

# HICKORY PLANT BASED MENUS



## DELICIOUS PLANT BASED OPTIONS FOR ALL

**Our chefs have worked tirelessly to create an outstanding brand new sustainable plant based menu perfect for your dream wedding or event.**

This menu includes a selection of delicious, vegan canapés, energy-packed 3 course meals and expertly picked wines which all pack a flavour punch.

Working closely with our dedicated suppliers, our new menus are bursting with vibrant veg, gourmet grains and innovative flavours, all showcasing the finest seasonal and locally sourced ingredients. Not only that but a number of allergies and intolerances are also covered in the new menus, giving greater flexibility when you choose your menu.

If you're looking for a plant based menu then we've got a host of options to suit your taste and style. Each dish is perfectly balanced in flavour and ingredients to ensure you and your guests have a healthy meal that doesn't scrimp on taste. These menus are simply a starting point however; we're always happy to work with you to create the ultimate dinner to suit your event.



# HICKORY PLANT BASED MENUS



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## CANAPÉS

Lightly pickled courgette ribbons with hummus and dukkah spice (vg, ngci)

Cherry tomato filled with puy lentils in balsamic vinaigrette (vg, ngci)

Little cones of corn, popped in sesame oil and dusted in sumac spice (vg, ngci)

Cucumber ribbons with pickled ginger, mange tout and radish (vg, ngci)

Roasted asparagus spears in truffle oiled filo pastry with poppy seeds (vg, ngci)

Butternut squash soup shot with scorched cumin and maple syrup (vg, ngci)

Pan seared watermelon cubes with tomato sambal and basil (vg, ngci)

Dry cured celeriac ham, aged balsamic, macadamia & rocket pesto (vg, ngci)

Rainbow radishes, seaweed mayo & lemon salt (vg, ngci)

Avocado & fermented daikon red rice maki, dynamite mayo, green onion (vg, ngci)

All vegan 'Caesar', gem lettuce, bacon & parmesan (vg, ngci)

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## STARTERS

Thai Mango Salad with Peanut Dressing and nasturtiums (vg, ngci)

Beef tomato tartare, French bean and snow pea salad with  
mint and chicory, smoked chili oil and lime (vg, ngci)

Herb falafel, ajo blanco, grilled courgette, mint & grape salsa (vg, ngci)

Mezze style salad of cumin roasted cauliflower, shaved  
roasted vegetables, beetroot hummus, peppered heirloom  
tomatoes, little leaves and oatcakes (vg, ngci)

## MAINS

Raw risotto of sprouted grains, orange, pumpkin seed  
and ancho chilli salsa with coriander (vg, ngci)

Eggplant 'Dengaku', puffed soba noodles, grilled choi  
sum and a pickled radish salad (vg, ngci)

Slow roasted collar of squash romesco sauce, edamame  
salsa, watercress, cauliflower and apple salad (vg)

Cashew ricotta gnocchi, kale pesto, chickpeas and broccoli (vg)

## DESSERT

Chilled strawberry, chia seed and rose possets with coconut (vg, ngci)

Mulled spice poached pears with seasonal berries and  
fruits and syrup of poaching juices (vg, ngci)

Chocolate chip and peanut butter mousse, torn  
cherries, macadamia cookies (vg)

Tofu cheesecake, macerated strawberries, manuka honey (vg)

Prices from £60 ex VAT per person

Based on a minimum of 100 guests in the Edinburgh area

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# VEGAN WINES

We have a fantastic selection of vegan wines available and can arrange matched wines for your meal. Here's selection of some of our favourites.  
We have more available so please ask your planner for more details.

## WHITE

### **Yealands, PGR Pinot Gewurztraminer Riesling**

Marlborough, New Zealand

Concentrated aromas of poached pears and melon and underlying notes of quince and ginger.

### **Le Petit Broux, Les Celliers de Cérès, Sancerre**

Loire, France

Green fruits and crisp citrus flavours with a refreshingly clean finish.

### **Trapiche, Melodias Pinot Grigio**

Mendoza, Argentina

Elegant, with intense notes of citrus fruits and flavours of peach, apricot and orange peel.

## RED

### **Trapiche, Melodias Malbec**

Mendoza, Argentina

A robust, savoury wine accented by rich flavours of violets, plums and cherries.

### **Pinot Noir, Yealands**

Marlborough, New Zealand

Aromas of black cherry, violets and savoury spice on the nose.

### **Chateau Ste. Michelle, Syrah**

Columbia Valley, USA

An approachable and fruit-forward Syrah with an inviting velvety texture.

## ROSÉ

### **Bodegas Santa Ana, Malbec Rosé**

Mendoza, Argentina

A bright pink, delicate, crisp wine with intense notes of red fruits such as strawberries and plums.

## SPARKLING WINE

### **Ken Forrester Wines, Sparklehorse**

Western Cape, South Africa

The Sparklehorse has a creamy and delicate mousse, with aromas of fresh apple, pear and quince.

## CHAMPAGNE

### **Veuve Clicquot Ponsardin, Yellow Label Brut**

Champagne, France

Intense, pleasant on the nose. Fruity at first, then hawthorn-flowery with a great finish.

Wine prices available on request

## THANK YOU

We hope that you're delighted with our ideas – our team will be in touch with you shortly to discuss your requirements in more detail and understand how we can help you with your vision for your event.

If you have any questions in the meantime, please get in touch:

### HICKORY

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