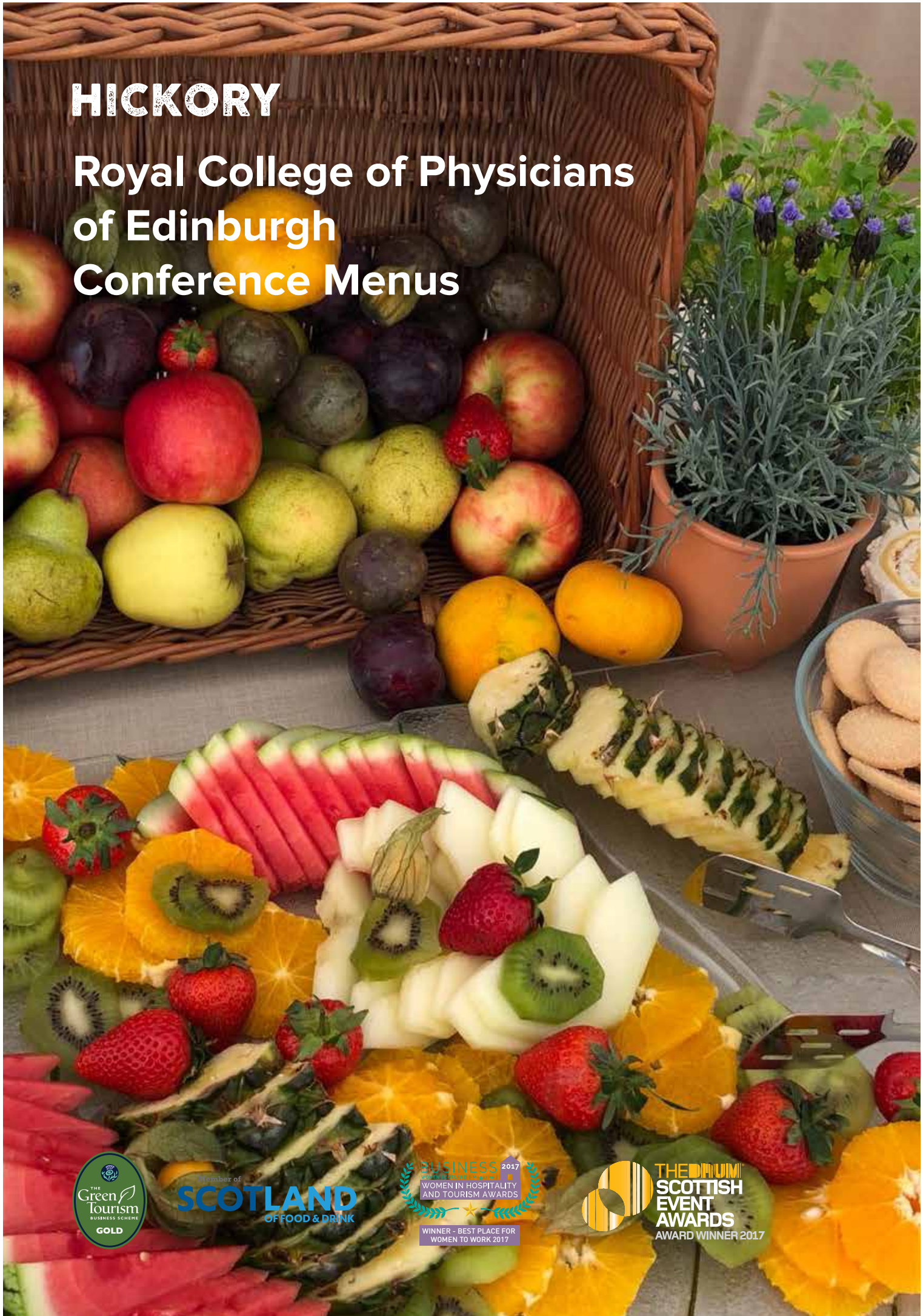


HICKORY

Royal College of Physicians of Edinburgh Conference Menus



WINNER - BEST PLACE FOR
WOMEN TO WORK 2017



THE EDINBURGH
SCOTTISH EVENT
AWARDS
AWARD WINNER 2017

Fresh, innovative and utterly delicious

Hi, we're Hickory. An award-winning Scottish business with a passion for extraordinary events and fantastic food.

For conferences and business events Hickory delivers healthy, gorgeous-looking dishes, such as light and tasty bowl food and delectable protein-rich bites to invigorate all the senses and ensure delegates are nourished in body and mind. All-day meetings and gatherings can be gruelling – so you need fast, refreshingly creative food and drink that will energise and re-fuel and maybe be a bit of a talking point too.

Uplifting soul food

We're inspired by local seasonal produce and our focus is on good, honest ingredients made into a little bit of heaven on a plate with our super-chef's flair and unbridled imagination. We say healthy food can be delicious food, and where better than the Royal College of Physicians of Edinburgh to discover flavours which soothe and stimulate, with fragrant spices and homegrown herbs in light and zingy recipes that taste incredible, look divine and make your delegates feel good too.

All things bright and beautiful

A feast for the eyes as well as the palate, our conference spreads are a million miles away from the beige buffet. Rich with colour and texture, Hickory food is just what delegates need after a long session, and our slick and professional team will be on hand to serve with style.

Selection or suggestion – let's talk

Our executive chef has devised a menu collection that has been designed to be perfectly balanced, with flavourful nourishment and enticing presentation at its heart. Each package combines a blend of dishes and ideas using healthy and scrumptious ingredients taking inspiration from global culinary trends. Seafood, high quality meat, vegan recipes and sensational salads and veg, fruity desserts and organic snacks, all these feature on our menus. But this is just a starting point - we're always happy to work with you to create a tailor-made package to suit your event. Either way, we promise it will look and taste spectacular. It's what we do best.



Your event at the Royal College of Physicians of Edinburgh

Located on Queen Street in central Edinburgh, the Royal College of Physicians of Edinburgh's building spans over 250 years of history, and its beautiful rooms including the Great Hall,

New Library and Cullen Suite combine 18th century Adam elegance with Victorian grandeur. Sweeping staircases, historic portraits and impressive pillars contrast with a state of the art contemporary lecture theatre and conference facilities, creating the ideal surroundings for all kinds of corporate events, from medical symposiums to business conventions.

There is a space suitable for every kind of event, and with the Hickory team in attendance, you can be sure of superb service and delicious food. Hickory's reputation is well established, with our brand built on creating imaginative menus using fresh, local, seasonal, healthy and ethical produce. At the Royal College of Physicians of Edinburgh we use our extensive knowledge of the building and all its charming nooks and corners to deliver a first class, seamless catering service.

Our team of experienced event designers work closely with our clients, creating the right ambience for your event and making sure that every single element runs like clockwork on the day.



Royal College of Physicians of Edinburgh Sample Conference Menus

CREATED BY HICKORY



FUEL YOUR DAY

TAKE A BREAK

Superfood snack balls; Oats, flax, sesame, pumpkin, peanut butter, cranberries and more!

More fruit than you can shake a stick at; melons, grapes, berries and more on a wee skewer

LUNCH – FINGER FOOD

Open top oatcakes

Minted labneh balls, charred courgette ribbons, tomato chutney (v) (ngci)

Kimchi, turmeric-basted chicken breast, coriander crème fraîche (ngci)

Little jars of veggie sticks with various dipping layers. Beetroot hummus, smoky red pepper purée, creamed edamame and tahini. All served with 'sticky-out' baked tortilla shards (vg)

No fish sushi; Sticky rice rolled in nori seaweed with crunchy veggies. Pickled ginger, wasabi and tamari dip (vg)

Freshly made chocolatey brownies and rose marshmallows (gf)

Freshly brewed tea and coffee

Mint and cucumber infused water

AFTERNOON BOOSTER

Oaty coconut bars with dark chocolate

Freshly brewed tea and coffee

Grapefruit infused water

£22.50pp based on 200 - 300 delegates

£25pp based on 100 - 200 delegates

£30pp based on 50 - 100 delegates

All prices exclusive of VAT

BRAIN BOOSTER

TAKE A BREAK

Superfood snack balls; Oats, flax, sesame, pumpkin, peanut butter, cranberries and more!

More fruit than you can shake a stick at; melons, grapes, berries and more on a wee skewer

LUNCH – FINGER FOOD

Mixed colour soft tortillas with fillings of;

Cashew butter, carrots, ginger, scorched almonds and coriander (vg)

Hot smoked salmon, yoghurt and dill

Wafer thin sliced East Coast Cured charcuterie, baby tomatoes and olives (ngci)

Chargrilled asparagus, pumpkin seed oil, dukkah, shaved parmesan (vg) (ngci)

Bite-sized lemon meringue tarts

Freshly brewed tea and coffee

Mint and cucumber infused water

AFTERNOON BOOSTER

Moreish banana loaf

Freshly brewed tea and coffee

£22.50pp based on 200 - 300 delegates

£25pp based on 100 - 200 delegates

£30pp based on 50 - 100 delegates

All prices exclusive of VAT

NOURISH AND REFRESH

TAKE A BREAK

Funky flavoured quinoa snack bars

Cacao and cashew

Coconut and chia

Goji and cranberry

More fruit than you can shake a stick at; melons, grapes, berries and more on a wee skewer

LUNCH – HOT FORK

Poached gnocchi tossed in light smoked tomato passata with peas, mint, artichokes and yellow courgettes (ngci)

Roasted Mediterranean chicken supreme. Tomatoes, oregano, opal onions, basil, wine (ngci) (df)

Rainbow salad of heirloom and sun blush tomatoes, slithers of crunchy fennel, radishes and celery, with torn basil, sherry vinegar and olive oil (vg) (ngci)

Poached quinoa, mint, coriander, roasted squash and pomegranate (vg) (ngci)

Fresh fruit bowl

Freshly brewed tea and coffee

Mint and cucumber infused water

AFTERNOON BOOSTER

Go nuts! Hickory's pack a punch nuts

Freshly brewed tea and coffee

£29pp based on 200 - 300 delegates

£32pp based on 100 - 200 delegates

£35pp based on 50 - 100 delegates

All prices exclusive of VAT

PACKAGES INCLUDE

Menus as above
Contemporary crockery, cutlery and glassware
Dressed buffet stations – linen and serving equipment
Chef, Event Manager and dedicated team of staff to run your event

ON ARRIVAL, WHY NOT TRY

ALERT

Fresh just juiced shots, choose two;

Cucumber, apple, celery

Carrot, ginger, orange

Honeydew melon, lime, mint

Pink grapefruit, beetroot, black grape

Probiotic yoghurt jars with spiced apricots and maple syrup-sweetened granola

£4pp

WHOLESOME

Probiotic yoghurt jars with spiced apricots and maple syrup sweetened granola

Toast! Baked sourdough crostini spread with homemade cashew and walnut butter, sprinkled with scorched hazels and dried banana chips

£5pp

All prices are exclusive of VAT @ current rate.

THANK YOU

We hope that you're delighted with our ideas – our team will be in touch with you shortly to discuss your requirements in more detail and understand how we can help you with your vision for your event.

If you have any questions in the meantime, please contact:

Nicole Sullivan

Account Manager

0131 287 0530 | nicole@hickoryfood.co.uk

hickoryfood.co.uk

Hickory

Stuart House, Station Rd, Musselburgh

East Lothian, EH21 7PQ

HICKORY

