



EDINBURGH OLD TOWN

Autumn / Winter 2015/16
(1st October 2015 - 31st
March 2016)

ALL RATES QUOTED ARE SUBJECT TO VAT AT THE
VARIABLE RATE AT THE TIME OF YOUR EVENT

All prices quoted are subject to VAT at the variable rate at the time of your event.

Please see terms and conditions on final page.

Please note that all food is prepared in a kitchen that contains nuts, although we can make the chef aware of any allergies we cannot guarantee that there will not be traces of allergens in our food.

V-vegetarian GF- gluten free DF- dairy free

Information and capacities

Seated Dinner Capacities:

The Rowantree - 70 guests (8 round tables, on the first floor)

The Caves - 150 guests (15 round tables - 2 on Stage, 10 on Main vault, 3 on Balcony). The Caves can host up to 200 using other areas.

Marlin's Wynd - 80 guests (8 round tables, on the first floor)

Should your guest numbers exceed this then please contact the Events Team to discuss various other options.

Please note that we work on 10 guests per round table.

Round dining tables are provided for Seated Dinners only.

The following menus are Seated Dinners;

Athens of The North

Aneda

Edina

and Medieval Hog Roast (only available in The Caves)

For Seated Dinners we provide

- waiting staff*
- crockery, cutlery and glassware*
- full length white linen tablecloth*
- white linen napkins*
- hurricane lantern centrepiece*
- table numbers and stands*

Table candelabras, with glass mirror plate, can be included and are priced at £15 + vat per candelabra.

Trestle tables, instead of round tables, can be used for a surcharge of £6 plus VAT per table of 6, plus £30 plus VAT delivery charge.

For all other menus no additional furniture is included. Round tables, with full length linen, 10 chairs per table, and hurricane lantern centrepieces can be added at £15 plus VAT per table.

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Canapes and Bowl Food

Service Style - Circulated

Minimum Catering Order - Minimum order is the greater of 60 guests or 75% of guests attending

Dietary Requirements - Please cater for dietary requirements within your Canapé / Bowl Food choices

Pricing - Per Person

Canapés

Haggis & Red Onion Marmalade Tart

Scottish Hot Smoked Salmon & Chive Crème Fraîche oatcake

Tomato & Basil Bruschetta (v, DF)

Oyster-Natural, Red Wine Vinegar & Shallot Dressing (GF, DF)

Sun-Dried Tomato, Crowdie & Chervil Tart (v)

Parmesan Biscuit (v)

Salt Cod Brandade, Crostini (DF)

Welsh Rarebit (v)

Parma Ham, Parmesan & Sage Tart

Mini Fishcakes, Lemon Aioli (DF)

Seasonal Fruit & Crème Pâtisserie Tart (v)

Dark Chocolate Tart (v)

Grasmere Gingerbread (v)

Chickpea, Smoked Salmon & Olive Roulade (GF)

Polenta, Creamed Mushroom & Chevril (GF)

Choose 4 Options - £8.20 + vat

Choose 6 Options - £12.50 + vat

Choose 8 Options - £16.70 + vat

Bowl & Ramekin Food

Local Venison Stew, Herb Potato Dumplings (DF)

Haggis & Clapshot

Vegetarian Haggis & Clapshot (v)

Locally Sourced Fish Pie (GF)

Scottish Stovies made with Crombies sausages (DF)

Wild Mushroom & Chickpea Stroganoff (v, GF)

Scotch Whisky & Marmalade Glazed Mini Crombies Sausages (DF)

Scottish Crannachan (v)

Apple, Berry & Oat Crumble (v)

Choose 2 options - £8.30 + vat

Choose 4 options - £16.55 + vat

Choose 6 options - £24.95 + vat

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Informal Catering

Crispy British Bacon on a Soft White Roll £2.95 + vat (circulated by waiting staff)

Vegetarian Sausages on a Soft White Roll £2.95 + vat (circulated by waiting staff)

Selection of Crisps & Nuts £1.75 + vat per person (in bowls on tables)

Tea & Coffee £2.45 + vat per cup (set up on buffet station)

Soup & Sandwiches £10.40 + vat per person (set up on buffet station)

Whole Roasted Hog - £935 + vat (please note that this is not available in Marlin's Wynd)

Whole Prime Roast Scottish Porker carved by the chef and served on Rolls with Home Made Apple Sauce and Pork Crackling (150 rolls)

Why not add the following toppings;

Homemade Coleslaw £22 + vat (GF, DF)

Chilli Relish £22 + vat (GF, DF)

Potato Salad £38.60 + vat (GF, DF)

Stuffing £27.60 + vat (DF)

Homemade Vegetarian Burgers £3.80 + vat (GF, DF)

Platters

Platter of ripe and mature British Cheeses set as a buffet served with Oat Cakes, Biscuits, Chutneys and Grapes £126 + vat (caters for 10 guests)

Platter of Continental and British Meats, Sausages, and Ham served with Pickled Condiments. £148.85 + vat (caters for 10 guests)

Selection of award-winning Au Gourmand's crusty bread £20.50 + vat (caters for 10 guests)

Four Seasonal Salads (chef's selection) £8.40 + vat per person

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Fork Buffets

Borders Beef Stew, Chunky Root Vegetables & Baby Potatoes (GF, DF)
Classic Scottish Stovies made with Crombies Sausages with Pickled Beetroot & Scottish Oatcakes
Locally sourced Fish Pie with Herb Mash (GF)
Wild Mushroom & Chickpea Stroganoff with Crusty Bread (V, DF, GF Minus Bread)
Vegetarian Pasta Bake with Garlic Bread (V)
Black Faced Lamb & Sweet Potato Curry, Naan Bread (DF, GF Minus Bread)
Borders Beef Lasagne with Garlic Bread
Apple, Berry & Oat Crumble (V)
Apricot & Sultana Bread & Butter Pudding (V)

Choose one option - £12.10 + vat

Choose two options - £17.65 + vat

Choose three options - £23.75 + vat

Finger Food Buffet

Cajun Spiced Potato Wedges with dips (GF)
Selection of Homemade Quiches & Tarts (V)
Roasted BBQ Chicken Drumsticks (GF, DF)
Selection of Homemade Pizza (V) (Please note that this is served cold)
Selection of savoury filled bread rolls
Homemade Sausage Rolls (made with lamb)
Traditional Mini Scotch Pie
Haggis & Red Onion Marmalade Tarte Tatin
Vegetarian Haggis & Red Onion Marmalade Tarte Tatin (V)
Goat's Cheese, Spinach & Red Onion Tart (V)
Scotch Whisky & Marmalade Glazed Mini Crombies Sausages (DF)

Choose 4 options - £17.65 + vat

Choose 6 options - £23.10 + vat

Choose 8 options - £27.60 + vat

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Athens of The North Menus

£44.30 + vat p/p

Includes Au Gourmand's award winning bread on the table
Fresh Filter Coffee & Traditional Scottish Tablet

Menu A

Cured Scottish Salmon, Soda Bread, Horseradish Crème Fraîche & Pickled Cucumber Salad

Gressingham Duck Breast, Dauphinoise Potato, Braised Red Cabbage, Rosemary & Thyme Jus (GF)

Pear & Almond Tart, vanilla Syrup & Crème Fraîche

Menu B

Corn Fed Chicken, Shallot & Lothian Leek Terrine, Pear & Apple Chutney (GF)

Seared Fillet of Sea Bass, Dill Buttered Baby Potatoes, Bacon Lardons, Wilted Seasonal Greens & Bramley Apple Puree (GF)

Baked Crowdie & Stem Ginger Cheesecake, Citrus syrup

Menu C

Pressed Ham Hock, Lothian Leek & Arran Mustard Terrine, Mixed Leaves (GF, DF)

Corn Fed Chicken Breast, Stornoway Black pudding Rosti, Buttered Seasonal Vegetables, Shallot & Red Wine Sauce

vanilla Crème Brulee, Grasmere Gingerbread

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Menu D

Local Carrot, Honey & Ginger Soup, Herb Oil (DF, V, GF)

Loch Duart Salmon, Boulangier Potato, Seasonal Greens & Lemon Butter Sauce (GF)

Dark Chocolate & Almond Pithivier, Coffee Custard

Menu E

Change Any Main-Course For a Fillet Of Scotch Borders Beef, Dauphinoise Potato, Seasonal Greens & Wild Mushroom Jus.

£6.85 supplement

Vegetarian Menu

Parsnip, Rosemary & Lemon Soup with Chilli Oil (DF)

Spinach & Golden Cross Goats Cheese Pithiver, Seasonal Vegetables, Beetroot Puree

Dessert as per main menu choice

Why not add a Cheese Platter Per Table £126 + vat

Selection of British Cheeses, Arran Oatcakes, Biscuits, Grapes & Chutney

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Aveda Menus

£36.95 + vat p/p

Includes Au Gourmand's award winning bread on the table
Fresh Filter Coffee & Traditional Scottish Tablet

Please choose the following

- one starter option
- one main course option
- one dessert option

Please also choose a vegetarian starter and a vegetarian main course.

As per our terms and conditions we require the number of vegetarian meals and details of all dietary requirements one month prior to your Event.

All guests unable to eat the meat menu will have the vegetarian menu.

STARTERS

Cullen Skink, Parsley Oil (GF)

Celeriac & Bramley Apple Soup, Sippets. (v)

Chicken Liver Parfait, Red Onion Marmalade, Oat Cakes & Seasonal Leaves

Scottish Smoked Salmon & Caper Butter, Horseradish & Chive Creme Fraiche (GF)

Ballontine Of Chicken, Spinach, Wild Mushrooms & Beetroot Puree (GF)

Caramelized Onions, Walnut & Lanark Blue Tart (v)

Potted Shrimps, Wholemeal Crostini & Lemon

MAIN COURSES

Crispy Pork Belly, Stornoway Black Pudding & Arran Mustard Mash

Roast Red Onion, Herb & Potato Dumplings, Buttered Seasonal Greens & Crowdie (v)

Chicken 'Coq au Vin', Bacon, Button Mushrooms, Shallots & Buttery Mash (GF)

Loch Duart Salmon, Crushed New Potatoes, Creamed Cabbage & Crispy Bacon (GF)

Braised Feather blade of Scotch Borders Beef With Wild Mushrooms, Local Ale & Champ (Can be made GF for all guests)

Potato, Wild Mushroom & Crowdie Pave, Beetroot Puree (v)

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Slow-Braised Shoulder of Local Black Faced Lamb, Mash, Buttered Seasonal Greens (GF)

Highland Venison Pie with Scottish Ale served with buttered mash and seasonal vegetables

DESSERTS

Lemon Posset & Rosemary Shortbread

Treacle Tart & Clotted Cream

Rose-Water Panna Cotta, Red Berry Compote (GF)

Dark Chocolate Tart, Crème Fraîche & Chocolate Sauce

Baked Pumpkin & Cinnamon Cheesecake

Scottish Crannachan

Why not add a Cheese Platter Per Table £126 + vat

Selection of British Cheeses, Arran Oatcakes, Biscuits, Grapes & Chutney

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Edina Menus

£33.10 + vat p/p

Includes Au Gourmand's award winning bread on the table
Fresh Filter Coffee & Traditional Scottish Tablet

Please choose the following

- one starter option
- one main course option
- one dessert option

Please also choose a vegetarian starter and a vegetarian main course.

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All guests unable to eat the meat menu will have the vegetarian menu.

STARTERS

Local Carrot, Honey & Ginger Soup, Herb Oil (DF, V, GF)
Ham Hock Terrine, Sauce Gribiche & Seasonal Mixed Leaves (GF, DF)
Scottish Smoked Salmon & Caper Butter Terrine, Horseradish Chive Creme Fraiche (GF)

MAINS

Pan-Fried Loch Duart Salmon, Rosti Potato, Wilted Spinach, Mussel & Saffron Cream Sauce (GF)
Crombies Sausages, Buttery Mash, Red Onion Gravy
Potato, Wild Mushroom & Crowdie Pave, Beetroot Puree (V)
Confit of Gressingham Duck Leg, Bacon Lardons, Savoy Cabbage, Buttery Mashed Potatoes & Juniper Jus (GF)
Perthshire Beef with Scottish Ale Stew served with buttered mash and seasonal vegetables

DESSERTS

Dark Chocolate Tart, Crème Fraiche & Chocolate Sauce
Baked Orange & White Chocolate Cheesecake
Lemon Posset & Rosemary Shortbread

Why not add a Cheese Platter Per Table £126 + vat

Selection of British Cheeses, Arran Oatcakes, Biscuits, Grapes & Chutney

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Medieval Hog Roast

A Medieval Style Buffet Fit for Kings.

£33.55 + vat p/p

Whole Spit Roasted Scottish Borders Pig.

Buttered Seasonal Vegetables.

Glazed Heritage Potatoes.

Bramley Apple Sauce.

Four Seasonal Salads.

Individual Potato, Crowdie & Wild Mushroom Bake With Herb Crust. (For vegetarians)

Dessert (please choose one for all guests attending)

Traditional Scottish Crannachan.

or

Dark Chocolate Tart, Crème Fraîche & Chocolate Sauce.

Fresh filter coffee with traditional Scottish Tablet

A starter can be added on to this menu for an additional cost

Please note

- The above price is based on a minimum of 85 adult meat eating guests. If numbers do not meet the minimum please contact us for a quote. (minimum cost of £2851.75)
- This menu is only available in The Caves and downstairs of The Rowantree
- please choose one dessert option

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Children's Menu

2 Courses £12.60 + vat p/p

3 Courses £15.75 + vat p/p

Please choose the following

-one starter option

-one main course option

-one dessert option

Starter

Tomato Soup, Herb Oil (v, GF, DF)

Fish Cake, Lemon Aioli & Leaves

Haggis & Red Onion Marmalade Tart

Main

Crombies Sausage & Buttery Mash

Homemade Breaded Chicken Strips, Buttery Mash, Seasonal Vegetables

Goats Cheese, Spinach & Red Onion Tart (v)

Dessert

Mixed Ice Cream (GF)

Fresh Fruit Cocktail (GF, DF)

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Terms and Conditions

Canapes & Bowl Food – Minimum order is the greater of 60 guests or 75% of guests attending

Set Menu – Children over the age of 12 years old will be charged full menu price.

Medieval Hog Roast – Minimum of 85 adult meat meals. (Not inclusive of vegetarian meals). Smaller numbers priced on application.

Informal Catering - Minimum order is the greater of 60 guests or 75% of guests attending

Informal Platters & Salads - Minimum order is the greater of 50 guests or 50% of guests attending

Cakes – We do not supply Birthday cakes or cake stands, but we are happy to recommend suppliers. Please note you must have a cake **OR** a cheese tower. Cheese tower accompaniments can be purchased from ourselves.

Cake Cutting – If you would like your cake to be cut & presented on a platter we offer this service free of charge. Alternatively, if you would like your cake to be cut, plated and circulated for your guests to enjoy in the evening The Caves charge £1 per guest.

Tastings – Tastings are not compulsory.

Minimum number of 6 guests. Full menu price per person will be charged.

Tastings offered Monday - Thursday 12pm - 4pm dependant on venue availability. Some dishes cannot be offered for tastings, please contact the Events Team for more information.

VAT & Pricing – All prices quoted are subject to VAT at the variable rate at the time of your Event. Please note that all prices quoted are valid until 31st March 2016 only and will rise after this point.

Menus - We offer set menus only as standard (please choose a main menu and a vegetarian starter & main - if applicable)

We only offer tastings on our Three Course Seated Dinner Menus
Please note that we do not allow any outside catering.

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