

HICKORY MENUS

Wedding 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.



Your Wedding at Royal College of Physicians of Edinburgh

In the heart of Edinburgh, Royal College of Physicians of Edinburgh is a stunning venue with a unique combination of historic and modern elegance.

The Royal College of Physicians of Edinburgh makes a superb setting for your wedding and with the Hickory team in attendance, you can be sure of excellent service and delicious food. Whether it's the perfect wedding breakfast or 'talking-point' canapés, Hickory menus are innovative and memorable, and a feast for all the senses.

When it comes to your special day, our highly trained team will look after your every need and your dedicated Event Manager will carefully orchestrate the entire event, ensuring that your wedding is nothing short of exceptional.



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CANAPÉ MENUS

FROM THE GARDEN

VEGETARIAN AND PLANT BASED

Vegetarian haggis bonbon with whisky crème fraiche **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 - £9.90
4 canapes pp - £13.20
5 canapes pp - £16.50

All prices are inclusive of VAT.

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

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SPRING / SUMMER - 3 COURSE WEDDING DINNER MENU

STARTER

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

Asian spiced confit duck, ponzu
syrup and cumin cookies **DF**

Burrata, charred asparagus, rocket, olive
soil and pressed rapeseed oil croutes **V**

Marinated heirloom tomatoes, charred 'halloumi',
smoked bean hummus and olive soil **VG, DF, NGCI**

MAIN

Roasted fillet of seabass, vine tomatoes, roasted
peppers, olive mash and a basil pesto sauce

Roasted chicken breast stuffed with sundried
tomato, basil and mozzarella, served with grilled
asparagus, fondant potato and madeira jus

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

Harissa roast aubergines, pearl couscous,
feta and a lemon yoghurt sauce **V**

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

DESSERT

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

Chambord raspberry ripple cheesecake, hobnob
crumble and seasonal Scottish berries **V**

Lemon tart, pink grapefruit curd, lemoncello
bonbon and a shortbread crumble **V**

Sticky 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 £130.00
80 people from £100.00
100 people from £90.00

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AUTUMN / WINTER - 3 COURSE WEDDING DINNER MENU

STARTER

Tartare of smoked Shetland salmon, citrus crème fraîche and little pickles **NGCI**

Pressed terrine of ham hock, caramelised apples, pickled vegetables, tossed leaves and coarse oatcakes **DF**

Haggis and black pudding bonbons, honey based swede, mustard mash and purple potato crisps

Grilled and chilled squash, marinated feta, fresh lime, garden herbs and a honey mustard dressing **V, NGCI**

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

MAIN

Pan fried fillet of salmon with a lemon and sourdough crust, served with a Jerusalem artichoke and Mull cheddar risotto **NGCI**

Slow cooked featherblade of beef, coarse mustard mash, heather honey basted roots veg and braising gravy **NGCI**

Corn fed chicken stuffed with pancetta and wild mushrooms. With spiced kale, buttered mash, caramelised carrots and chicken 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

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

Apple and salted caramel tarte tatin with Dundee marmalade ice cream **V**

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

Griddled marinated nectarines, basil and balsamic, pumpkin crumble and iced berry cream **VG, DF, NGCI**

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SHARING & GRAZING BANQUET – WEDDING BUFFET

Choose two fantastic centrepieces, three showstopping sides and two mini desserts to create your wedding banquet for your guests to graze from

HOT CENTREPEICES

Pumpkin and wild mushroom
Wellington **VG, DF**

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

Roast silverside of beef,
watercress and salsa verde **NGCI**

Rosemary and heather
honey slow roasted butterfly
leg of lamb **DF, NGCI**

Spiced buttermilk marinated
chicken thighs with
lemon labneh **NGCI**

Harissa roast aubergines
with crumbled feta

COLD CENTREPEICES

Side of poached Scottish
salmon with lemon, caper
and dill aioli **NGCI**

Maple and mustard
glazed roast ham

Spinach and feta roulade **V**

SALADS & SIDES

Hickory slaw **V, NGCI**

Garlic and sage roast
potatoes **V, NGCI**

Chunky roasted root
vegetables **VG, DF, NGCI**

Watercress, apple and almond
salad with shaved pecorino **NGCI**

Seasonal green salad with a
lemon, mustard dressing and
scorched seeds **VG, DF, NGCI**

Panzanella salad

Harissa and honey roast
butternut squash **V, NGCI**

Baby potatoes in a lemon, caper
butter and flaky sea salt **V, NGCI**

Trio of tomatoes, red onion,
mozzarella and basil salad **V, NGCI**

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

The classic Greek salad **V, NGCI**

Herby pearl couscous
salad with roasted seasonal
vegetables **VG, DF**

MINI DESSERTS

Scorched apple eclairs **V**

White chocolate and orange
cheesecake jars **V**

Passionfruit cheesecake pots **V**

Chocolate and salted
caramel brownies **V**

Mini Scottish berry tarts **V**

Sticky toffee pudding
cheesecake pots **V**

Raspberry and white
chocolate trifle jars **V**

CHEESE STATION*

A selection of the finest Scottish
cheeses, artisanal crackers,
oatcakes and breadsticks, grapes,
figs and seasonal Hickory chutney

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*Additional add on

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INTERMEDIATE COURSES

INTERMEDIATES

ADDITIONAL ADD ONS

Searched 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 £6.00 pp
Cheese course from £8.40 pp

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EVENING BUFFET

ROLL WITH IT

Warmed and buttered brioche rolls with a choice of two of our most popular fillings;

Smoked back bacon

Pork and leek sausages

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

THE CHIP SHOP TAKE AWAY

Exactly what you need to keep the party going, choose two options;

Sole goujons, farmhouse fries and tartare sauce

Fried onions and mushrooms, farmhouse fries and smoked ketchup **V, NGCI, DF**

Just chips! Add a sprinkle of shredded Dunlop cheddar and curry sauce **V, NGCI**

TRUE SCOTSMAN!

A traditional Scottish favourite - the haggis, neeps and tattie bar!

MacSweens Haggis and vegetarian haggis, buttery mashed potatoes and turnips, served with a whisky cream sauce

TOASTIE TIME!

Everyone's favourite late night snack. Choose from two of our delicious cheese toastie fillings;

Mac and cheese toastie **V**

Masala spiced potato, green chutney and mozzarella toastie **V**

Cheddar, smoked ham and mustard mayo toastie **V**

Three cheese and caramelised onion toastie **V**

The classic - just cheese toastie **V**

HICKORY HOG ROAST

Hickory-smoked pulled pork infused with barbeque spices. Served on a buttery brioche roll with apple sauce and two cabbage slaw

KOOL KEBABS!

½ pocket pita bursting with two choices from our super-satisfying, big tasting ingredients

Dukkah dusted slow cooked leg of lamb, rocket leaves and minted labneh

Treacle and orange roasted Shetland salmon, little gems and mustard mayo

Pulled BBQ jack fruit, chicory and black garlic mayo vg, df

Tikka spiced roast chicken breast and lime slaw

PIE BAR

Our delicious buttery homemade pies filled to the brim with quality Scottish ingredients! – Choose two pie fillings

East Lothian free range chicken, leek and bacon pie

Haggis, neeps and tatties pie

Vegetarian haggis, neeps and tatties pie **V**

Steak and Edinburgh ale pie

'Cullen Skink' pie – Smoked Scottish haddock, potato and leek

Curried chickpea and Fife cauliflower pie **VG, DF**



EVENING BUFFET PACKAGES

From £9.60 pp

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RAISE A GLASS - DRINKS PACKAGE

- One glass of house Prosecco for your welcome reception
- One glass of house Prosecco for toasts
- Half bottle of house wine

Alcohol free replacements are available

£28.00pp

CURRENT HOUSE WINES AT TIME OF PRINT *(subject to change)*

SPARKLING: Prosecco Tosti, Italy

A lively, crisp, sparkling wine

WHITE WINE: Vermentino Vieilles Vignes
Languedoc, Les Archères, France

Pears, peach and herbs.

RED WINE: Carignan Vieilles Vignes
Languedoc, Les Archères, France

Dark fruit & spice

ROSE WINE: Malbec Rose, Bodegas Santa Ana,

Argentina *Cherry, Raspberry & Strawberry*

– swap for either white or red

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.



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UPGRADE YOUR DRINKS PACKAGE FROM THIS SELECTION

SPARKLING WINE & CHAMPAGNE

Prosecco Tosti Rose, Italy

Lively, juicy and fresh

+ £2.00 pp

**Veuve Ambal Cremant
Grande Cuvee, France**

Light, crisp and refreshing

+ £5.00 pp

**Brut Champagne Pannier
Gobillard Champagne, France**

Fresh, Citrus & Orchard

+ £10.00 pp

Veuve Cliquot Yellow Label

Brut NV, France

Apple, citrus & caramel

+ £16.00 pp

WHITE WINE

LIGHT & CRISP

Pinot Grigio, Trapiche Melodias, Argentina

Apples, peaches and mandarin

+ £1.50 pp

**Albarino Ramon Bilbao
Journey Collection Spain**

Lemons, apples and passionfruit

+ £3.75 pp

RICH & LUSH

Chardonnay Vinamar, Chile

Stone fruits, banana and pineapple

+ £1.50 pp

**PGR Pinot Gewurztraminer Reisling
Yealands Estate, New Zealand**

Aromatic, complex and intense

+ £5.00 pp

Bourgone Blanc, Alain Chavy, France

Peach, vanilla and apricot

+ £5.50 pp

ELEGANT & AROMATIC

**Sauvignon Blanc, Mack and
Collie, New Zealand**

Passionfruit, melons and limes

+ £2 pp

Petit Chenin, Ken Forrester, South Africa

Peaches, apricot and limes

+ £2.50 pp

**Sancerre Loire, Le Petit Broux,
Les Celliers de Cérès, France**

Grassy, lemony and fresh

+ £7.00 pp

RED WINE

SOFT & SMOOTH

Merlot, Longue Roche, France

Plums, damson and cherries

+ £1.50 pp

**Pinot Noir, Yealands
Marlborough, New Zealand**

Red Fruit, vanilla and chocolate

+ £4.75 pp

BIG & BOLD

Camarda Malbec, Argentina

Smooth, soft and ripe

+ £2.00 pp

Lisbonita Red Blend, Portugal

Ripe red fruit

+ £2.00 pp

Sangiovese Shiraz, Aquarius, Australia

Full bodied and complex

+ £2.50 pp

SPICY & EARTHY

Petit Pinotage, Ken Forrester, South Africa

Smoky, dark fruit

+ £1.75 pp

**Cabernet Franc, Trapiche
Estacion 1883, Argentina**

Black fruit and spice

+ £3.50 pp

**Rioja Reserva ,Ramon Bilbao
Journey Collection, Spain**

Coconut, cocoa and plums

+ £5.00 pp

ROSE WINES

White Zinfandel, Desert Rose, USA

Sweet, citrus & strawberries

+ £1.50 pp

**Comte de Provonce Rose, La
Vidaubanaise – France**

Grapefruit, pomegranate and red fruit

+ £3.75 pp

AFTER DINNER

Graham Port LBV

Rich black fruit

+ £45.00 per bottle

**Garonelles Saunternes,
Lucien Lurton, France**

Exotic citrus fruits and pineapple

+ £35.00 per bottle

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
- Private menu tasting for two

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