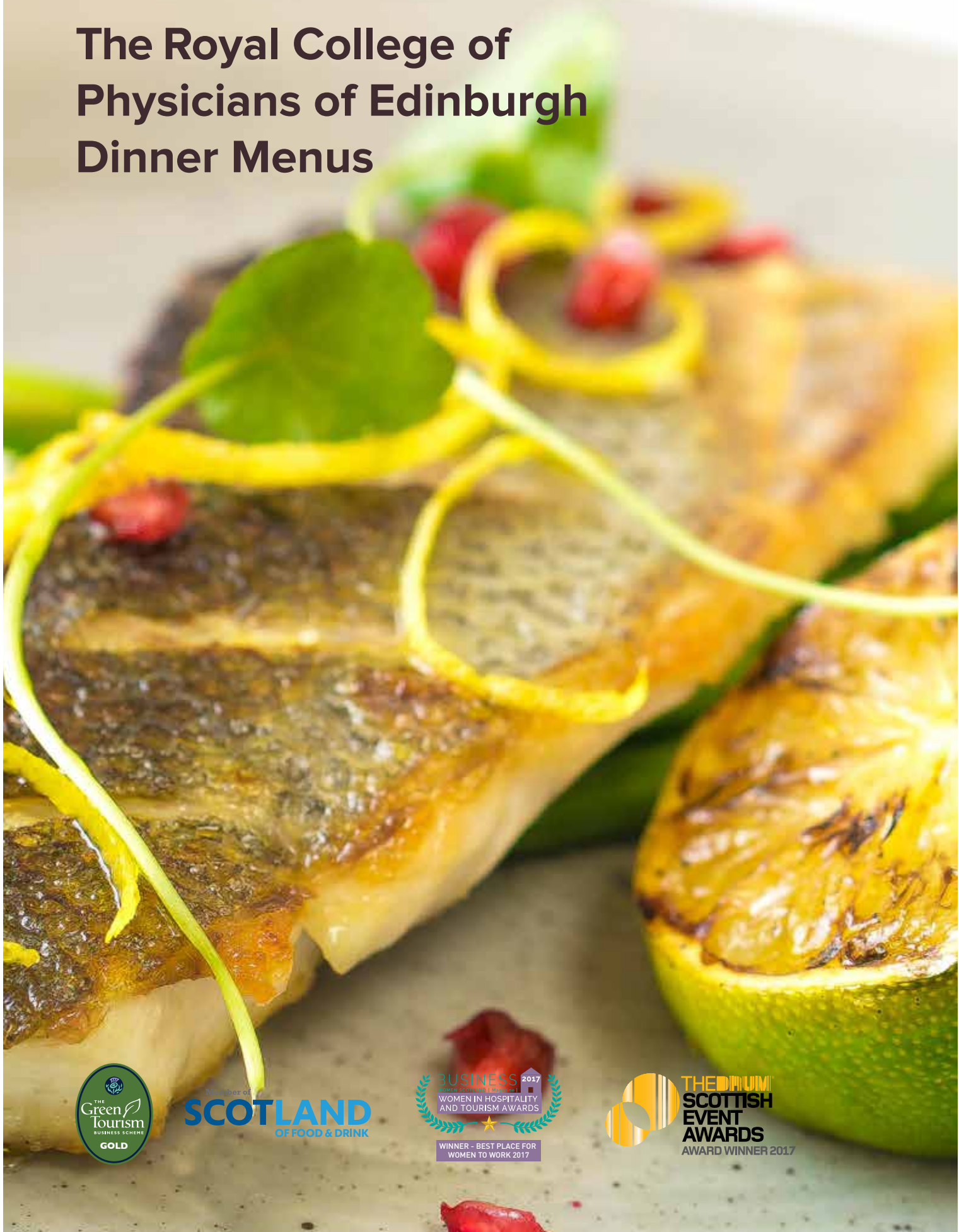


HICKORY

The Royal College of Physicians of Edinburgh Dinner Menus



Fresh, innovative and utterly delicious

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

Hickory has a reputation for delivering spectacular culinary events in beautiful venues with a focus on light and invigorating menus. 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.

Our executive chef has devised a beautifully balanced menu collection that takes inspiration from global culinary trends and features the very best of Scotland's larder. Dinner by Hickory is an event in itself; with show stopping presentation and glorious flavours packing a real punch. These menus are simply a starting point however; we're always happy to work with you to create the ultimate dinner to suit your event.



Dinner by Hickory 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.

From private celebrations to large scale corporate dinners, these sumptuous surroundings make the perfect backdrop for a glittering evening event.

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 night.



Royal College of Physicians of Edinburgh Sample Dinner Menus

CREATED BY HICKORY



SAMPLE MENUS

CANAPÉS

COLD

- Quail egg crostini with chive mayo and lamb's leaf (v)
- Pipette of strained gazpacho with Gordal olives (vg, df, ngci)
- Crostini of herb-marinated seared fillet beef with mustard mayo
- Smoked venison loin with red onion marmalade (df)
- Carpaccio of black pepper and yoghurt-marinated lamb loin with watercress and rosemary toast
- Black bread crostini of heirloom tomatoes with simmered fruity chutney and Anster cheese from Jane's Dairy
- Goats cheese and sun-dried tomato profiterole (v)
- Savoury-spiced shortbread, creamed goats cheese, honeycomb and chervil (v)
- Cherry tomato filled with puy lentils in balsamic vinaigrette (vg)

HOT

- Bite-sized beef Wellingtons
- Slow-cooked pork cheeks with apple and parsnip purée (ngci)
- Bread bowl of highland venison chipolatas tossed in sherried redcurrant jelly (df)
- Roasted loin of hickory lamb with aubergine caponata (ngci)
- Taste o' the haggis - fried bon bon of the legendary highland beastie wi' whisky crème fraîche
- Sliced Shetland salmon and herb boudin with pickled fennel salsa (ngci)
- Hot soup shot of opal onions and scorched beef tomatoes with a dash of celery salted cream (v, ngci)
- Risotto cakes of butternut squash and rosemary (v)
- Duck stovie bon bon with smoky jus
- Campbells pork chipolatas tossed in coarse mustard and honey glaze (df)
- Warmed savoury cheese sablé with Isle of Mull cheddar and touch of kitchen chutney

3 canapes from £5.95pp

4 canapes from £6.95pp

5 canapes from £7.95pp

MENU 1

Carpaccio of garden beets, Inca tomatoes and baby courgettes with smoked maple syrup dressing, pepper crowdie and torn toasted brioche

Slow cooked ox cheeks, braised king oyster mushrooms, whipped ceps purée, parmesan-dusted parsnips, new potatoes basted in black garlic butter and a morel jus

Elderflower and white chocolate panna cotta, watermelon compressed in white rum, honeycomb nuggets and little leaves of basil

MENU 2

Heirloom tomato tartare, asparagus and French bean salad, minted lime labneh, shaved radishes, little leaves, roasted brioche crumbs and smoked chilli oil

Himalayan pink salt cured and lightly smoked Shetland salmon, pea and dill purée, fondant potatoes, sugar snaps, baby turnips and burnt onion oil

Tart of summer fruits and elderflower Chantilly cream, tonka bean ice cream, caramelised bitter chocolate, bee pollen and fennel seed sherbet

MENU 3

House-soused mackerel, shaved new potatoes, radishes and tomatillo with sweet crème fraîche, sprouts, leaves and dashi

Saffron-brushed roasted corn fed chicken breast, corn and potato purée, little summer vegetables and Dijon gravy

Matcha green tea and honeydew water ice, infusions of cardamom, honey and home-grown lemon balm, spirulina shortbread and sherbet

Served with tea, coffee and petits fours

DRINKS PACKAGE

WHAT'S INCLUDED

A glass of fizz for reception

Vignaioli Castellana Prosecco Via Vai - Italy

Half a bottle of wine per person with the meal;

Les Archères Vermentino Vieilles Vignes - France

Vinamar Merlot – Chile

SOFT DRINK

Elderflower Spritzer

Sparkling water, elderflower cordial, fresh mint and blueberries

Or, why not enhance your menus with our sommelier
paired wines which are available for all packages

£66pp for 100- 150 guests

£68pp for 80 - 100 guests

£70pp for 50 - 80 guests

All prices exclusive of VAT.

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

