



THE PLACE TO MEET,
CELEBRATE AND STAY

Banqueting with a Difference

Playfair Hall: A grand venue situated on the first floor of the College's William Playfair designed building. This is a beautifully decorated spacious room displaying a magnificent collection of portraits and is ideal for a Dinner for up to 200 guests.

Fellows Library: A beautifully appointed room with great ambience, it contains furniture designed by Playfair and a fine portrait of Joseph Lister, the pioneer of antiseptic surgery is on display above the fireplace. This room is ideal for a dinner of up to 55 and drinks receptions for up to 100.

To view a video of our venue, please click [here](#)





Fellows Library



Client	University of Edinburgh
Contact Name	Stephen Quinney
Event	Dinner
Number of Guests	50
Access	19.00 – 23.00
Dates Available	12 th October 2015

Venue	Layout	Venue Hire
Fellows Library	Dinner	£400.00
Dinner		From £35.00 per person
Glass of wine (pre-dinner)		From £4.00 per glass
Canapés		From £9.50 per person
Drinks with canapés package		From £19.50 per person
Drinks with snacks & nibbles package		From £13.00 per person
Wine		From £17.00 per bottle
Sparkling wine		From £20.00 per bottle
Champagne		From £49.00 per bottle
Mineral Water		£3.50 per bottle

This enquiry and price is valid until 31st July 2015
Includes VAT at 20%
Subject to contract

Included in the venue hire:

- A dedicated event manager
- Lectern, microphone and PA system
- Private reception area if required



Principal Dinner Menu

Classic Scottish vegetable broth with potato dumplings tossed in herb butter

Seasonal bread selection

~ ~ ~

Baked supreme of chicken 'gremolata', boulangere style potatoes, stir fry of pac choi, peas, beans and peppers and a herb infused wine jus

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Mascarpone torte with cocktail of pineapple and lemon verbena and pop corned puffed millet

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Lavazza coffee and tea served with Mint Crisps

£35 per person

A full menu selector is provided on the right

Principal Dinner- Alternative Menu Options

Starters

Old school parfait of chicken livers and brandy with sage and onion butter with hot roasted French fennel bread and Natalia's chutney
Slow roast butternut squash with Talegio, charred and pickled walnuts and raw chestnut honey Beetroot carpaccio, scorched St Maure goats' cheese, roasted pine nibs, sour honey marinade and lambs leaf
Cream veloute of charred peppers and beef tomatoes finished with essence of basil classic Scottish vegetable broth with potato dumplings tossed in herb butter
Butter puff tart of vine ripened tomatoes, roasted walnut and cumin crowdie, rocket leaf and syrup of aged vinegar
Cantaloupe and galia melons, ruby grape and pink grapefruit salsa, blackberry vinegar, caramel and shaved coconut
Prosciutto and rocket salad, sourdough crisps, rapeseed oil and heather honey vinaigrette, walston farm blue cheese crumbs, galia and cantaloupe melons

Main Course

Four hour braised beef daube, caramelised onion mash, vegetables tossed in honey butter and tarragon infused sauce of braising juices
'Carne asada', succulent roast chicken breast marinated in lime, garlic, chilli and pepper, mozzarella topped potato cake, bar roasted peppers, courgettes and sweet onions with a coriander seed sauce
Gilthead bream fillets steamed with root ginger, crushed heritage potato colcannon, smokey lardons, tomato beurre blanc and market vegetables
Ponzu glazed Ayrshire pork belly with Sichuan style egg plant, pak choi and fragrant potato dumplings
Signature range 'sea bass en papillote', steamed in champagne with braised potatoes and onions, shredded seasonal vegetables and hints of star anise
Jambonette of Ayrshire chicken roasted with wild mushrooms and tarragon, creamy herbed mash, rustic roasted roots and baby tomatoes and Dijon mustard scented gravy
Ayrshire chicken supreme roasted in Algerian four spice, lime roasted parsnips and sweet potatoes, charred baby tomatoes, beluga lentils and fragrant jus
Milk braised cushion of Lanarkshire lamb, spiced with ginger, coconut and garam masala with bar grilled squash, puy lentils, crushed potatoes with cabbage and sauce of cooking juices

Dessert

Lemon and lavender cheesecake with a hint of ginger, sweetly spiced saffron syrup, sweet beet and rosy meringues
Compote of honey roasted apples and pears under a vanilla scented crème brûlée
Mulled Plum panacotta, orange scented semolina shortbread and caramelised rice
Salt caramel bavaroise with blond raisin and satsuma marmalade, dusted in candied chocolate crumbs
Perthshire raspberries smothered in Drambuie and heather honey crème brûlée with shards of porridge caramel
Candied orange cheesecake, pink grapefruit curd, carrot and mustard seed meringues
Tastes of the 'Black Forest', elegant martini glass with all the classic ingredients; chocolate sponge, marinated cherries, kirsch and cream, finished with cherry mallow puffs and meringues
The infamous Heritage hot and gooey chocolat tart, pistachio infused custard, coconut caramel crisp wafer



Classic Dinner Menu

Inverawe smoked salmon, limes, pickle berries,
milled black pepper

Seasonal bread selection

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Four hour braised classic daube of beef, gruyere
topped sweet potato dauphinoise, caramelised
baby onions, poached vegetables and gravy of
cooking juices

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Candied rhubarb and gingerbread pot with a
black pepper choc ice

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Lavazza coffee and tea
served with traditional Scottish tablet

£45 per person

A full menu selector is provided on the right

Classic Dinner- Alternative Menu Options

Starters

- Galette of charred Mediterranean vegetables and smokey pancetta, pesto infused mascarpone, rocket leaf and pimento syrup
- Layered terrine of tomatoes and buffalo mozzarella, sticky vinegar, crisp vegetable salad with a malt and rye 'soil'
- Five spice and Thistly Cross cider braised pork cheeks with panko bread crumbed ham hock bon bon, creamed apples, herbs and swede
- Perthshire smoked Shetland salmon, homemade piccalilli, sea spice and vinegar meringues and little leaves
- Smoked haddock and leek tart warmed with Kintyre peninsula brie, smokey bacon crumbs, creamy vinaigrette and bitter leaf salad
- Chicken and chorizo terrine, spicy carrot and apricot jam, porridge and onion seed biscuits
- Chilled poached asparagus, buffalo mozzarella and baby gems wrapped in cured ham with a delicate herb and flower salad
- Rich and classic cognac enriched terrine of chicken livers with quince, ground roasted seeds and focaccia toast wafer

Main Course

- Slow roasted Shetland salmon fillet, creamed pumpkin, flash fried vegetables, oat dusted mash bon bons and cream sauce finished with coarse mustard
- Braised Simon Howie pork collar lightly spiced with sea weed dust, pot au feu of vegetables and scorched Scottish apples
- Grain fed Perthshire chicken breast roasted with caramelised onions and sage leaf. Creamed sweet potatoes, cumin dusted charred courgettes and litte fired tomatoes and a soured wine jus
- Thistly Cross cider marinated rump of lamb, creamed parsnip and apples, rosemary roasted tomatoes, buttered beans, dauphinoise potato and cooking juices
- Roasted fillet of sea bass, medley of Provençale vegetables, piquant potatoes, herb oil and citrus crème fraiche
- 'Bon bon' and mushroom stuffed breast of guinea fowl with butternut squash, parmentier potato, puy lentils and beans with piquant sherry gravy
- Milk braised cushion of Lanarkshire lamb, spiced with ginger, coconut and garam masala with bar grilled squash, puy lentils, crushed potatoes with cabbage and sauce of cooking juices
- Lemon grass and ginger marinated Gressingham duck breast, medley of little vegetables, gnocchi in herbed butter and piquant wine jus

Dessert

- Pineapples poached in lemon grass liquor, rich chocolate marquise, candied cereal puffs and coconuts
- Pear and Drambuie tiramisu, jellies, puffs and crisps
- Mulled Plum panacotta, orange scented semolina shortbread and caramelised rice with a chilled sweet sip of torrantes tardo
- Signature range demi tasse of summer berries, rose petals and mint, warmed elderflower schnapps consommé, home rolled shortbread and limoncello choc ice
- Warmed Black berry frangipane tart with cardamom custard, vanilla clotted cream and nougatine crunch
- Frozen vanilla yogurt and poppy seed parfait with mango gel and sweet shot of Torrantes Tardio
- Poached peach in Muscat wine with vanilla spiced clotted cream, lemon and rose jellies
- Cardamom and rhubarb cheesecake, roasted hazelnut praline and tiny herbs



Signature Dinner Menu

'The Scottish tapas style tastes' crumbed Simon Howie haggis with salad of heritage range potatoes, creamy dunsyre blue parfait, mull cheddar and tomato chutney glazed smoked haddock

Seasonal bread selection

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Two tastes of: roasted Lanarkshire lamb fillet and galette of slow cooked beef shoulder, potato roesti, creamed celeriac, little vegetable medley and cepes scented gravy

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Classic Summer pudding and clotted cream with a fruity syrup

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Lavazza coffee and tea served with chocolate macaroons

£55 per person

A full menu selector is provided on the right

Signature Dinner- Alternative Menu Options

Starters

Terrine of pheasant and herbs, little vegetables, malt 'soil' and home made relish
Duck rillettes with citrus scented pear tartar, fennel ceviche and cider and walnut oil dressing
Little cocktail of tastes and textures of the sea with baby sea asparagus and herbs, Shetland smoked salmon, smokey haddock quinoa, cockles and citrusy mackerel
'The Scottish tapas style tastes' crumbed simon Howie haggis with salad of heritage range potatoes, creamy dunsyre blue parfait, mull cheddar and tomato chutney glazed smoked haddock
Tartare of Inverawe smoked salmon, tomato salsa, Japanese radish slaw and little vegetable salad
Pan seared sea trout fillet, chilled new potatoes and fennel with a coarse mustard and honey and garden parsley vinaigrette
Smoked salt rubbed carpaccio of scotch beef, tomato and olive pesto, virgin rapeseed oil and little leaves
Pithivier of Red legged partridge, pumpkin and handpicked wild mushrooms, celeriac and sage soubise and game espagnole.
Ham hock compression, beetroot chutney, coarse mustard dressing, heritage potatoes with spelt and seeds cookies

Main Course

Five spice dusted poached and caramelised Simon Howie pork fillet, grilled aubergines, sweet peppers and French beans, sesame crusted mash and sage jus
Guinea fowl supreme roasted with spinach and pine nuts, potatoes basted in goose fat, creamed cauliflower and buttered seasonal vegetables with a classic sauce 'poivre vert'
Roasted stone bass fillet, charred onions scented with truffle and thyme, rataouille of vegetables, chive cream sauce and butter fondant potato
Three little fishes; razorclam bon bon in Japanese breadcrumbs, oriental spiced tiger tail dumpling, coconut and peanut roast cod, with creamed sweet potatoes, edamame beans, sugar peas and ponzu syrup
Bar grilled fillet of beef and pot roasted pulled brisket served in a pie with sesame roasted and herby creamed parsnip, horseradish spiced jus and butter roast potato
Roasted fillet of Scotch beef, caramelised carrots and beets, skirlie mash cake, coarse mustard sauce
Charred Scotch beef fillet, creamed cauliflower, sesame seed dusted potato bon bons, snow peas in minted butter and jus infused with culinary herbs
Two tastes of: roasted Lanarkshire lamb fillet and galette of slow cooked beef shoulder, potato roesti, creamed celeriac, little vegetable medley and cepes scented gravy
Minty brioche crusted fillet of Lanarkshire lamb, and 'bon bon' of slow cooked flank, beetroot and potato mash, seasonal vegetable medley and wine gravy

Dessert

Signature range french style apple galette with vanilla bean ice cream and sweet cider syrup
Signature range french style pear galette with tonka bean spiced clotted cream and sweet liquorice syrup
Spring Pudding with clotted cream and fruit syrup; our seasonal variation on the summer classic
Strawberry tart, strawberry ripple ice cream and strawberry coulis
Classic Summer pudding and clotted cream with a fruity syrup
Classic apple tart tatin, cinnamon ice cream, caramel sauce and apple-snap wafer
'Not quite summer pudding' our seasonal variation on this classic dessert
Raspberry tart, raspberry ripple ice cream and raspberry syrup
Classic swiss chocolate fondant pudding, vanilla spiced cream, beetroot tuille





Canapés & Drinks

Our signature canapés are contemporary classics and are always a talking point with tiny bites bursting with heavenly textures and flavours. Try our collection of delicious canapés elegantly presented on a stick - long and short!

Indulge in our spoonful of perfect flavours presented with style on our chic spoons or selection of tasty bowls of eye-catching dainty and delectable dishes.

Tasty Snacks & Nibbles	From £5.50
Selection of canapés (4 per person)	From £9.50
Snacks & Nibbles Package	£13.00
Saunders canapés package	£17.50
Kane canapés package	£19.50

Please remember, we do have many more up our sleeve, so please don't hesitate to ask.

Snacks & Nibbles Package

Satay broad beans
Plantain crisps
Buttery twisted cheese straws
Mediterranean bites and olives

The Saunders's Package

(4 canapés per person)

Rosette of Shetland smoked salmon, milled black pepper and a squeeze of fresh lime
Little balls of sushi rice, pickled ginger and crayfish rolled in sesame seeds
Super fat olives and essence of gazpacho
Asian pork and noodle lollipops with sesame and soy dipping sauce
Just podded summer peas with radicchio, haloumi and lemon sabayon
Peppery pistachio pork, pancetta and prunes in perfectly puffed pastry
Hot venison chipolatas roasted in sticky redcurrant syrup
Sweet and spicy squid bon bons with a citrus crème fraiche dip

The Kane Package

(4 canapés per person)

Ice lolly of smoky Lapsang Souchong tea infused with fresh juices and peel of lemons, oranges and grapefruits
Warm and spicy cider soup shot with a twist of black pepper
Crostoni of St Maure goat's cheese and beetroot
Dainty beef wellingtons
Chilled 'posh beef burger' - rare roast fillet on malty bread with Dunlop cheddar, pickle slice and horseradish butter
Rustic tart of cepes, chives and shitake mushrooms, tangy tomato relish
Confit of figs, Loch Arthur ricotta and honeycomb crostini
Peppered blue lamb fillet, essence of fresh mint and peas

All the above packages include:

2 glasses of Prosecco DOC Treviso Le Colture per person
or
2 glasses of La Brouette Blanc / Rouge per person

Champagne available for a supplement of £6 per person



Wine List

In this menu you will find a fine selection of wines, picked especially for us by Corney and Barrow.

At 230 years old, Corney & Barrow is one of the longest established Independent Wine Merchants in the UK. Their aim is to offer carefully selected, honestly-priced wines that not only deliver quality and value for money, but great pleasure; wines which are the best examples of their style, country, region or sub-region.

“Red wine with red meat, white wine with fish” or “drink whatever wine you like with whatever you want to eat, there are no wrong combinations”... which one is the right guide?

Our menus may dazzle, but every ying needs a yang. Our drinks selection is perfectly picked by our wine ambassador who has gone the extra mile to ensure every option is absolutely appropriate. Circumnavigating the globe in our pursuit of the perfect accompaniment, the integrity of our drinks list is founded in a stone-turning search for the world’s best producers.



CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

White Wine

La Brouette Blanc Producteurs Plaimont IGP Cotes de Gascogne, France 2013	£17.00
Chardonnay Les Grenadiers IGP Pays des Cotes de Thongue, France 2013	£19.00
Picpoul de Pinet Domaine de Morin Langaran 2014	£25.00
Old Vines Chenin Blanc, South Africa 2012	£26.00
Viogneir, Puertas Antiguas, Chile 2013	£19.00
Pinot Grigio, La Tunella, Italy 2013	£29.00
Sauvignon Blanc Ana Marlborough, New Zealand 2014	£29.00
Rheingau Riesling QbA Schloss Schonborn, Germany 2011	£29.00
Chablis Domaine Vincent Damp, France 2014	£35.00

Red Wine

La Brouette Rouge Celliers Jean d’Alibert IGP Pays d’Oc, France 2013	£17.00
abernet Sauvignon Roasario San Pedro, Chile 2013	£19.00
Shiraz, Puertas Antiguas, Chile 2013	£19.00
Laguna de la Nava Tempranillo Reserva Bodegas Navarro, Spain 2009	£23.00
Malbec Chamuyo Mendoza Vineyards, Argentina 2013	£25.00
Pinot Noir “La Muse de Cabestany” IGP Pays d’Oc, France 2013	£25.00
Montepulciano d’Abruzzo Roccastella Villa Bizzarri, Italy 2013	£25.00
Merlot Bain’s Kloof Breede River, South Africa 2012	£26.00
Pinot Noir Reserva, Vina Mar, Chile 2013	£33.00

Rose Wine

Brouette Rose Producteurs Plaimont IGP Comte Tolosan, France 2013	£17.00
Rose Nelson Estate, South Africa 2013	£25.00
Torrontes Tardio, Familia Zuccardi, Mendoza, Argentina 2013	£16.00
Kiraly Tokaji, St Tamas, Hungary 2012/13	£22.00
ink Muscat, Stella Bella, Margaret River Australia 2012/13	£19.00
Grandj6 Late Harvest. Real Companhia Velha, Douro, Portugal 2007/8	£25.00
Domaine des Baumard, C6teaux du Layon, Carte D’Or, France 2012	£16.00

Champagne and Sparkling Wine

Pigalle Brut Vin Mousseux, France	£20.00
Charles de St Ceran Rose Brut Cuvee Reserva NV	£25.00
Prosecco DOC Treviso Le Colture Brut Veneto, Italy NV	£29.00
Delamotte Brut Le Mesnil-sur-Oger, NV	£39.00
Delamotte Brut NV (half bottle)	£19.95



Mr Fraser Barbour: Edinburgh Surgeon: 1853

Invite Mr Barbour along to entertain your guests. He will regale you with stories, having just returned from his anatomy class, appropriately dressed. He reminisces about when he attended The Edinburgh Medical School and worked for the famous Alexander Monro.

He talks about what Edinburgh was like at that time, the famous tale of Dr Knox, Burke and Hare and their downfall. He even gives a demonstration on how an amputation was conducted then. Discover how anaesthesia was first tested by one of his closest friends!

It truly brings the corridors of The Royal College of Surgeons alive and gives your guests something which is fun, but at the same time educational! The fees for Mr Barbour are as follows:

A half hour performance during a drinks reception : **£210**

Meeting, greeting and chatting with guests on arrival or during a drinks reception: **£210**

A scripted, post-dinner performance, or during dinner talk : **£240**

To view a brief cutting of Mr Barbour please visit the following link:

[Mr Barbour Edinburgh Surgeon](#)





Additional Services

Event Styling

Our packages include the standard gold linen floor length cloths, a white or black top cloth and white linen napkins.

However, we know that you'll want to make your event as distinctive and memorable as possible so why not create your own combination of tableware and linen to enhance your event further

Your Event Manager will be happy to advise on any of the following additional services required for your event:

- Linen
- Tableware
- Chairs
- Stationery

Lighting

	Price
Up-lighting of room – 12 lights & choice of 6 colour gels	£135
Up-lighting of room – 6 lights & choice of 6 colour gels	£85
Flambeaux	From £450

Décor

Poseur tables	£12
Poseur table linen	£16

AV Requirement

PA System	From £130
AV technician present at your event	£240

Entertainment

Piper – to pipe guests into venue and dinner	From £170.00
Clarsach player	From £220.00

VAT is included at current rate of 20%

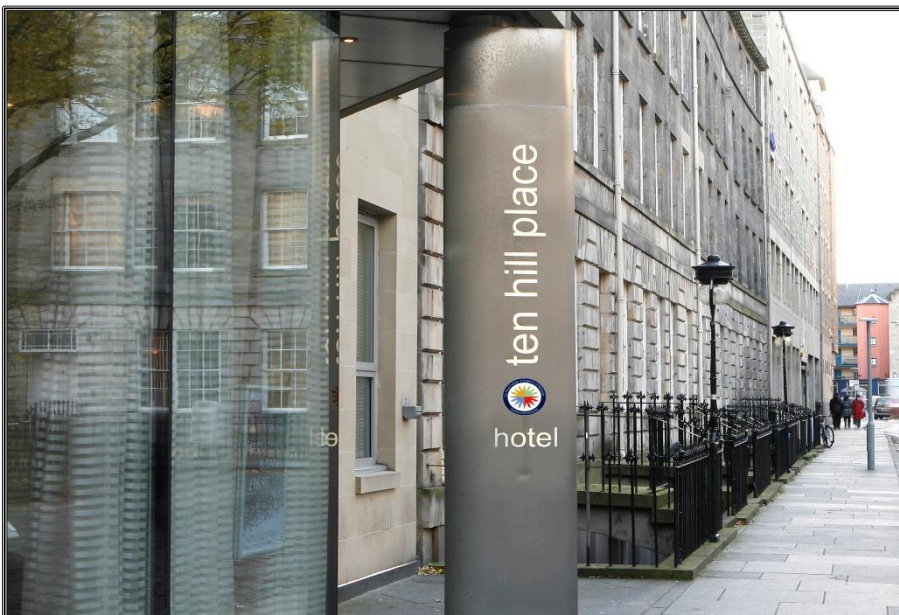


TEN HILL PLACE HOTEL
CITY HOTEL WITH STYLE

Part of the extensive facilities at The Royal College of Surgeons, our award winning Hotel boasts 73 rooms and 4 Skyline suites, offering delegates tasteful, contemporary accommodation.

From airy public places to each of our bedrooms, the mood of Ten Hill Place Hotel is one of quiet sophistication, and one we believe sets us apart from other Edinburgh hotels.

With complementary WI-FI and locally sourced menu's, our hotel provides for the perfect location for conference speakers and VIP's.

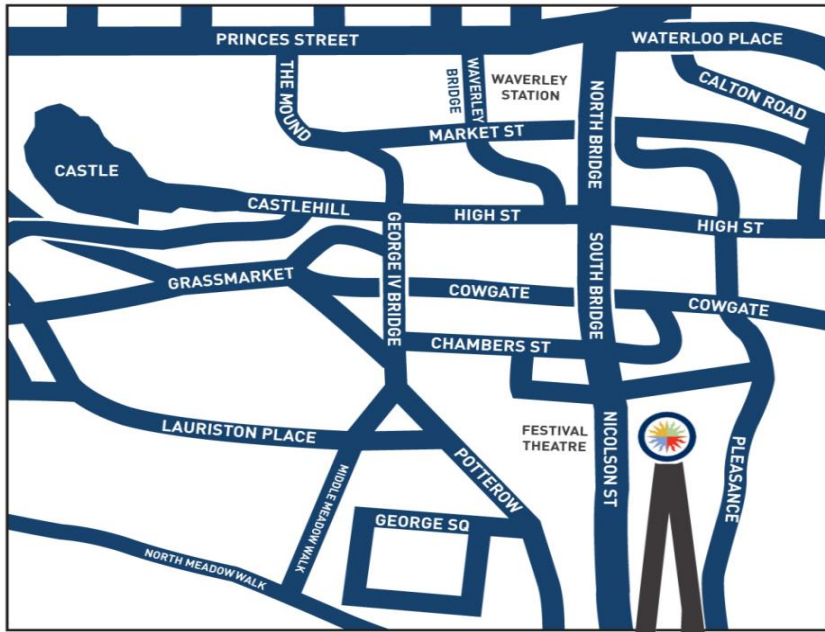


Accommodation	Guest rate
Classic Room	From £115.00 B&B single occupancy
Superior Room	From £135.00 B&B single occupancy
Skyline Room	From £160.00 B&B single occupancy



www.tenhillplace.com

VAT is included at current rate of 20%



Doing the Right Thing

The Royal College of Surgeons of Edinburgh provides education and assessment for medical students, surgical trainees and consultants, and supports research to advance standards of care for the future.

Surgeons trained and assessed through the college here in Edinburgh bring life-saving and life-changing skills to all corners of the globe, particularly in Africa.

Profits from the hotel and from events held on the college's premises are invested back into supporting the activities of the college and its Fellows and members around the world.

So on behalf of surgeons and their patients please consider us when you are looking for a venue.

