

HICKORY WEDDINGS

SAMPLE WEDDING MENUS



GREAT FOOD IS A MUST FOR ANY WEDDING

Hickory Wedding's reputation for fabulous food is well established, and our business is built on creating delightful menus using fresh, local, seasonal and ethical produce.

Food is at the centre of everything we do and is part of our philosophy. Our menus are carefully planned and considered by our Development Chef and each dish is tried and tested before being added to the Hickory food bible.

Our commitment to creativity makes us stand out – and makes our food outstanding. We ensure that every detail, no matter how small is taken care of. We use our extensive knowledge of the venue to deliver a first class, seamless catering service for your wedding.

These sample menus have been developed with you in mind, using produce and suppliers from nearby to promote the best of Scotland's larder and support the local economy.

The options we have suggested are of course just a sample of what we do; we can take the time to work with you to develop a menu that's just right for you, whether it's a dish you would like us to create or even just a unique ingredient you would like us to include in a favourite meal.

That's the Hickory Weddings way.



CANAPÉS

COLD

Baby mozzarella, cherry tomato and prosciutto skewer
Little melba toasts with treacle basted Belhaven smoked salmon and soured cream
Crostoni of herb marinated seared fillet beef with mustard mayo
Perthshire smoked salmon on bite sized oaties with citrus creamed cheese
Celery sticks and agar set Bloody Mary with creamed horseradish (v)
Black bread crostoni of heirloom tomatoes with simmered fruity chutney, and Anster cheese from Jane's Dairy (v)
Choux pastry bites of creamy goat's cheese with sun burst tomatoes (v)
Isle of Mull cheddar and Parmesan lollipops (v)
Fillet of beef marinated in herbs and thinly sliced on a crostoni

HOT

Slow cooked pork cheeks with apple and parsnip purée
Warmed Cullen skink tartlet
Bite sized beef Wellingtons
Bread bowl of highland venison chipolatas tossed in sherried redcurrant jelly
Roasted loin of lamb and hickory smoked marinated lamb with aubergine caponata
'Taste -o- the haggis' - fried bon bon of the legendary highland beastie wi' whisky crème fraîche
Sliced salmon and herb boudin with pickled fennel salsa
Herbs and pumpkin arancini in golden panko crumb (v)
Warmed savoury cheese sable with Isle of Mull cheddar and touch of kitchen chutney (v)
Hot soup shot of opal onions and scorched beef tomatoes and a dash of celery salted cream (v)

SPRING / SUMMER

STARTER

Tian of Rannoch smoked chicken with home simmered mango and apricot chutney served with caramelised buttery baby corn, sesame toasts and miso dusted popcorn

Two salmons from the Bellhaven smokehouse; cold cured and kiln roasted, served with fennel seed oaties, citrus and radish crème fraîche and dill jellies

Pulled and pressed Asian spiced confit duck served with ponzu syrup, goji berry salsa and cumin cookies

Roasted fillet of smoke salted red mullet served with crushed peas and sauce of oranges, capers and toasted almonds.

The Hickory Caprese salad and pesto; Sun blush, cherry and multi coloured heirloom tomatoes, little mozzarella balls and rocket leaf served with olive oil, balsamic vinegar and basil purée. (v)

MAIN

Roasted fillet of beef with skirlie tomato, medley of seasonal vegetables, Isle of Mull cheddar topped rosti potato and tarragon scented jus.

Chicken supreme with baked pancetta and sage and onion mousse served with a port jus, sweet and sour spiced red cabbage, asparagus and spring onion mash

Marmalade marinated Gressingham duck breast served with saffron buttered fondant potato, 'minestrone' of vegetables and lemon grass infused jus

Fillet of sea bass steamed with mango chutney, lemon grass and five spice, saffron butter basted potatoes, medley of vegetables and tomato jus

Butternut squash and chive arancini with cheesy creamed cauliflower served with a selection of vegetables and potatoes (v)

DESSERT

Dark chocolate tart and white chocolate ice cream with minted chocolate rubble and lavender infused heather honey syrup

Layered terrine of succulent berries suspended in pink champagne jelly. Served with clotted cream, cinnamon tuile and minted raspberry chocolate shot

Lemon and lime curd tart with seasonal berries and Chantilly cream

Rhubarb and elderflower crème brûlée with ginger shortbread

Served with freshly brewed tea, coffee and petit fours

AUTUMN / WINTER

STARTER

Compression of slow roasted Ayrshire pork, Isle of Arran mustard and apples served with Thistly Cross cider and apple jellies, BBQ 'scratchings', mirin and mango purée and sticky soy sauce

Tartare of smoked Shetland salmon served with citrus crème fraîche, little pickles and leaves and a sticky balsamic syrup

Hot salad of grilled Findlay's black pudding, heather honey basted apples, seared plum tomatoes and chilli shallot jam served with slithers of pancetta

Wine and spice poached pears and hint of hickory smoke. Pepper crowdie, water melon and scorched walnuts, finished with sweet vinegar syrup and quince jelly (v)

Warmed tart of Hoods honey roasted beetroot, caraway spiced caramelised onions and Connage Dairy Clava Brie served with little leaves and balsamic vinegar (v)

MAIN

Slow cooked feather blade of beef with coarse mustard mash and heather honey basted roots served with a gravy of braising juices

Hickory marinated chicken breast wrapped in pancetta served with herbed cauliflower purée, charred vegetables, potato croquettes and a creamy tarragon jus

Roast breast of guinea fowl with spinach, chorizo and pine nut farce served with sweet and soured braised red cabbage, selection of little vegetables, parmentier potatoes and a creamed sauce of simmered herbs, roots and wine.

Roasted sea bream fillet wrapped in pancetta with charred fennel, sauté of leeks and peppers, fondant potato and creamed herb sauce

Pumpkin and wild mushroom arancini with creamy parsnip and chive purée; seasonal vegetables and potatoes (v)

DESSERT

Warmed date and apple toffee pudding with honeycombed ice cream and candied chocolate crumbs

Cinnamon spiced panna cotta infused with Scottish honey served with compote of sweet apples, cider and pears and home rolled semolina shortbreads

Warm poached pear frangipane tart with pistachio and orange custard and spicy Cointreau syrup

French style apple galette with cinnamon ice cream, apple wafer and east coast cider caramel syrup

Served with freshly brewed tea, coffee and petit fours

FAMILY STYLE SERVICE

Family style service is designed for dishes to be placed in the centre of your tables for guests to help themselves.

To create your menu please select one plated starter, one family style main and one family style dessert from the below;

PLATED STARTER

Hot salad of grilled Findlay's black pudding, heather honey-basted apples and seared plum tomatoes. Served with chilli shallot jam and slivers of pancetta

Poached and herb-coated ballotine of Shetland salmon.
Pickled vegetables, mustard crème fraîche and little melba toasts

Rich and buttery duck liver pâté with pickled vegetables and toasts

Compression of slow-cooked ham hocks and confit of roots.
Chicory, orange and endive salad, pickled beetroot and sherry vinegar jelly

Warmed tart of Hoods honey-roasted beetroot, caraway-spiced caramelised onions and Connage Dairy Clava brie. With little leaves and balsamic vinegar (v)

FAMILY STYLE MAIN

Ponzu-glazed slow-cooked pork belly, sesame stir-fried vegetables and coriander

Served with: The Hickory house salad; medley of leaves and herbs, toasted seeds, shaved parmesan and puff pastry twists. Egg noodles tossed in saffron and lime butter. Wasabi spiced prawn crackers

Persian pomegranate and walnut chicken casserole with saffron-buttered baby potatoes

Served with: The Hickory house salad; medley of leaves and herbs, toasted seeds, shaved parmesan and puff pastry twists. Basmati rice jewelled with nuts and dried fruits. Charred cauliflowers with shallots, caraway, honey and toasted almonds

Roast sirloin of beef with herbs from the garden, Yorkshire puddings, wine gravy

Served with: The Hickory house salad; medley of leaves and herbs, toasted seeds, shaved parmesan and puff pastry twists. Baby potatoes roasted in rosemary and garlic butter.
Medley of poached seasonal veggies finished with toasted gremolata crumb

Hickory's three cheese and herby melanzane; layered aubergines
with smoked tomato passata and fragrant crumb (v)

Served with: The Hickory house salad; medley of leaves and herbs, toasted seeds, shaved parmesan and puff pastry twists. Broccoli and black grape salad, charred and spiced three seed mix, sweet and sour yogurt dressing. Penne pasta with peas, peppers, pesto and pine nuts

FAMILY STYLE DESSERT

Hickory Mess; smashed meringues, fresh seasonal berries and fresh whipped cream

Raspberry and mascarpone cheesecake

Classic tarte Tatin with a caramelised apple wafer, apple brandy syrup and vanilla bean ice cream

Warm poached pear Frangipane tart with pistachio and orange custard and spicy Cointreau syrup

Freshly brewed tea coffee and petits fours

ADDITIONAL COURSES

AMUSE BOUCHE

Sauté of king scallops with smoked cauliflower purée and dill oil

Soup shot of whipped baked potatoes, cheese and onion

Duck liver parfait whipped with double cream with
dry sherry jelly and 5 spiced grapes

SORBET COURSE

Elderflower and lime sorbet

Rhubarb and ginger sorbet

Gin and tonic sorbet

CHEESE COURSE

Selection of Scottish artisan cheese served with crackers,
oatcakes, kitchen chutney, fresh and dried fruits and nuts

CAKE OF CHEESE

Selection of Scottish artisan cheese served tiered
with crackers, oatcakes, kitchen chutney,

fresh and dried fruits and nuts

CHILDREN'S MENU

STARTERS

Cheesy bites with ketchup

Crudités with hummus

Tomato Soup

MAINS

Homemade pizza slice & garlic bread

Homemade chicken goujons & chunky chips

Sausage & creamy mash

Penne pasta and vegetable bake

DESSERT

Selection of ice cream served with sprinkles,
chocolate or strawberry sauce

EVENING BUFFET

TRADITIONAL HOT ROLLS

Smoked Ayrshire bacon on a buttery brioche roll
Campbell's roasted spicy pork and leek sausages with fried onions on a buttered breakfast roll
Crispy fried egg on a buttery brioche roll

HICKORY HOG ROAST ROLLS

Hickory-smoked pulled pork roll infused with barbeque spices.
Served on a buttery brioche roll with apple sauce and two cabbage slaw

SCOTTISH STOVIES BOWL

The Hickory stovies bowl finished with oatcakes and roasted parmesan wafers

MINI PIES

Hot buttery short pastry pies with a choice of fillings;
Steak and ale
Black pudding and chorizo
Haggis, neeps and tatties
Chicken, ham and leek
Roasted cauliflower and chickpea (v)

HOME ROLLED THIN CRUST PIZZA

With your choice of toppings;
Basil passata and mozzarella
Basil passata, chorizo, jalapeno and mozzarella

CAKE OF CHEESE

Selection of Scottish artisan cheese served tiered with crackers,
oatcakes, kitchen chutney, fresh and dried fruits and nuts.

DRINKS PACKAGE 1

FIZZ

Two glasses of prosecco during the drinks reception, and one glass with the toast

VIGNAIOLI CASTELLANA PROSECCO VIA VAI - ITALY

WINE WITH THE MEAL

Half bottle of wine with your wedding breakfast

LES ARCHÈRES VERMENTINO VIEILLES VIGNES - FRANCE

VINAMAR MERLOT – CHILE

SOFT OPTIONS

CRANBERRY FIZZ

Cranberry juice, ginger beer and fresh raspberries

ELDERFLOWER SPRITZER

Elderflower, sparkling water, blueberries and fresh mint

Or, why not enhance your menus with our sommelier paired wines which are available for all packages

SOMETHING TO SIP ON

Something smoky and spicy...

THE HICKORY SOUR

House-made hickory smoked syrup, whisky, lemon, egg white and bitters

APRICOT TWIST

Vodka, apricot brandy, apricot jam, orange juice, egg white and orange bitters

TOKYO MARY

Vodka, ginger, soy sauce, black pepper, herbs, wasabi and tomato juice

Something familiar...

HICKORY GARDEN

Cranberry and elderflower syrup, gin, egg white, apple and soda water

BRAMBLE

Fresh berries, gin, lemon, sugar and Crème de Mûre

GRAPEFRUIT GIN JULEP

Scottish gin, fresh mint, grapefruit syrup, bitters, topped with club soda

Something fresh and tangy...

THYME FOR DAISIES

Gin, house-made cucumber and thyme syrup, yellow chartreuse, lemon and egg white

THAI DAIQUIRI

Light rum, fresh lime, coconut water and Thai basil

STRAWBERRY & BASIL DAIQUIRI

Light rum, lime, strawberry and basil syrup, and fresh basil

Perfect serve...for a perfect day...

ROCK ROSE

(Caithness)

PERFECT SERVE: Rosemary and Fentimans Indian Tonic

GORDON CASTLE

(Morayshire)

PERFECT SERVE: Fresh mint, lemon and Fever-Tree Mediterranean Tonic

CAORUNN

(Speyside)

PERFECT SERVE: Apple & Fever-Tree Indian Tonic

STRATHEARN HEATHER ROSE

(Perthshire)

PERFECT SERVE: Fever-Tree Mediterranean Tonic

MAKAR

(Glasgow)

PERFECT SERVE: A lemon twist and Fentimans Indian Tonic

PORTERS

(Aberdeen)

PERFECT SERVE: Spanish bitters, orange peel and Walter Gregor Tonic

ARBIKIE - KIRSTY'S GIN

(Highlands)

PERFECT SERVE: Blueberries, lemon twist and Walter Gregor Tonic

EDINBURGH GIN

(Edinburgh)

PERFECT SERVE: A lemon twist & Fentimans Indian Tonic

THANK YOU

For more information or to discuss your catering options,
please contact the Hickory Weddings team

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