



# SCOTT'S

KITCHEN

# EVENTS

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# EVENTS AT SCOTTS KITCHEN

**Picture the event, now let's make it happen!** We have lots of ideas up our sleeves when it comes to planning an event and we'll work with you every step of the way to ensure it's just as you imagined. From work dos to celebrations, leaving drinks to wedding receptions - we love a good party.

**We also love good food** and only work with the freshest produce we can lay our hands on. Venison from our estate in Perthshire, the freshest fish from the North Sea, fruit and veg from East Lothian - we like to keep it seasonal, local and know our suppliers on a personal level.

**And the best bit?** With all our events, Scotts Kitchen becomes exclusively yours with no hire fee, all we ask for is an achievable minimum spend.

**We're part of the Howies Restaurant family** and with 30 years experience in events, you can be rest assured you're in safe hands.



# CANAPÉ MENU

We can host up to 50 people for a standing drinks reception with canapés. Our canapés are bursting with flavour and the perfect light bite to any occasion. We'll work with you on your menu, in the meantime here's our top picks...

*Canapes start from £2.50 per canape. We'd recommend six canapes per person.*

## MEAT

Glen Lyon venison, fresh apple and honey compote, herb cracker  
Seared pink peppercorn Scotch beef, pickled rhubarb and Edinburgh gin dressing  
Seared lamb, mint and pea puree with dukkha crust

## FISH

Scottish smoked salmon, black pepper crisp and dulse seaweed cream  
Mackerel paté, cucumber and yoghurt relish on oatcake  
Scottish salmon and dill skewer with aioli dip

## VEGGIE

Four cheese arancini with basil and hazelnut pesto dip  
Smoked applewood cheddar, oatcake with port and red cabbage chutney  
Parsnip and carrot fritter, Kaffir lime leaf and cumin yoghurt on Nigella seed crisp

## VEGAN

Roasted beetroot, beetroot jam and pickled shallots on toast  
Creamed chickpea and tahini on flatbread crisp  
Spiced courgette fritters with cumin dipping sauce

## SWEET

Mini chocolate cups, orange chocolate mousse and sesame crunch  
Banana bread bites and almond cream cheese icing  
Sticky toffee pudding bites with warm toffee dipping sauce



# BOWL FOOD MENU

If you fancy something a bit more substantial than canapés, bowl food is a fantastic feast whilst mingling and the perfect easy-to-eat accompaniment to a drinks reception.

*Below are some examples of our bowl food. We'd recommend 5 bowls per person. Prices start from £5 per bowl.*

## LAND

Black pudding bon bons, celeriac remoulade and winter Dijon mustard dressing  
Horseradish seared pepper rare beef, warm beetroot salad, crispy onions  
Haggis, neeps and tatties with thyme jus (V haggis also available)

## SEA

Crispy roasted Scottish salmon, cumin herb crusted carrots and dill hollandaise  
Hot smoked Scottish salmon with Isle of Mull cheddar and Caesar salad  
Cullen Skink - a delicious chowder with smoked Scottish haddock, potatoes, leeks and cream

## VEGGIE

Parsnip and carrot fritter, Kaffir lime leaf and cumin yogurt on Nigella seed crisp  
Dunsyre blue cheese, pine nut, sun blushed tomato arancini with tomato sugo  
Roast pumpkin and fresh turmeric falafels, chill and mint jam

## VEGAN

Spiced lentil and parsnip curry with coriander flat bread  
Butternut squash risotto with walnut and tarragon crumb  
Confit beetroot, pickled shallots and coriander dressing

## SWEET

Candied cranberry and chocolate orange pots  
Banoffee pie  
Sticky toffee pudding with salted caramel



# SHARING MENU

Choosing a menu for a group of people can be tricky, that's why we have created our sharing menu. Generous platters overflowing with Scottish produce, this style of dining creates a relaxed atmosphere and allows everyone to dig in. A fantastic feast for meat eaters, vegetarians and vegans alike!

*The sharing menu includes everything below and is suited for bookings of up to 36 people.  
Prices start from £23.00 per person.*

## MEAT BOARD

Serrano ham

Rare peppered Scotch beef rump, horseradish cream and caramelised onions  
Crispy haggis balls with mustard cream

## VEGGIE BOARD

Gordal olives, humous and tapenade

Guindilla peppers

Courgette and chickpea fritters with chilli jam

Coconut, tomato, lentil and squash curry with crunchy chick peas and coriander flat bread  
Selection of Iain Mellis artisan cheese with fresh bread and chutneys

## FISH BOARD

Glenfiddich single malt infused Scottish Smoked salmon, tartar sauce and lemon

Crispy calamari served with Thai dipping sauce

Hot smoked salmon pate with dill crème fraiche and lemon

## SIDES

Fragrant Asian slaw with coriander and cashews

Fries with aioli

Roasted vegetable and confit garlic

Oatcakes and fresh breads



# DINING MENU

Up to 36 people can enjoy a seated dining experience at Scotts Kitchen. Our menus change with the seasons so we've put together the menu below to give you some food for thought. Choose one item from each course to create your perfect menu.

**Prices start from £25.95 per person. This is a sample menu and we can always accommodate dietary requests.**

## STARTERS

Soup of the day with freshly baked bread and butter (V) (GF) (available)

Ham hock terrine, mustard spiced remoulade with oatcakes (GF) (available)

Cullen skink - a delicious chowder with Scottish smoked haddock, leek, potato and cream  
Scottish smoked salmon, confit lemon sour cream, capers and germagrain

## MAINS

A warming bowl of slow roasted Scotch beef casserole with creamy mashed potato (GF)

Roast pumpkin risotto with crispy chestnuts and sage (V)

Oven roasted chicken breast, buttered mash, seasonal greens and hollandaise

Haggis, neeps and tatties with thyme jus (V) (haggis also available)

## DESSERTS

Moreish chocolate brownie with Over Langshaw vanilla cream (GF)

Sticky toffee pudding with Over Langshaw vanilla ice cream

Mull cheddar with oatcakes, home made chutney and celery

Make your event that little bit more special with these optional add ons...

*Fizz on arrival*

*Whisky tasting experience*

*Scottish craft cocktails expertly matched with your meal*

*Recommended wines from our cellar*

*Scottish craft beers*

*Grown up soft drinks*

*Artisan teas and coffees*

*All allergen information can be found at [scottskitchen.co.uk](http://scottskitchen.co.uk)*

# DRINKS MENU

Planning the perfect event can be thirsty work, let us help with our top drinks recommendations sure to impress guests and clients alike.

## FIZZ

Prosecco Cecilia Beretta, Italy, 11%. Fresh and fragrant.  
*Bottle 31.95*

Delamotte Brut NV Champagne, France, 12%. Delicious and extremely drinkable!  
*Bottle 56.50*

## WHITE

Botter Garganega Pinot Grigio, Italy, 12%, 2017. Dry and well balanced.  
*Bottle 21.85*

Lofthouse Sauvignon Blanc, New Zealand, 13%, 2017. Grassy and invigorating.  
*Bottle 33.20*

Corney & Barrow Cotes De Gascogne, France, 12.5%, 2018.  
Fresh and zingy with white flower and lemon.  
*Bottle 20.95*

## ROSÉ

Castillo De Monjardin Rosado, France, 13.5%, 2017/8. Fresh, fruity and elegant.  
*Bottle 21.95*

## RED

Corney & Barrow Vin De Pays D'oc, France, 12.5%, 2017. Structured Yet Silky.  
*Bottle 20.95*

Bodegas Lan Rioja Crianza, Spain, 14%, 2015. Red cherry and silky in the mouth.  
*Bottle 29.75*

Montanes Malbec Mendoza, Argentina, 13%, 2016. Refined with a hint of spice.  
*Bottle 26.60*

*Vintages are subject to change.*

***We also have a fantastic range of fizz, Scottish craft cocktails,  
grown up soft drinks and Scottish craft beers.***