

# 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



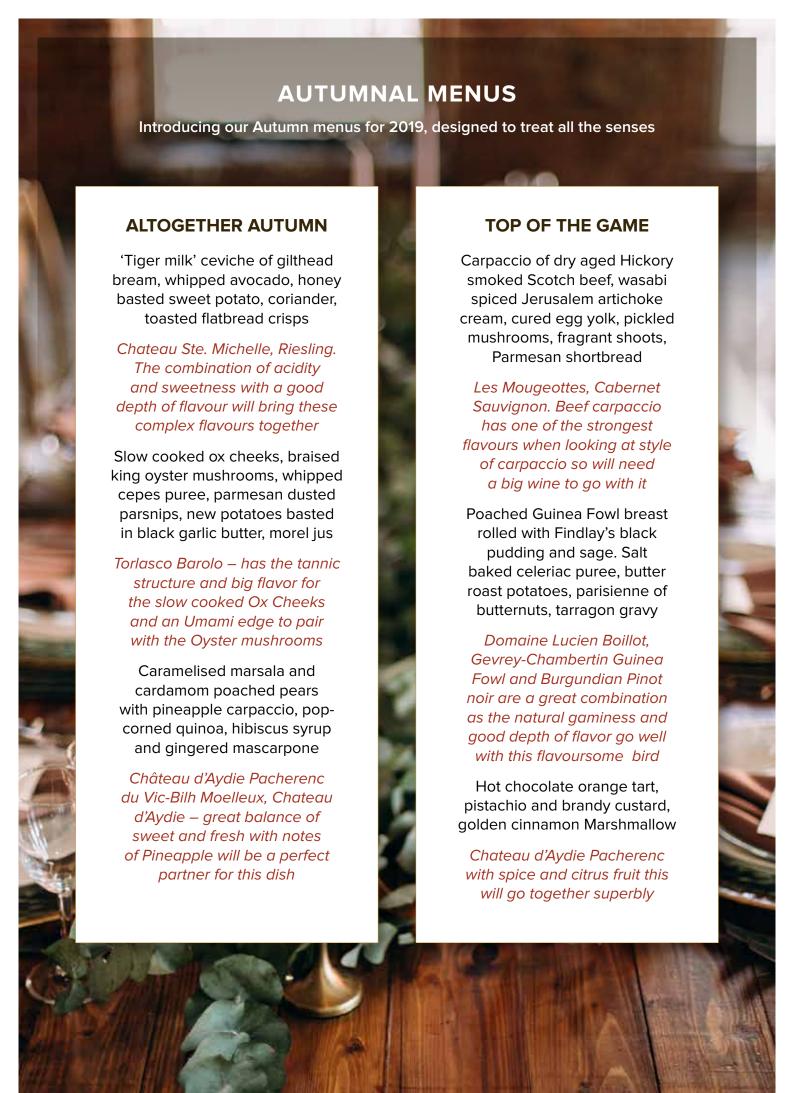
PRIVATE DINING



**ELEGANT DESSERTS** 



LOCAL PRODUCE



## **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** hickoryfood.co.uk





