

HICKORY MENUS

Corporate Food & Drink at Royal College of Physicians of Edinburgh



ROYAL
COLLEGE of
PHYSICIANS of
EDINBURGH

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HICKORY

Aim for amazing

Dependably Different. Guests adore something a bit different. Bold and exciting food and drink, inventive presentation, and impeccable service, all designed to elevate the whole event experience, lifting it way beyond the usual. And with a decade of investment in our people and technology, you can depend on Hickory to do that.

Our values are embedded in our teams, instilled in our business and vital to our customers. Rooted in respect for our people, the places we work and our planet, we are driven to deliver the very best service we can for our customers.

Provenance and sustainability is not just a promise. It's a priority. Every year we take steps to deepen our commitment to sustainability. It's core to our beliefs to be a socially responsible, sustainable, and ethical catering and events company. You'll find evidence of this running through everything we do, including how we work with our suppliers, teams, and venue partners.

In the following menus, we've given you a taste of what we can create at Royal College of Physicians of Edinburgh. Full menus and concepts will be shared at your proposal stage.



Royal College of Physicians of Edinburgh

Situated in Edinburgh's New Town, The Royal College of Physicians of Edinburgh is a unique historic venue on Queen Street.

Dating back over 250 years, the venue's stunning Victorian and Georgian rooms feature flexible event space from 30 to up to 300 guests.

From the ornate-ceiling stunning New Library and pillared Great Hall to the elegant Cullen Suite with views over Edinburgh, the Royal College of Physicians provides a grandeur setting for meetings, events, conferences, dinners and drinks receptions.



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SNACK & BREAKS

Mid morning snack and mid afternoon snack are included in the;

FINGER FOOD MENU

HOT FORK MENU

SOUP AND SANDWICHES MENU

GOURMET LUNCH BOX MENUS

ARRIVAL SNACK

* for an additional cost

Yoghurt, granola and seasonal fruit compote pots **V**

Banana and pineapple smoothie **V,NGCI**

Matcha and honey smoothie **V,NGCI**

Smoked bacon rolls

A selection of Danish pastries **V**

Free range scrambled eggs and garden chives rolls **V**

MID MORNING SNACK

* choose one item

Apple strudel oaty bar **V**

Banana and dark chocolate protein ball **VG, DF**

Carrot and pumpkin seed muffin **VG, DF**

Served with tea and coffee

MID AFTERNOON SNACK

* choose one item

Chocolate and salted caramel brownie **V**

Moreish banana loaf **V**

Oaty flapjacks **V**

Served with tea and coffee

DRINKS

Cucumber infused water

Grapefruit infused water

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SOUP & SANDWICH

To create your menu, choose two of our warming homemade soups and choose three artisan sandwich fillings

SOUP

All soup will be served
with a fresh bread roll

Leek and potato **VG, NGCI**

Roasted pepper and
tomato **VG, NGCI**

Sweet potato, coconut
and chilli **VG, NGCI**

Pea and mint **VG, NGCI**

Spiced carrot and lentil **VG, NGCI**

SANDWICHES

VBLT - Plant-based bacon,
lettuce and tomato **VG, DF**

Smoky butterbean pâté,
lettuce and tomato **VG, DF**

Hummus, heirloom tomatoes
and basil **VG, DF**

Clava brie, heirloom tomatoes
and rocket pesto **V**

Free range egg mayonnaise,
cracked black pepper and cress **V**

Clava Brie, tomato chutney
and seasonal leaves **V**

Vegetable antipasti
and basil pesto **V**

Isle of Mull cheddar and chutney **V**

Scottish smoked salmon,
cream cheese and dill

Harissa roast chicken,
hummus and rocket **DF**

Roast Scottish beef
and horseradish

Roast chicken with hickory
cabbage and carrot slaw

Classic coronation chicken,
coriander and little gem lettuce

Honey roast ham, mustard
mayonnaise and seasonal leaves

BLT - Smoked bacon,
lettuce and tomato

Pastrami, smoked cheese,
gherkin and mustard

Moroccan chicken,
chipotle mayonnaise and
baby gem lettuce

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50 people from £50.00 pp

100 people from £42.00 pp

200 people from £35.00 pp

All prices exclude VAT.

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GOURMET LUNCHBOX

Pick up one of our easy grab and go gourmet lunch boxes, filled with the finest ingredients and packed full with flavour

INTERNATIONAL LUNCH BOX

Harissa roast chicken OR roasted mediterranean frittata. Served with couscous salad, beetroot hummus, marinated olives and sourdough

SCOTTISH LUNCH BOX

Whisky cured smoked Scottish salmon OR broccoli and basil pesto quiche. Served with herby potato salad, minty broad bean dip, marinated seasonal veg and sourdough

SUPERFOOD LUNCH BOX

Chickpea falafel OR cumin spiced roast sweet potatoes. Served with beetroot and carrot slaw, ancient grain salad, seasonal leaves and sourdough **VG. DF**

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This package includes snacks & breaks



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FINGER FOOD

Choose four, five or six finger food items to create your grazing table.
Opt to add on some of our super salads to maximise your table for an additional fee.

FROM THE GARDEN

Vegetable crudite platter with hummus **VG, DF, NGCI**

Mini curried cauliflower and chickpea pie **VG, DF**

Fresh tomato and basil bruchetta **VG, DF**

Cherry tomato, baby mozzarella, olive and basil skewers **V, NGCI**

Goat's cheese and caramelised red onion quiche **V**

Butternut squash, brown lentil and thyme sausage roll **V**

Wild mushroom arancini

Goat's cheese and roasted red pepper pinwheels **V**

FROM THE SEA

Mini salmon lox bagel with cream cheese and dill

Lemon and herb roasted salmon skewers **NGCI, DF**

Smoked salmon and leek quiche

FROM THE LAND

Pork, Scottish cheddar and apple sausage roll

Scotch beef brioche slider, smoked applewood cheese and red onion jam

Hickory smoked BBQ chicken skewers **NGCI**

Tandoori chicken skewers **NGCI**

Picnic pork and bramble pie **DF**

Haggis bonbon with whisky crème fraiche

Traditional scotch egg with mustard mayo

Pancetta and sun dried tomato quiche

Tandoori lamb skewers **NGCI**

SWEET TREATS

Bramley apple and cinnamon cheesecake **V**

Chocolate and cherry tartlet with clotted cream **V**

Peanut butter brownie **V**

Lemon meringue pie **V**

Heather honey and strawberry panna cotta **NGCI**

Passionfruit and mascarpone tartlet **V**

SALAD ADD ONS

Mixed leaf salad with classic vinaigrette **VG, DF, NGCI**

Herby couscous with roasted mediterranean vegetables **VG, DF**

Baby potato salad with lemon, dill and sea salt **VG, DF, NGCI**

Hickory slaw with grainy mustard **V, NGCI**

Tahini roasted aubergine, scorched spring onion and crumbed hazelnuts **VG, DF, NGCI**

Mediterranean orzo pasta salad with sunblush tomatoes, feta, olives and radicchio **V**

Mini mozzarella, cherry tomato, rocket and basil **V, NGCI**

Quinoa, red onion, spring onion and pomegranate **VG, DF**

Traditional Greek salad **V, NGCI**



FINGER FOOD PACKAGE

50 people from £54.00 pp
100 people from £45.00 pp
200 people from £37.50 pp

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HOT FORK FOOD

Choose two delicious hot fork buffet mains and two showstopping sides, all served with freshly baked bread

DISHES FROM THE LAND

Hickory pulled pork, Musselburgh leeks, spring onions and smoke salted crackling **DF**

Mexican beef chilli spiced with smoked paprika and raw cacao **DF, NGCI**

Grilled chicken breasts, dukkah, preserved lemons, caramelised onion and pomegranate **DF, NGCI**

Roasted Mediterranean chicken supreme with tomatoes, oregano and basil **DF, NGCI**

Pork meatballs, chorizo, slow roast tomatoes and butterbeans **DF**

Traditional haggis, neeps and tatties served with whisky cream sauce

Artisan beef and root vegetable stew with puff pastry

DISHES FROM THE SEA

Salmon, haddock, and prawn fish pie with cheesy mash

Scottish seafood paella with chorizo

DISHES FROM THE GARDEN

Spinach and ricotta tortellini, basil pesto, cherry tomatoes and pine nuts **V**

Lentil, potato and butter bean madras **V**

Macaroni cheese with sage and butternut squash **V**

Mexican five bean chilli spiced with paprika and raw cacao **VG, DF, NGCI**

Thai pumpkin and sweet potato curry with pak choi **VG, DF**

Grilled miso aubergine, sesame Chinese cabbage, yuzu and coriander **VG, DF**

SIDES

Rosemary and oregano roasted potatoes **VG, DF, NGCI**

Fluffy basmati rice **VG, DF**

Mixed leaf salad with classic vinaigrette **VG, DF, NGCI**

Hickory slaw with grainy mustard **V, NGCI**

Tomato, baby mozzarella, basil and red onion salad **V, NGCI**

Herby couscous with roasted mediterranean vegetables **VG, DF**

Tahini roasted aubergine, scorched spring onion and crumbed hazelnuts **VG, DF, NGCI**

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50 people from £60.00 pp
100 people from £50.00 pp
200 people from £42.00 pp

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CANAPÉ MENUS

FROM THE GARDEN

VEGETARIAN AND PLANT BASED

Vegetarian haggis bonbon with whisky crème fraîche **V**

Whipped goat's cheese and beetroot jam oatie **V**

Grilled sourdough toastie, Mull cheddar, mustard and sauerkraut **V**

Charcoal tartlet of creamed chestnut mushrooms, smoked garlic and chives **V**

White bean crostini with olive crumble **VG, DF**

BBQ spiced lentil and jackfruit taco **VG, DF**

Curried sweet potato fritters and green pepper puree **VG, DF, NGCI**

FROM THE SEA

SEAFOOD

Smoked salmon tartare, nori cracker, wasabi crème fresh and keta caviar **NGCI**

Melba toast, treacle basted Hickory smoked salmon and sour cream

Mara seaweed oatie, smoked trout and apple

FROM THE LAND

MEAT

Mini Highland Beef Wellingtons

Pheasant and smoked bacon arancini, black garlic and truffle mayo

Crostini of herb marinated beef fillet with mustard mayonnaise

Curried chicken poppadum, coriander mayo, almonds and back sesame **NGCI**

Maple glazed roast pork and candied rhubarb **NGCI, DF**

Duck stovie bonbon with smoky duck jus

Wild boar chipolatas, marmalade and ginger glaze **DF**

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CANAPÉ PACKAGE

3 canapés pp - £8.25

4 canapés pp - £11.00

5 canapés pp - £13.75

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This canapé menu is an addition to the menus included in this brochure

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SPRING / SUMMER - 3 COURSE DINNER MENU

STARTER

Burrata, heirloom tomatoes, romesco and purple basil **V, NGCI**

Two salmons; cold cured and kiln roasted. Served with fennel seed oaties, citrus and radish crème fraiche and dill jellies

Chicken liver parfait, rosemary focaccia, black garlic emulsion and bacon crumb

Beetroot and shallot tarte tatin, candied beetroot crisps, walnuts, whipped plant-based feta, chimichurri and seasonal leaves **VG, DF**

MAIN

Blade of Perthshire beef, smoked potato galette, Scotch vine tomatoes, candied carrots and pan jus

Pancetta wrapped chicken with sage and onion mousse, braised red cabbage, spring onion mash, asparagus and port jus **NGCI**

Pea and mint tortellini, asparagus sauce, rocket and pine kernels **V**

Wild garlic risotto, crispy kale and broccoli pesto **VG, DF, NGCI**

SUMMER DESSERT

Lemon and raspberry meringue pie, iced clotted cream and toffee crunch **V**

Hickory sticky toffee pudding, brandy caramel sauce and vanilla pod ice cream **V**

Honey and vanilla panna cotta, roasted Scottish strawberries and cherry dust **NGCI**

Coconut tart, chia cherry jam with iced berry sorbet **VG, DF, NGCI**

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3 COURSE DINNER MENU

50 people from £85.00
80 people from £82.00
100 people from £78.00

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AUTUMN / WINTER - 3 COURSE DINNER MENU

STARTER

Honey roasted beetroot tart, caramelised onions and Connage Clava Brie **V, NGCI**

Pressed terrine of ham hock, quail Scotch egg, pickled apples and pear with a cider dressing

Duo of hot smoked trout rillettes and Hickory smoked trout, beetroot carpaccio and soda bread toast

Cumin roasted cauliflower, shaved roasted vegetables, beetroot hummus, heirloom tomatoes and oatcakes **VG, DF**

MAIN

Slow cooked beef feather blade, tarragon potatoes, salt baked carrots and shallots and red wine jus

Duo of East Lothian chicken; roast breast and confit of leg, baked celeriac, glazed morels and tarragon jus **NGCI**

Pumpkin and wild mushroom strudel, herby potato rosti, baked carrots and red wine jus **V**

Puy lentil and butternut squash pithivier, truffled roast parsnips and red wine jus **VG, DF**

DESSERT

Honey cheesecake, apricot, granola and sherbet shards **V**

Spiced marmalade panna cotta, caramel tuile and candied oranges **NGCI**

Apple galette, iced calvados cream and brandy caramel **V**

Dark chocolate and date cake, peanut butter brittle and popcorn ice cream **VG, DF, NGCI**

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3 COURSE DINNER MENU

50 people from £85.00
80 people from £82.00
100 people from £78.00

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INTERMEDIATE COURSES

INTERMEDIATES

ADDITIONAL ADD ONS

Seared west coast scallop and sea kelp risotto **NGCI**

Haggis bonbon, turnip nuggets, whisky and seed mustard cream

Cauliflower and shallot panna cotta and curried sabayon **NGCI**

Pheasant and artichoke pithivier with wild foraged mushrooms

Sweet pea tortellini, young spinach and fondue dressing **V**

CHEESE COURSE

ADDITIONAL ADD ON

A selection of artisanal Scottish cheeses,
apple and plum chutney, quince and oat biscuits

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Intermediates from £5.00 pp

Cheese course from £7.00 pp

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RAISE A GLASS - DRINKS PACKAGE

Choose from a fabulous selection of Wine, Prosecco and Champagne which are guaranteed to elevate your menu choices.

All of our wines have been carefully selected with the help of our expert suppliers, with your menus and venue in mind.

CLASSIC

WHITE - Les Archeres Vermentino

RED - Les Archeres Carignan

SPARKLING - Via Vai Prosecco

ENHANCED

WHITE - Ramon Bilbao Journey Collection Albarino

RED - Ken Forrester Petit Pinotage

SPARKLING - Ruggeri Prosecco

BAR OPTIONS

Pop up bar unit from £250

Includes bar unit, contemporary glassware, a selection of wines, beers, spirits, shots, mixers, ice garnishes & bar staffing.

Whether you are after a traditional whisky bar or a margarita sip station, our Hickory bar team and your dedicated event planner are here to help and bring your vision to life! Price on request.



Half bottle of wine from £10.50 pp
Glass of sparkling on arrival from £5.00 pp
Add on a Whisky Toast from £4.50 pp

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OUR SERVICE PROVISION INCLUDES:

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- Contemporary cutlery, crockery and glassware
- Linen and linen napkins
- Kitchen equipment
- Staffing and Event Manager for your day
- Dedicated Event Designer

LET'S TALK

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We hope this has given you a flavour of what Hickory can create. What we've laid out here is just the start, we'd love to work on a bespoke proposal for you. Get in touch with our team of expert event designers and let's talk about how we can bring your vision to life.

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OUR AWARDS

Catering & Event Management
Company of the Year at Prestige
Awards 2022- Winner

Excellence in Food & Drink at
Midlothian and East Lothian Chamber
of Commerce Awards 2022 - Winner

Sustainability at Midlothian and
East Lothian Chamber of Commerce
Awards 2022 - Runner-up

Food & Drink Company of the
Year at the Made in Scotland
Awards 2022 - Winner

Catering in Scotland Sustainable
Business Award 2022 - Winner

VIBES Scottish Environment
Business Award 2021 - Winner

Sustainable Business Award CIS
Excellence Awards - 2021 Winner