

Corporate Food & Drink
at The Merchants' Hall
Edinburgh

THE MERCHANTS' HALL

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.



The Merchants' Hall

Set in the very heart of Edinburgh City Centre and only a 5 minute walk from Waverley Train Station, The Merchants' Hall is perfectly placed for business events. Ideal for conferences, receptions, seminars and networking events.

The Hall is a wonderfully spacious and versatile room, which can hold a maximum of 150 theatre style or 96 cabaret style. We can also host receptions in The Hall for a maximum of 150 guests. With the fantastic domed ceiling letting in plenty of light during the day and our evening lighting illuminating our fantastic host of artworks and sculptures at night, The Hall is the perfect space for your guests to work, mix and mingle whenever your event.

The Court Room and adjoining Crush Hall upstairs is the ideal space for your catering requirements for larger meetings. This space can also be hired as a meeting space for smaller seminars and events. With large windows and stunning views of the surrounding galleries this space makes for an inspirational setting for your event.

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

THE MERCHANTS' HALL



CANAPÉ MENUS

CANAPES FROM THE GARDEN

Roasted squash and pine nut arancini (v)

Smoked applewood and celeriac tartlet with Hickory chutney (v)

Mull cheddar & truffle doughnuts with wild cepe dust (v)

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

Vegetarian haggis bonbon with whisky crème fraiche (v)

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

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

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

CANAPES FROM THE SEA

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

CANAPES FROM THE LAND

Pheasant and smoked bacon arancini, black garlic and truffle mayo

Haggis bonbon with whisky crème fraiche

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

Chicken Caesar, cos gel, anchovy and black olive crumb

Smoked venison loin crostini with rhubarb compote

Crostini of herb marinated beef fillet with mustard mayonnaise

Duck stovie bonbon with smoky duck jus

Wild boar chipolatas, marmalade and ginger glaze (df)

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

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



CANAPE PACKAGE

Includes, per person:

- Three canape options
- 2 glasses of fizz or wine
- 100 guests from £37 ex VAT

All prices exclude 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 2024 pricing.

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SPRING / SUMMER - 3 COURSE CORPORATE DINNER MENU

STARTERS

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

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

Chicken liver parfait, rosemary focaccia,
black garlic emulsion and bacon crumb

Baked goat's cheese tart with red pepper
chutney, rocket and chard (v)

Broccoli tortellini with smoked almonds
and white asparagus (vg, df)

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)

Pancetta wrapped chicken with sage and
onion mousse, braised red cabbage, spring
onion mash, asparagus and port jus (ngci)

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

Duo of pork: slow cooked spiced belly and braised
cheeks, fondant potato and sprouting broccoli (ngci)

Herb marinated rump of lamb, potato bonbons,
minted peas, glazed root vegetables and
redcurrant jus *** supplement cost

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

Harissa roast aubergines, pearl couscous, plant-
based feta and a lemon yoghurt sauce (vg, df)

Wild garlic risotto, crispy kale and
broccoli pesto (vg, df, ngci)

DESSERT

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

Honey and vanilla panna cotta, roasted
Scottish strawberries and cherry dust (ngci)

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

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

Chambord raspberry ripple cheesecake,
hobnob crumble, raspberry sauce and
seasonal Scottish berries (v)

Candied rhubarb, lemon cream, rose
champagne and gingerbread crumble (v)

Served with tea, coffee and petit fours

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SPRING / SUMMER 3 COURSE DINNER MENU

Includes, per person:

- Two glasses of fizz
- Half bottle of wine
- 100 guests from £95 ex VAT

All prices exclude VAT.

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requirement as most of our dishes
can be modified. Certain dishes
may be subject to a supplement.

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AUTUMN / WINTER - 3 COURSE CORPORATE DINNER MENU

STARTERS

Tartare of smoked Shetland salmon, citrus crème fraîche and little pickles (ngci)

Pheasant and thyme croquette, aioli, watercress and candied onions

Slow roasted Ayrshire pork, Isle of Arran mustard and Thistly Cross apple jellies

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

Cumin roasted cauliflower, shaved roasted vegetables, beetroot hummus, heirloom tomatoes and oatcakes (vg, df)

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, fondant potato, charred fennel and creamed herb sauce (ngci)

Slow cooked featherblade of beef, coarse mustard mash, heather honey basted roots veg and braising gravy (ngci)

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

Duo of roast duck breast and confit of leg, pressed potato terrine and spiced carrot jerk (ngci)

Perthshire venison loin, smoked butter potato fondant, honey basted squash, celeriac puree, kale and Glenkinchie whisky jus *** supplement cost

Parsnip, chestnut and sage arancini, smoked celeriac puree and candied roasted root vegetables (v)

Puy lentil and butternut squash pithivier, truffled roast parsnips and red wine jus (vg, df)

Truffled cauliflower steak, mushroom caviar, fondant potato, sage crisps, toasted seeds and porcini gravy (vg, df, ngci)

DESSERT

Honey cheesecake, apricot, granola and sherbet shards (v)

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)

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

Lemon tart, pink grapefruit curd, limoncello bonbon and a shortbread crumble (v)

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

Served with tea, coffee and petit fours

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AUTUMN / WINTER 3 COURSE DINNER MENU

Includes, per person:

- Two glasses of fizz
- Half bottle of wine
- 100 guests from £95 ex VAT

All prices exclude VAT.

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BOWL FOOD

DISHES FROM THE GARDEN

Macaroni cheese, grain mustard and crispy shallots (v)

Orzo, sun blushed tomatoes, mozzarella and olives (v)

Tandoori sweet potatoes, couscous and coconut sauce (v)

Arancini primavera, herby tomato sugo and shaved cheddar (v)

Roasted butternut squash gnocchi, basil shoots and mull cheddar crisps (v)

Wild garlic risotto, crispy kale and broccoli pesto (vg, df, ngci)

DISHES FROM THE SEA

Hickory hot smoked salmon, piquant potatoes and pea shoots (ngci)

Local Scottish Seafood Paella (ngci)

East coast pollock with crisp chorizo, butter beans and goat's curd (ngci)

Prawn Pad Thai, crushed peanuts and sprouting shoots (df)

DISHES FROM THE LAND

Featherblade of beef, bone marrow mash and scorched shallots (ngci)

Cider braised pork cheeks, parsnip puree and spiced apples (ngci)

Haggis nuggets, swede, tatties, sauteed leeks and whisky jus

Leg of lamb tagine, minted mash, yoghurt and dukkah (ngci)

Beef bourguignon, mini Yorkshire puddings and foraged truffle mash

Cock a leekie pie, heritage potatoes and young cabbage

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BOWL FOOD PACKAGE

Includes, per person:

- Three bowl food options
- 2 glasses of fizz or wine
- 100 guests from £58 ex VAT

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SOUP & SANDWICHES

THIS PACKAGE INCLUDES THE SNACK BREAK MENU

SOUP

- Leek and potato soup (vg, ngci)
- Roasted pepper and tomato soup (vg, ngci)
- Sweet potato, coconut and chilli (vg, ngci)
- Pea and mint (vg, ngci)
- Spiced carrot and lentil (vg, ngci)

SANDWICHES & WRAPS

- Cashew butter, carrots, scorched almonds and coriander (vg, df)
- Hummus, sun blushed tomato and basil (vg, df)
- Brie, tomato chutney and seasonal leaves (v)
- Vegetable antipasti and basil pesto (v)
- Isle of Mull cheddar and chutney (v)
- Smoked salmon, cream cheese and dill
- Harissa chicken with hummus and rocket (df)
- Roast chicken with hickory cabbage and carrot slaw
- Honey roast ham, mustard mayo and seasonal leaves
- Bacon, lettuce and tomato

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SOUP & SANDWICH PACKAGE

Includes, per person:

- 50 people from £65 ex vat
- 100 people from £55 ex vat
- Choose 1/2 soups and 2/3 sandwiches or wraps

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GOURMET LUNCH BOXES

THIS PACKAGE INCLUDES THE SNACK BREAK MENU

MEDITERRANEAN GRAZING BOX

Chickpea falafels (vg, df)

OR

Harissa roast chicken

Served with: Couscous salad, beetroot hummus, marinated olives, sourdough

SCOTTISH GRAZING BOX

Dalwhinnie whiskey cured
landlocked salmon (df, ngci)

OR

Broccoli and house pesto quiche (v)

OR

Classic scotch egg

Served with: Herby potato salad,
minty broad bean dip, marinated
seasonal veg, sourdough

ITALIAN GRAZING BOX

Prosciutto (ngci)

OR

Butternut squash arancini (v)

Served with: Basil pesto and sun dried
tomato pasta salad, white bean and
garlic dip, marinated olives, sourdough

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GOURMET LUNCHBOX PACKAGE

Includes, per person:

- 50 guests from £72 ex vat
- 100 guests from £50 ex vat

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HOT FORK BUFFET

THIS PACKAGE INCLUDES THE SNACK BREAK MENU

DISHES FROM THE LAND

Hickory pulled pork, Musselburgh leeks, spring onions and smoke salted crackling (df)

Mexican beef chilli spiced with smoked paprika and raw cacao (df, ngci)

Grilled chicken breasts, dukkah, preserved lemons, caramelised onion and pomegranate (df, ngci)

Pork meatballs, chorizo, slow roast tomatoes and butterbeans (df)

Roasted Mediterranean chicken supreme with tomatoes, oregano and basil (df, ngci)

Artisan beef and root vegetable stew with puff pastry

DISHES FROM THE GARDEN

Spinach and ricotta tortellini, basil pesto, cherry tomatoes and pine nuts (v)

Lentil, potato and butter bean madras (v)

Macaroni cheese with sage and butternut squash (v)

Mexican five bean chilli spiced with paprika and raw cacao (ngci)

PLANT BASED

Potato and yellow lentil dahl with toasted coconut (vg, df, ngci)

Grilled miso aubergine, sesame Chinese cabbage, yuzu and coriander (vg, df)

Thai pumpkin and sweet potato curry with pak choi (vg, df)

DISHES FROM THE SEA

Salmon, haddock, and prawn fish pie with cheesy mash

Scottish seafood paella with chorizo

SIDES

Rosemary and oregano roasted potatoes (vg, df, ngci)

Fluffy basmati rice (vg, df, ngci)

Garlic bread (v)

Turmeric and cardamom infused cous cous (vg, df)

Mixed leaf salad with classic vinaigrette (vg, df, ngci)

Hickory slaw with grainy mustard (v, ngci)

Tahini roasted aubergine, scorched spring onion and crumbed hazelnuts (vg, df, ngci)

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HOT FORK BUFFET PACKAGE

Includes, per person:

- 50 guests from £80 ex vat
- 100 guests from £57 ex vat
- Choose 2/3 hot dishes and 2/3 sides

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SNACKS AND BREAKS

ARRIVAL SNACK

**optional add on*

Yoghurt, granola and berry pots (v,ngci)

Banana and pineapple smoothie (v,ngci)

Matcha and honey smoothie (v,ngci)

Smoked bacon rolls

Free range scrambled eggs
and garden chives (v)

MID MORNING SNACK

Apple strudel oat bar (v)

Fruit pots (vg, df, ngci)

Tea and Coffee

MID AFTERNOON SNACK

Moreish banana loaf (v)

Oaty coconut bars with dark chocolate (vg, df)

Tea and Coffee

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SNACK BREAKS ARE INCLUDED WITH

- SOUP & SANDWICHES
- GOURMET LUNCH BOXES
- HOT FORK BUFFET

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THE CLASSIC DRINKS PACKAGE

- Two glasses of house Prosecco
- Half bottle of house wine

Alcohol free replacements are available

£23.50pp

All prices exclude VAT

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
+ £1.70 pp

Veuve Ambal Cremant Grande Cuvee, France

Light, crisp and refreshing
+ £4.20 pp

Brut Champagne Pannier Gobillard Champagne, France

Fresh, Citrus & Orchard
+ £8.40 pp

Veuve Cliquot Yellow Label Brut NV, France

Apple, citrus & caramel
+ £13.40 pp

ROSE WINES

White Zinfandel, Desert Rose, USA

Sweet, citrus & strawberries
+ £1.25 pp

Comte de Provence Rose, La Vidaubanaise – France

Grapefruit, pomegranate and red fruit
+ £3.20 pp

AFTER DINNER

Graham Port LBV

Rich black fruit
+ £37.50 per bottle

Garonelles Saunternes, Lucien Lurton, France

Exotic citrus fruits and pineapple
+ £29.20 per bottle

WHITE WINE

LIGHT & CRISP

Pinot Grigio, Trapiche Melodias, Argentina

Apples, peaches and mandarin
+ £1.25 pp

Albarino Ramon Bilbao Journey Collection Spain

Lemons, apples and passionfruit
+ £3.20 pp

RICH & LUSH

Chardonnay Vinamar, Chile

Stone fruits, banana and pineapple
+ £1.25 pp

PGR Pinot Gewurztraminer Reisling Yealands Estate, New Zealand

Aromatic, complex and intense
+ £4.20 pp

Bourgogne Blanc, Alain Chavy, France

Peach, vanilla and apricot
+ £4.60 pp

ELEGANT & AROMATIC

Sauvignon Blanc, Mack and Collie, New Zealand

Passionfruit, melons and limes
+ £1.70 pp

Petit Chenin, Ken Forrester, South Africa

Peaches, apricot and limes
+ £2.10 pp

Sancerre Loire, Le Petit Broux, Les Celliers de Cérès, France

Grassy, lemony and fresh
+ £5.90 pp

RED WINE

SOFT & SMOOTH

Merlot, Longue Roche, France

Plums, damson and cherries
+ £1.25 pp

Pinot Noir, Yealands Marlborough, New Zealand

Red Fruit, vanilla and chocolate
+ £4.00 pp

BIG & BOLD

Camarda Malbec, Argentina

Smooth, soft and ripe
+ £1.70 pp

Lisbonita Red Blend, Portugal

Ripe red fruit
+ £1.70 pp

Sangiovese Shiraz, Aquarius, Australia

Full bodied and complex
+ £2.10 pp

SPICY & EARTHY

Petit Pinotage, Ken

Forrester, South Africa

Smoky, dark fruit
+ £1.50 pp

Cabernet Franc, Trapiche Estacion 1883, Argentina

Black fruit and spice
+ £3.00 pp

Rioja Reserva ,Ramon Bilbao Journey Collection, Spain

Coconut, cocoa and plums
+ £4.20 pp



The Merchants' Hall • Where history meets business

2023/2024 VENUE HIRE RATES

Monday - Friday	The Court Room	The Hall	The Hall & Court Room
Half Day Rate	£472.00	£1014.00	£1248.00
Evening Rate	£633.00	£1369.50	£1696.50
Full Day Rate	£844.00	£1826.00	£2262.00
Saturday	The Court Room	The Hall	The Hall & Court Room
Half Day Rate	£620.00	£1280.00	£1604.00
Evening Rate	£855.00	£1860.00	£2280.00
Full Day Rate	£1140.00	£2480.00	£3040.00
Extra Hours	The Court Room	The Hall	The Hall & Court Room
Per extra hour:	£120.00	£250.00	£350.00

All prices shown below are exclusive of VAT. Please note that extra charges may apply if additional set up/get out time is required and if any additional AV or other equipment is requested.



SERVICE INCLUDES:

- Round tables provided by the venue
- Chairs provided by the venue
- Contemporary cutlery, crockery and glassware
- Table linen and 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