

HICKORY

Royal College of Physicians Wedding Menus



Hickory: Extraordinary food for perfect weddings

Hi, we're Hickory. An award-winning Scottish company with a passion for gorgeous weddings and superb food and service.

Our reputation for fabulous food is well established, with weddings something of a speciality: we create delectable menus using fresh, local, seasonal and ethical produce.

Every dish is tried and tested before being added to the Hickory food bible and we love bringing something new to the table, whether that's a healthy twist, vegan canapés or just our unique contemporary take on a classic recipe.

Our commitment to creativity is what makes us stand out – and what makes our food outstanding. We make sure that every detail, no matter how small, is taken care of, and we use our extensive knowledge of the Royal College of Physicians to deliver a first class,

seamless service. Because we know that on your big day, everything needs to run like clockwork. And with us, your wedding also gets a sprinkling of Hickory magic – a certain edge and style that could just be the icing on the cake.

These sample menus have been developed using local produce and suppliers, because in our book, Scotland's natural larder is second to none. The options we have suggested are simply a sample of what we do; we can work with you to develop a menu that's exactly what you want for your wedding, whether it's a special family recipe you would like us to re-create or a gluten- and dairy-free version of your favourite dessert. We can help select the wine and even devise a bespoke cocktail with your name on.

Let's have a chat, and together we'll make something spectacular.



Your wedding at the Royal College of Physicians of Edinburgh

Located on Queen Street, in Edinburgh's historic New Town, the Royal College of Physicians building spans over 250 years of history, and its beautiful rooms including the Great Hall, New Library and Cullen Suite combine 18th century charm with Victorian grandeur in a way that is entirely unique. Sweeping staircases, historic portraits, impressive pillars, elaborate ceilings and gilded detailing form a magnificent backdrop to weddings both large and intimate.

At Hickory we use our experience of delivering events in this wonderful building and all its charming nooks and corners to deliver exceptional weddings, from that welcoming glass of Champagne and scrumptious canapés to the wedding breakfast itself and then onto informal evening eats for hungry guests fresh from the dance floor.

Our experienced event designers will work closely with you and the Royal College of Physicians team to create exactly the right look and feel for your wedding, so that every detail is spot on.



Royal College of Physicians Sample Wedding Menu

CREATED BY HICKORY



WEDDINGS BY HICKORY

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
- Goats cheese and sun-dried tomato profiterole (v)
- Black bread crostini of heirloom tomatoes with simmered fruity chutney and Anster cheese from Jane's Dairy
- 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

WEDDING BREAKFAST

STARTER

Slow-cooked ham hock and sweet potato terrine with purple potato crisps,
creamy tarragon dressing, salsa of cherry tomatoes and spring onions

Hot salad of grilled Findlays black pudding, heather honey-basted apples and
seared plum tomatoes. Served with chilli shallot jam and slivers of pancetta

Tossed rainbow salad of beetroots, heritage carrots and celeriac with
peppered crowdie and marinated goats cheese pearls, kombucha
vinegar syrup and roasted charcoal biscuit crumbs (v)

Beef tomato tartare, French bean and snow pea salad with
mint and chicory, smoked chili oil and lime (vg, ngci)

MAIN

Corn-fed chicken supreme with spinach and chorizo stuffing, Dunlop cheddar
topped grated potato cake, caramelised roots and bourbon whiskey-laced jus

Roasted sea bream fillet wrapped in pancetta with charred fennel, sauté
of leeks and peppers, fondant potato and creamed herb sauce

Slow-cooked scotch beef wrapped in pancetta with herbs and
morels, braised king oyster mushroom, truffled cauliflower purée,
almondine potatoes, baby carrots and tarragon jus

Miso-roasted aubergine steak with heritage carrots, chargrilled
spring onion, sweet potato and coriander purée (vg, df)

DESSERT

Chilled strawberry, chia seed and rose possets with coconut (vg)

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

Spiced chai tea and candied ginger panna cotta, honey and sugar-
coated shortbreads, Matcha green tea and verbena wafers

The legendary Hickory sticky date and apple pudding,
molten toffee sauce and clotted cream ice cream

FAMILY STYLE SERVICE

Family style service is designed for dishes to be placed in the centre of your tables for guests to help themselves.

To create your menu please select one plated starter, one family style main and one family style dessert from the below;

PLATED STARTER

Hot salad of grilled Findlay's black pudding, heather honey-basted apples and seared plum tomatoes. Served with chilli shallot jam and slivers of pancetta

Poached and herb-coated ballotine of Shetland salmon. Pickled vegetables, mustard crème fraîche and little melba toasts

Rich and buttery duck liver pâté with pickled vegetables and toasts

Compression of slow-cooked ham hocks and confit of roots. Chicory, orange and endive salad, pickled beetroot and sherry vinegar jelly

Warmed tart of Hoods honey-roasted beetroot, caraway-spiced caramelised onions and Connage Dairy Clava brie. With little leaves and balsamic vinegar (v)

FAMILY STYLE MAIN

Ponzu-glazed slow-cooked pork belly, sesame stir-fried vegetables and coriander

Served with: The Hickory house salad; medley of leaves and herbs, toasted seeds, shaved parmesan and puff pastry twists. Egg noodles tossed in saffron and lime butter. Wasabi spiced prawn crackers

Persian pomegranate and walnut chicken casserole with saffron-buttered baby potatoes

Served with: The Hickory house salad; medley of leaves and herbs, toasted seeds, shaved parmesan and puff pastry twists. Basmati rice jewelled with nuts and dried fruits. Charred cauliflowers with shallots, caraway, honey and toasted almonds

Roast sirloin of beef with herbs from the garden, Yorkshire puddings, wine gravy

Served with: The Hickory house salad; medley of leaves and herbs, toasted seeds, shaved parmesan and puff pastry twists. Baby potatoes roasted in rosemary and garlic butter. Medley of poached seasonal veggies finished with toasted gremolata crumb

Hickory's three cheese and herby melanzane; layered aubergines with smoked tomato passata and fragrant crumb (v)

Served with: The Hickory house salad; medley of leaves and herbs, toasted seeds, shaved parmesan and puff pastry twists. Broccoli and black grape salad, charred and spiced three seed mix, sweet and sour yogurt dressing. Penne pasta with peas, peppers, pesto and pine nuts

FAMILY STYLE DESSERT

Hickory Mess; smashed meringues, fresh seasonal berries and fresh whipped cream

Raspberry and mascarpone cheesecake

Classic tarte Tatin with a caramelised apple wafer, apple brandy syrup and vanilla bean ice cream

Warm poached pear Frangipane tart with pistachio and orange custard and spicy Cointreau syrup

Freshly brewed tea coffee and petits fours

CHILDREN'S MENU

STARTERS

Bacon, cheese and onion pin wheel pastries and ketchup

Sweetcorn pancakes with roasted tiny cobs, sour cream and chives, baby gem lettuce and ketchup

Deep-fried brie cheesy bites with shredded vegetable and iceberg salad and dipping pot of honeyed cranberry sauce

Power-packed tomato soup enriched with lentils and veggies. Finished with a scribble of sweet and sour balsamic vinegar syrup

MAINS

Little fish fillets fried in Japanese breadcrumbs with baby potato salad in herby lemon mayo, cherry tomatoes and salsa verde

Grilled 6oz beefburger with American cheese on a sesame bun with fries and ketchup

Pork and leek sausages roasted in garlic butter. Served with creamy smashed potatoes, today's green vegetables and onion gravy

Hickory's own pizza; Traditional dough baked with rich tomato sauce, sliced peppers and shredded mozzarella. Finished with a sprinkling of rocket leaves

DESSERT

Hickory's strawberry and marshmallow mess

Three flavours of ice cream, mango sauce and sweetie sprinkles

Three berries with jelly, ice cream and popping crystals

Chocolate and coconut mousse, golden sugar wafer, candied orange peel and Irn Bru jelly

2 Soft Drinks

From £22.00 per child

DRINKS PACKAGE

Two glasses of fizz for the reception and one for the toasts

Vignaioli Castellana Prosecco Via Vai - Italy

Half a bottle of wine per person with the wedding breakfast

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

EVENING BUFFET

TRADITIONAL HOT ROLLS

Smoked Ayrshire bacon on
buttery brioche roll

Campbells roasted spicy pork and
leek sausages with fried onions
on buttered breakfast roll

Crispy fried egg on buttery brioche roll

From £4.95 per person

HICKORY HOG ROAST ROLLS

Hickory-smoked pulled pork roll
infused with barbeque spices.

Served on a buttery brioche roll with
apple sauce and two cabbage slaw

From £6.95 per person

SCOTTISH STOVIES BOWL

The Hickory stovies bowl finished with
oatcakes and roasted parmesan wafers

From £5.95 per person

MINI PIES

Hot buttery short pastry pies
with a choice of fillings;

Steak and ale

Black pudding and chorizo

Haggis, neeps and tatties

Chicken, ham and leek

Roasted cauliflower and chickpea (v)

From £7.95 per person

HOME ROLLED THIN CRUST PIZZA

With your choice of toppings;

Basil passata and mozzarella

Basil passata, chorizo,
jalapeno and mozzarella

From £7.95 per person

CAKE OF CHEESE

Selection of Scottish artisan cheese served
tiered with crackers, oatcakes, kitchen
chutney, fresh and dried fruits and nuts.

From £350.00 per cake

All evening buffets served with freshly brewed tea and coffee

Prices exclusive of VAT

YOUR WEDDING PACKAGE

WHAT'S INCLUDED

Three canapés per person
Three course wedding breakfast
Drinks Package
Crisp white table linen and linen napkins
Contemporary crockery, cutlery and glassware
Supporting kitchen equipment
Chef Team, Event Manager and dedicated team
of staff to deliver your big day
Tasting for two at our Musselburgh venue

£84pp for 100 -150 guests

£86pp for 80 - 100 guests

£88pp for 50-80 guests

Add £4pp supplement for Family Style Service menu

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

23 Stafford Street

Edinburgh, EH3 7BJ

HICKORY

