

HICKORY MENUS

Dinner and Celebrations
Food & Drink Menus
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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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**

V = VEGETARIAN / **VG** = PLANT-BASED / **NGCI** = NON-GLUTEN CONTAINING INGREDIENTS / **DF** = DAIRY FREE



CANAPE PACKAGE

3 canapes pp - £8.25
4 canapes pp - £11.00
5 canapes pp - £13.75

All prices exclude VAT.

Speak to us about allergy & dietary requirement as most of our dishes can be modified. Certain dishes may be subject to a supplement.

Prices shown are reflective of 2023 pricing

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

All prices exclude VAT.

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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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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:

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

LET'S TALK

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