

HICKORY MENUS

Just a taster!

Wedding Food & Drink

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**HICKORY**  
hickoryfood.co.uk



## HICKORY

### Aim for amazing

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**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. Full menus and concepts will be shared at your proposal stage.*





# CANAPÉ MENUS

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## FROM THE GARDEN

### VEGETARIAN AND PLANT BASED

Vegetarian haggis bonbon with whisky crème fraîche **V**

Whipped goat's cheese and beetroot jam oatie **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

Maple glazed roast pork and candied rhubarb **NGCI, DF**

Duck stovie bonbon with smoky duck jus

Wild boar chipolatas, marmalade and ginger glaze **DF**

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## SPRING / SUMMER - 3 COURSE WEDDING DINNER MENU

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### 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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## AUTUMN / WINTER - 3 COURSE WEDDING DINNER MENU

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### 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**

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**

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

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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**

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**

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**

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**

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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## INTERMEDIATE COURSES

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### INTERMEDIATES

#### ADDITIONAL ADD ONS

Seared 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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## EVENING BUFFET

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### ROLL WITH IT

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**

### 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!

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

East Lothian free range chicken, leek and bacon 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**

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## RAISE A GLASS - DRINKS PACKAGE

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Choose from a fabulous selection of Wine, Prosecco and Champagne which are guaranteed to elevate your menu choices.

All of our wines have been carefully selected with the help of our expert suppliers, with your menus and venue in mind.

### CLASSIC

**WHITE** - Les Archeres Vermentino

**RED** - Les Archeres Carignan

**SPARKLING** - Via Vai Prosecco

### ENHANCED

**WHITE** - Ramon Bilbao Journey Collection Albarino

**RED** - Ken Forrester Petit Pinotage

**SPARKLING** - Ruggeri Prosecco

## BAR OPTIONS

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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.



## LET'S TALK

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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