

**HICKORY**  
**SEASONAL MENUS**  
**SET THE MOOD**  
**FOR A MEMORABLE**  
**AUTUMN / WINTER**



## PRIVATE DINING WITH PERFECTLY MATCHED WINES

Private dining is a wonderfully social and relaxed way to bring your close team or clients together. Create the right atmosphere with these. Inventive menus all based around locally sourced, seasonal Scottish ingredients and matched wines.

**£100 PER PERSON  
MIN: 30 GUESTS**



SEASONAL MENUS



PRIVATE DINING



ELEGANT DESSERTS



LOCAL PRODUCE

# AUTUMNAL MENUS

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

## ALTOGETHER AUTUMN

'Tiger milk' ceviche of gilthead bream, whipped avocado, honey basted sweet potato, coriander, toasted flatbread crisps

*Chateau Ste. Michelle, Riesling. The combination of acidity and sweetness with a good depth of flavour will bring these complex flavours together*

Slow cooked ox cheeks, braised king oyster mushrooms, whipped ceps puree, parmesan dusted parsnips, new potatoes basted in black garlic butter, morel jus

*Torlasco Barolo – has the tannic structure and big flavor for the slow cooked Ox Cheeks and an Umami edge to pair with the Oyster mushrooms*

Caramelised marsala and cardamom poached pears with pineapple carpaccio, popcorn quinoa, hibiscus syrup and gingered mascarpone

*Château d'Aydie Pacherenc du Vic-Bilh Moelleux, Chateau d'Aydie – great balance of sweet and fresh with notes of Pineapple will be a perfect partner for this dish*

## TOP OF THE GAME

Carpaccio of dry aged Hickory smoked Scotch beef, wasabi spiced Jerusalem artichoke cream, cured egg yolk, pickled mushrooms, fragrant shoots, Parmesan shortbread

*Les Mougeottes, Cabernet Sauvignon. Beef carpaccio has one of the strongest flavours when looking at style of carpaccio so will need a big wine to go with it*

Poached Guinea Fowl breast rolled with Findlay's black pudding and sage. Salt baked celeriac puree, butter roast potatoes, parisienne of butternuts, tarragon gravy

*Domaine Lucien Boillot, Gevrey-Chambertin Guinea Fowl and Burgundian Pinot noir are a great combination as the natural gaminess and good depth of flavor go well with this flavoursome bird*

Hot chocolate orange tart, pistachio and brandy custard, golden cinnamon Marshmallow

*Chateau d'Aydie Pacherenc with spice and citrus fruit this will go together superbly*

# WINTER & FESTIVE MENUS

Flavours worth celebrating this Christmas

## SPLENDOURS OF THE SEASON

Red Legged Partridge pithivier, three mushrooms, creamed Jerusalem artichokes, gravy of slow cooking juices

*Les Archeres, Carignan Vieilles Vignes – a soft and smooth red chosen so as not to overpower the more delicate game bird*

Scotch Lamb two ways;  
Oregano and mustard coated roast loin, slow cooked 'pulled' leg bon bon, creamed cauliflower, crushed Aura potatoes, sprouting young vegetables, madeira jus

*Sierra Cantabria, Rioja Crianza – Rioja and Lamb are a Classic combination and this top notch Crianza will partner the delicate red meat perfectly*

Ginger pudding baked with apples, dates and marmalade.  
Oaty crumble, Himalayan salt caramel sauce, candied cashews

*Brut Baron de Marck Champagne with notes of Green apples and biscuit to be an excellent partner to the Crumble*

## BEST OF THE FEST

### SEASONAL CELEBRATION

Cold smoked Loch Fyne salmon, saffron pickled cauliflower florets, black bread toasts and syrup of pickling liquor

*Ramón Bilbao, Albariño is just a great match for fish and Seafood with racy acidity and good depth of flavour*

Five spiced roasted Barbary duck breast, creamed parsnips and sage, charred shallots, fine beans and carrots, piquant port jus

*Yealands Estate Single Vineyard Pinot Noir – Pinot Noir and Duck are a classic combination and with a hint of spice in this wine it will be a perfect partner for the Duck*

Hot chocolate orange tart, pistachio and brandy custard, golden cinnamon Marshmallow

*Chateau d'Aydie Pacherenc Vin – Vanilla and Orange citrus notes will go well with this chocolate orange dessert*

## SET THE MOOD

From start to finish the Hickory event team will help you shine. From design details through to the logistics of serving in your Boardroom, or an atmospheric venue you'll know an experienced team have it covered.

We'll bring our all to make your next private dining event a success. To find out more speak to Nicole.

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**HICKORY**

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