

ROYAL COLLEGE OF PHYSICIANS EDINBURGH WEDDING MENUS

CREATED BY

HICKORY



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 Edinburgh 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 EDINBURGH OF EDINBURGH

Located on Queen Street, in Edinburgh's historic New Town, the Royal College of Physicians Edinburgh 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 Edinburgh team to create exactly the right look and feel for your wedding, so that every detail is spot on.



Royal College of Physicians Edinburgh Sample Wedding Menu

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WEDDINGS BY HICKORY

CANAPÉS

COLD

- Quail egg crostini with chive mayo and lambs leaf (v)
- Lightly pickled courgette ribbons with hummus and dukkah spice (vg df ngci)
- Belhaven smoked salmon, herb toasts, pickled cucumber, lemony rocket pesto
- Crostini of herb marinated seared fillet beef with mustard mayo
- Roasted Scottish beef with horseradish mayo and little Yorkshire pudding
- Rolled carpaccio of highland venison with pea shoots and spring onions, rosemary toasts and mustard mayo
- Goats cheese and sun-dried tomato profiterole (v)
- Charcoal tartlet of chilled creamed chestnut mushrooms, chives and smoked garlic, with parmesan and sprouting herbs (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 puree (ngci)
- Bread bowl of highland venison chipolatas tossed in sherried redcurrant jelly (df)
- Caramelised beef fillet, pomegranates, pistachio and bulghar wheat (df)
- Taste -o- the haggis' - fried bon bon of the legendary highland beastie wi' whisky crème fraiche
- Seared queenie scallop, miso mash, choy and pickled ginger
- Hot soup shot of opal onions and scorched beef tomatoes with a dash of celery salted cream (v) (ngci)
- Creamed herby wild mushrooms deep fried in kataifi pastry, garden sage, roasted garlic and crème fraiche dip (v)
- Sweet potato and red onion curried fritters and green pepper puree (v)
- Sweet spiced bourbon glazed sticky pork belly, butter roasted sweetcorn, yeast flakes, popcorn
- Warmed tartlet of applewood smoked cheese with crème fraiche, celeriac and homemade chutney (v)

WEDDING BREAKFAST

STARTER

Roasted hoisin duck breast with spiced plum compote and slow cooked duck rillettes with sesame croutons

Belhaven Smokehouse 'tartare' of classic gravadlax salmon and herbed new seasons potatoes, baby salad leaf emulsion, brioche crumbs, lemon grass infused oil, compressed apples

Whipped ricotta, torn home-smoked chicken, pomegranates, spiced hazelnut crumb, fried onions

Mezze style salad of cumin roasted cauliflower, shaved roasted vegetables, beetroot hummus, peppered heirloom tomatoes, little leaves and oatcakes (vg, ngci, df)

MAIN

Roasted harissa spiced chicken breast, red quinoa with parsley, preserved lemon and Gordal olives, duo of confit cherry tomatoes fresh minted yoghurt

Miso and soy glazed baked cod fillet, sweet and soured fennel, caramelised sweet potato, tapioca crackers, anise infused jus

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

Baked smoked polenta gnocchi with nutmeg spiced mascarpone and Dunlop cheddar. Ragout of summer vegetables, chargrilled artichoke and corn, truffled popcorn, basil oil (v)

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

DESSERT

Cinnamon spiced apple and sultana crumble with oaty hazelnut top and shot of almond milk and vanilla spiced brandy sauce (vg)

Lime cheesecake, aperol marinated water melon, home roasted hazelnut granola, white chocolate candies

Blood orange treacle tart, honeycomb, Katy Rodgers crème fraiche, Bourbon and orange gel

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

Served with freshly brewed tea, coffee and petit fours

EVENING BUFFET

MINI FARMYARD PIES

SHEPHERD'S PIE

The famous lamb pie with creamy mash and a dark rich gravy. A real Shepherd's delight!

COTTAGE PIE

Lean & rich Scottish beef mince filling with a creamy mash and Mull cheddar topping.

MAC 'N' CHEESE PIE

A real crowd pleaser, made with Mull cheddar and parmesan crumbs

MAC-SHROOM PIE

Chestnut mushrooms and white truffle oil bound through our tasty mac 'n' cheese

STEAK PIE

The classic steak pie done right with a golden puff pastry lid.

VENISON AND BLACKBERRY PIE

A dark & fruity highland venison pie

CURRIED CHICKPEA AND CAULIFLOWER

Packed with some serious flavours this is a cracker!

FARMHOUSE GLUTEN FREE AND VEGAN MUSHROOM AND LEEK PIE

A very well designed and tasty pie

*2 mini pies per person
– from £7.95*

YOU GOTTA ROLL WITH IT

Hot filled rolls with a selection of fillings;

Bacon

Lorne sausage

Pork link sausage

Pork and herb sausage

Fried egg

Scrambled egg

From £7.25

CRÊPE STATION

Light & made to order by our talented chefs with some tasty toppings!

SWEET TOOTH

Nutella

Homemade orange marmalade

Lemon

Caster sugar

Homemade strawberry and basil compote

Raspberry and prosecco compote

SAVOURY

Mull cheddar

Pulled BBQ jack fruit

Pulled roast garlic chicken

Slow roasted maple and star anise ham

Pulled BBQ pork

Pickled chutney

Broccoli, walnut & sweet opal onion

From £8.95

KEBAB MENU

½ pocket pittas with a choice of poshed up classic fillings and sauces

Pulled leg of Scottish lamb

Treacle roasted Scottish salmon

Pulled BBQ Jack fruit

Slow roasted chicken tikka

Broccoli, walnut and sweet opal

SAUCES...

Smoked bacon & mustard dressing

Fresh garden mint yoghurt

Sweet chilli and lime sauce

Pesto mayonnaise

Blue cheese dressing

From £9.95

THE CHIPPIE MENU

Chip supper cones

Chips & curry sauce

Chips & cheese sauce

Classic fish and chips

Battered sausage and chips

Pizza margherita (per 2 slices)

Pizza pepperoni (per 2 slices)

Mac 'n' cheese pots

From £5.95

CHILDREN'S MENU

SEATED DINNER MENU

Please select 1 starter, 1 main course and 1 dessert 3 soft drinks are also included

STARTERS

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

Crispy vegetable sticks, stalks and florettes with hummus dip, bread sticks, shredded leaf and carrot salad

Skewers of Honeydew, watermelon and pineapple, with orange-soaked sultanas and goji berries, cereal crunchies and a sweet and sour honey syrup

MAINS

Baked mac n' cheese with plum tomatoes, cheddar and mozzarella top

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

Pizza. Traditional dough baked with rich tomato sauce, sliced peppers and shredded mozzarella. Finished with a sprinkling of rocket leaves

Grilled 6oz beef burger with American cheese on a sesame bun. Served with fries and ketchup

DESSERTS

Dime bar and lemon drizzle cake-shake

Hickory's strawberry and marshmallow mess

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

Age 2 – 16

£15pp

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 OPTIONS

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

WHY NOT TRY?

UPGRADED DRINKS PACKAGE

Why not upgrade your drinks package for your big day to give your guests an extra fizz, glass of wine or even a signature cocktail! A great way to put your stamp on the drinks list!

POP UP COCKTAIL BAR

Our Pop-up Cocktail Bar is a superb addition to add to your big day. Choose your all-time favourite cocktails and tailor make them to create the perfect drink to toast to the happy couple.

POP UP GIN BAR

Enjoy some of the best gins around with our glamorous Gin Bar. A pop-up bar with a variety of 6 house gin and tonics will be available.

WHEELBARROW OF BEER

We'll fill a wheelbarrow for your guests to help themselves to perfectly chilled beers. Choose from Peroni or Corona.

YOUR WEDDING PACKAGE

WHAT'S INCLUDED;

Three canapes 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

2021 PACKAGES

Sunday – Thursday

50 – 80

£85.00 pp

Friday – Saturday

80 – 100

£96.00 pp

101 – 150

£92.00 pp

2022 PACKAGES

Sunday – Thursday

50 – 80

£87.50 pp

Friday – Saturday

80 – 100

£100.00 pp

101 – 150

£96.00 pp

All prices exclusive of VAT.

THANK YOU

We hope that you're delighted with our ideas for your big day– 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:

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