

HICKORY MENUS

WEDDING

FOOD & DRINK AT
ASSEMBLY ROOMS

EDINBURGH

**ASSEMBLY
ROOMS**

HICKORY
hickoryfood.co.uk



HICKORY

Aim for amazing

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.



Assembly Rooms

For more than two centuries, the Assembly Rooms, Edinburgh has been at the very heart of capital life, and we're proud to be a part of their story.

As one of the capital's largest and most impressive multi-purpose event spaces, Assembly Rooms is perfect for any occasion from conferences, dinners and performances to exhibitions, seminars and weddings.

Assembly Rooms is the place for inspirational events of all types, always guaranteed to impress and deliver a memorable occasion.

The spectacular rooms provide versatile spaces for all occasions. The Music Hall and Ballroom are the largest and most stunning spaces with a further nine rooms catering boardroom's for 10 up to receptions for 120.

In the following menus, we've given you a taste of what we can create at Assembly Rooms. Full menus and concepts will be shared at your proposal stage.



**ASSEMBLY
ROOMS**

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CANAPÉ MENUS

FROM THE GARDEN

VEGETARIAN AND PLANT BASED

Charcoal tartlet of creamed chestnut mushrooms, smoked garlic and chives (v)

Whipped goat's cheese and beetroot jam oatie (v)

Vegetarian haggis bonbon with whisky crème fraîche (v)

Mull cheddar scone with sticky fig jam (v)

Roasted squash and pine nut arancini (v)

Curried sweet potato fritters and green pepper puree (vg, df, ngci)

Aubergine baba ghanoush, lemon, pomegranate and toasted flat bread (vg, df)

White bean crostini with olive crumble (vg, df)

Rainbow radishes, seaweed mayo and lemon salt (vg, df, ngci)

Charlotte potato, Mara seaweed cracker, onion cream (vg, df, ngci)

BBQ spiced lentil and jackfruit taco (vg, df)

Chickpea panisse with black olive tapenade, dehydrated tomato and micro basil (vg, df, ngci)

FROM THE SEA

SEAFOOD

Melba toast, treacle basted Hickory smoked salmon and sour cream

Smoked salmon tartare, nori cracker, wasabi crème fresh and keta caviar (ngci)

Queenie scallop, lime butter and black pudding crumble

Mara seaweed oatie, smoked trout and apple

Beer battered Scottish haddock, tartar sauce and dill

Pancetta wrapped monkfish, romesco and basil leaf (df, ngci)

FROM THE LAND

MEAT

Pheasant and smoked bacon arancini, black garlic and truffle mayo

Mini Highland Beef Wellingtons

Duck stovie bonbon with smoky duck jus

Poached quail's egg, smoked paprika and black pudding crumble (df)

Hickory smoked lamb loin with aubergine caponata (ngci, df)

Smoked venison loin crostini with rhubarb compote

Pork belly, soy and honey glaze with pickled cucumber (ngci)

Duck fat potato pave, truffle mousse, keta caviar and chives (ngci)

Beef carpaccio, horseradish crème fraîche and caper brioche

Mini bocconcini, smoked pancetta crumble and basil (ngci)

Curried chicken poppadum, coriander mayo, almonds and black sesame (ngci)

V = VEGETARIAN / VG = PLANT-BASED / NGCI = NON-GLUTEN CONTAINING INGREDIENTS / DF = DAIRY FREE



ADD ON CANAPES

3 per person - £9.90

4 per person - £13.20

5 per person - £16.50

All prices include VAT. Speak to us about allergy and dietary requirement as most of our dishes can be modified. Certain dishes may be subject to a supplement.

Prices shown are reflective of 2023 pricing.

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SPRING / SUMMER - 3 COURSE WEDDING MENU

Choose two or three courses from our seasonal menu which highlights the very best of Scottish's larder. The majority of our dishes can be tailored and amended to suit any dietary requirement.

STARTERS

Two Scottish salmons; cold cured and kiln roasted. Served with fennel seed oaties, citrus and radish crème fraiche and dill jellies

Tower of Haggis, buttered neeps, creamed tatties and a Glenkinchie malt whisky cream

Podded pea and mint panna cotta, ham hock bonbon and Mull cheddar snaps

Burrata, heirloom tomatoes, romesco and purple basil (v, ngci)

Textures of summer squash and whipped goat's curd (v, ngci)

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 (ngci)

Free range East Lothian chicken, broad beans, scorched onions and summer truffle pomme puree

Blade of Perthshire beef, smoked potato galette, Scotch vine tomatoes, candied carrots and pan jus (ngci)

Pea and mint tortellini, asparagus sauce, rocket and pine kernels (v)

Roasted asparagus, wild mushroom and spinach pithivier with creamed cauliflower (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)

Deconstructed lemon and Fife raspberry meringue pie, iced clotted cream and toffee crunch (v)

Chilli and ginger infused chocolate tart, vanilla pod ice cream and seasonal Scottish berries (v)

Heather honey cheesecake, apricot, granola and sherbet shards (v)

Hickory sticky toffee pudding, brandy caramel sauce and vanilla pod ice cream (v)

Marinated pineapple carpaccio, slow roasted nectarines, sweet cicely and wild berry sorbet (vg, df, ngci)

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3 COURSE DINNER MENU

Based on 90 guests from £120.00 pp
Based on 100 guests from £110.40 pp
Based on 150 guests from £90.00 pp

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AUTUMN / WINTER - 3 COURSE WEDDING MENU

Choose two or three courses from our seasonal menu which highlights the very best of Scottish's larder. The majority of our dishes can be tailored and amended to suit any dietary requirement.

STARTERS

Peterhead smoked haddock and potato tart with creamed leeks and cumin

Pheasant and thyme croquette, smoked paprika aioli, watercress and candied onions

Pressed terrine of ham hock, quail scotch egg, pickled apples and pear with a cider dressing

Baked and smoked carrots, white beets, goat's curd and pumpkin granola (v)

Charred tenderstem broccoli, peppered crowdie, salad of puy lentils and apple balsamic (v, ngci)

Beetroot and shallot tarte tatin, candied beetroot crisps, walnuts, whipped plant-based feta and chimichurri (vg, df)

MAIN

Miso glazed Scottish salmon, pickled kohlrabi, Jerusalem artichoke and potato terrine with kale crisps (df, ngci)

Caramelised pork belly, black pudding bonbon, potato rosti, roasted root veg and cider gravy

Duo of East Lothian chicken; roast breast and confit of leg, baked celeriac, glazed morels and tarragon jus (ngci)

Braised pave of beef, smoked butter potato fondant, king oyster mushroom, truffled cauliflower puree and port jus

Winter squash and sage risotto with crumbled Lanark Blue cheese (v, ngci)

Vegetarian haggis and chestnut mushroom wellington, truffled roast parsnips and red wine jus (vg, df)

DESSERT

Apple and salted caramel tarte tatin with Dundee marmalade ice cream (v)

Hickory sticky toffee pudding, brandy caramel sauce and vanilla pod ice cream (v)

Cinnamon panna cotta, Scottish honey and an apple and cider compote (ngci)

Brioche bread and butter pudding with vanilla crème anglaise (v)

Chocolate and praline fondant, cherries, honeycomb crumb and mascarpone cream (v)

Griddled marinated nectarines, basil and balsamic, pumpkin crumble and iced berry cream (vg, df, ngci)

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3 COURSE DINNER MENU

Based on 90 guests from £120.00 pp

Based on 100 guests from £110.40 pp

Based on 150 guests from £90.00 pp

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SHARING AND GRAZING WEDDING BANQUET

The ultimate experience in family-style dining. We recommend choosing one plated starter, one of our gorgeous centrepieces plus two or three side dishes, and a sharing dessert which will be served to your guests at their tables for them to graze from. For those of your guests who have dietary requirements, plated versions of your selected menu will be made available to them with the dish components amended to suit their requirements.

SPRING SUMMER CENTREPIECES

Roast silverside of Scotch beef, watercress salad and salsa verde (ngci)

Slow roasted chicken with lemon and tarragon gravy (df, ngci)

Whole poached Scottish salmon with lemon and dill mayonnaise (ngci)

Rosemary and garlic rubbed roasted shoulder of lamb (ngci)

Sundried tomato, feta and spinach filo pie (v)

Slow cooked black lentil dhal with minted yoghurt and kachumber (vg, df, ngci)

AUTUMN WINTER CENTREPIECES

Roast Perthshire venison stew with honey and juniper (df, ngci)

Red wine braised Scotch beef brisket (df, ngci)

Maple and ginger roasted belly of pork with crackling and cider sauce (df, ngci)

Slow roast East Lothian chicken with thyme, winter spice and scorched garlic (df, ngci)

Roasted cauliflower steaks, harissa, pomegranate and labneh (v, ngci)

Pumpkin and wild mushroom wellington (vg, df)

SIDES

Hickory smoked butter mash (v, ngci)

Lemon and caper butter potatoes (v, ngci)

Roast potatoes with garlic and sage (v, ngci)

Hickory two cabbage slaw (v, ngci)

Seasonal greens with a classic vinaigrette (vg, df, ngci)

Braised red cabbage (vg, df, ngci)

Roasted root vegetables (vg, df, ngci)

Harissa and honey roasted butternut squash (v, df, ngci)

Braised leeks, peas and bacon (ngci)

Rocket and parmesan with pickled shallots and balsamic (ngci)

Panzanella salad (df)

Fluffy basmati rice (vg, df, ngci)

Herby couscous with roasted Mediterranean vegetables (vg, df)

Garlic butter flatbread (v)

Classic Yorkshire puddings (v)

DESSERTS

Sticky toffee pudding, salted caramel and clotted cream ice cream (v)

Hickory Mess - Meringue, Scottish strawberries and whipped cream (v, ngci)

Spiced apple and bramble crumble (vg, df)

Traditional cranachan with Scottish raspberries and Glenkinchie whisky (v)

Vanilla, Summer fruit and lemon curd roulade (v)

White chocolate and orange cheesecake jars (v)



SHARING & GRAZING PACKAGE

Based on 80 guests from £120.00

Based on 100 guests from £105.00

Based on 150 guests from £90.00

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TINY DINERS

STARTER

Vegetable sticks and bread soldiers with hummus (vg, df)

Trio of melon, kiwi and oranges (vg, df, ngci)

Sweetcorn pancakes, sour cream and chives, baby gem lettuce and ketchup (v)

Cheesy garlic bread with tomatoes and basil (v)

Tomato and vegetable soup with pasta spirals (vg, df)

Macaroni nuggets, cranberry sauce and tiny leaves (v)

MAIN

Sole goujons with herby potato salad and little gem lettuce

Traditional pizza with tomato sauce, mozzarella and basil (v)

Baby hickory beef burger, tomato and lettuce on a seeded bun tomato with sweet potato fries (df)

Baked mac & cheese with cherry tomatoes and golden wonder fries (v)

Three bean chilli con carne with fluffy rice and tortilla chips (vg, df, ngci)

Grilled chicken fillet, cheesy mash and broccoli tips (ngci)

DESSERT

Seasonal fruit salad with raspberry sorbet (vg, df, ngci)

Selection of Hickory ice cream with sweetie sprinkles (v, ngci)

Banana split with chocolate and caramel sauce (v, ngci)

Jelly, ice cream and summer berries (ngci)

Warm chocolate brownie toffee sauce and ice cream (v)

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Prices from £25.00 pp

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THE CLASSIC DRINKS PACKAGE

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- One glass of house Prosecco for your welcome reception
- One glass of house Prosecco for toasts
- Half bottle of house wine

Alcohol free replacements are available

£24.60pp

CURRENT HOUSE WINES AT TIME OF PRINT *(subject to change)*

SPARKLING:

Prosecco Tosti, Italy

A lively, crisp, sparkling wine

WHITE WINE:

Vermentino Vieilles Vignes

Languedoc, Les Archères, France

Pears, peach and herbs.

RED WINE:

Carignan Vieilles Vignes

Languedoc, Les Archères, France

Dark fruit & spice

ROSE WINE:

Malbec Rose, Bodegas

Santa Ana, Argentina

Cherry, Raspberry & Strawberry

– swap for either white or red

UPGRADE YOUR DRINKS PACKAGE FROM THIS SELECTION

SPARKLING WINE & CHAMPAGNE

Prosecco Tosti Rose, Italy

Lively, juicy and fresh

+ £2.00 pp

Veuve Ambal Cremant

Grande Cuvee, France

Light, crisp and refreshing

+ £5.00 pp

Brut Champagne Pannier

Gobillard Champagne, France

Fresh, Citrus & Orchard

+ £10.00 pp

Veuve Cliquot Yellow

Label Brut NV, France

Apple, citrus & caramel

+ £16.00 pp

ROSE WINES

White Zinfandel, Desert Rose, USA

Sweet, citrus & strawberries

+ £1.50 pp

Comte de Provence Rose, La

Vidaubanaise – France

Grapefruit, pomegranate and red fruit

+ £3.75 pp

AFTER DINNER

Graham Port LBV

Rich black fruit

+ £45.00 per bottle

Garonelles Saunternes,

Lucien Lurton, France

Exotic citrus fruits and pineapple

+ £35.00 per bottle

WHITE WINE

LIGHT & CRISP

Pinot Grigio, Trapiche

Melodias, Argentina

Apples, peaches and mandarin

+ £1.50 pp

Albarino Ramon Bilbao

Journey Collection Spain

Lemons, apples and passionfruit

+ £3.75 pp

RICH & LUSH

Chardonnay Vinamar, Chile

Stone fruits, banana and pineapple

+ £1.50 pp

PGR Pinot Gewurztraminer Reisling

Yealands Estate, New Zealand

Aromatic, complex and intense

+ £5.00 pp

Bourgone Blanc, Alain

Chavy, France

Peach, vanilla and apricot

+ £5.50 pp

ELEGANT & AROMATIC

Sauvignon Blanc, Mack and

Collie, New Zealand

Passionfruit, melons and limes

+ £2 pp

Petit Chenin, Ken Forrester,

South Africa

Peaches, apricot and limes

+ £2.50 pp

Sancerre Loire, Le Petit Broux,

Les Celliers de Cérès, France

Grassy, lemony and fresh

+ £7.00 pp

RED WINE

SOFT & SMOOTH

Merlot, Longue Roche, France

Plums, damson and cherries

+ £1.50 pp

Pinot Noir, Yealands

Marlborough, New Zealand

Red Fruit, vanilla and chocolate

+ £4.75 pp

BIG & BOLD

Camarda Malbec, Argentina

Smooth, soft and ripe

+ £2.00 pp

Lisbonita Red Blend, Portugal

Ripe red fruit

+ £2.00 pp

Sangiovese Shiraz,

Aquarius, Australia

Full bodied and complex

+ £2.50 pp

SPICY & EARTHY

Petit Pinotage, Ken

Forrester, South Africa

Smoky, dark fruit

+ £1.75 pp

Cabernet Franc, Trapiche

Estacion 1883, Argentina

Black fruit and spice

+ £3.50 pp

Rioja Reserva ,Ramon Bilbao

Journey Collection, Spain

Coconut, cocoa and plums

+ £5.00 pp

SERVICE INCLUDES:

- 6ft round tables
- Chiavari chairs
- Contemporary cutlery, crockery and glassware
- Floor length linen tablecloths and co-ordinating linen napkins
- Kitchen equipment
- Event Manger, Hospitality and Kitchen Team
- Personal Event Designer

LET'S TALK

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