

HICKORY CHRISTMAS MAKE CHRISTMAS A JAW-DROPPING SUCCESS



THIS IS CHRISTMAS CRAFTED YOUR WAY

Everyone loves a festive shindig. It's such a great unspoken way to say 'thank-you' to the team or clients. But with so many ways to take the event what should you do? With a Hickory Event Planner at your side you'll have on-trend themes and ideas to choose, options on hosting venues, all laying the foundations for an unforgettable night. Add to that the magical twist Hickory chefs bring to seasonal food, including bespoke cocktails and you're guaranteed something very special.

FLAVOURS WORTH CELEBRATING THIS CHRISTMAS

The thing about being as obsessed about food as we are, is that we have incredible options for you. How about a lavish and indulgent dinner with seasonal Scottish flavours? Bold and exciting cocktail canapés or Christmas market style stalls for super-sociable mingling?



TRADITIONAL FOOD



ELEGANT DINING



FUN MARKET STALLS



FINE DINING

WHERE FLAVOUR MEETS DESIGN

Introducing our festive menus for 2019, all designed to treat all the senses

GOLD

Compression of duckling, nuts and dried fruits with toasted brioche crisps, saffron infused onion jam and watercress oil

Smoke salted fillet of Shetland Salmon, charred Provençale vegetables, nutmeg dusted grated potato cake with a lemon grass and vermouth sauce

Christmas pudding and brandy infused crème brûlée with coconut dusted salted caramel choc ice.

FRANKINCENSE

Smoked salmon and prosecco parfait, sweet and spicy oat shortbread, lime gel and little pickles

Roulade of Ayrshire turkey roasted with cranberry, pistachio and serrano ham. Honey basted roots, gruyère topped dauphinoise potato and a coarse mustard jus

Chocolate orange cheesecake in a jar: layered caramelised dark chocolate and cookies with Cointreau whipped mascarpone and orange syrup, finished with cinnamon and hazelnut wafer

MYRRH

Winter spiced and slow cooked pressed ham hock and herbs, pickled quail eggs, creamed Strathdon blue, parmesan cracker and torn sour dough croutons

Roast supreme of guinea fowl with sage, apple and apricot mousse. Cardamom infused sweet and sour braised red cabbage, fondant potato, fine beans and a creamed sherry jus

Cinnamon and date pudding, rum and toffee sauce, pistachio custard and a sweet nutty wafer

CHRISTMAS MARKET STYLE STALLS

The trend for choose-your-own style street food shows no sign of slowing. Our Christmas market style stalls give your guests the freedom to mingle and choose their own temptations. And because Hickory take care of everything, you can arrive and enjoy the event with everyone else.

GRILL STATION

Turkey slider rolls, stuffing, gravy and cranberry sauce

Hot dogs in blankets

Grilled halloumi with roasted Christmas spiced vegetables (v)

PIE STATION

Ham hock & apple pie with black grape (cold)

Slow roasted turkey & chestnut pie with cranberry (hot)

Roasted sweet potato, caramelised onions and smoked cheese quiches (cold) (v)

Maple syrup-based root vegetable and mushroom pies (hot)

DESSERT STATION

Yule log

Mini Christmas puddings

Mince pies

Strudel tarts



LET THE FUN BEGIN

To find out how Hickory can help you make your Christmas event a success speak to Nicole

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HICKORY
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