

Edinburgh
City Chambers

City of Edinburgh Council City Chamber External Catering Portfolio

We pride ourselves in using the best local and seasonal produce from a range of suppliers across Scotland.

Menu prices are subject to change depending on the seasonal availability of produce.

Our catering team are happy to discuss any dietary, and special requests.

For further information or if you have any questions please

email: cateringcitychambers@edinburgh.gov.uk

Please note we require at least 1 weeks' notice for any beverage and/or food order.

A charge of £13.95 will apply for admin cost

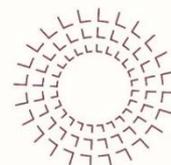
If you are looking to have a cash bar at your event there is a Licence Fee of £35

For any events that are looking for cabaret tables please note tables cloths will be charged £4.50 per cloth

All prices include VAT

The provision of catering services at city chambers is solely managed by Edinburgh Catering Services (ECS) any functions that require catering may only use ECS –

No external catering will be allowed on the premises.



Edinburgh
City Chambers

Beverages

Coffee Conscience Fairtrade tea and coffee selection £3.00

Coffee Conscience Fairtrade Tea and Coffee with Biscuits £3.60

Orange, Apple or Cranberry Juice (1 litre serves 4) £3.60

House bottled water £1.20



Breakfast

Grilled Scottish Bacon, or Campbell Brothers sausage on a roll £4.80

Quorn sausage on a roll (V) £4.80

Sliced Fresh Fruit served with Natural Yogurt, Granola and Honey (V) £4.00



Something sweet

Scones topped with jam and cream £1.50

Chocolate brownie bites £1.50

Scottish tablet £1.00

Mini shortbread Cranachan £1.50

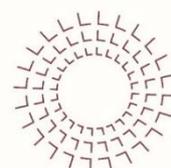
Millionaire Shortbread £1.50

Tunnocks teacakes £1.00

Fresh Assorted Pastries £1.20

Crimbles macaroons £1.50

Chocolate Eclairs £1.50



Lunch menu A

A platter with a selection of classic sandwiches

(vegetarian and gluten free available)

Fruit platter

Tea, coffee, fruit juice, fresh water £7.80



Lunch menu B

Chef's choice of a vegetarian soup of the day

Farmhouse bloomer or crusty rolls with fillings

Fruit platter

Tea, coffee, fruit juice, fresh water £10.80



Sharing Platters for four or more

Scottish Cheese selection with apple chutney and oatcakes (V) £4.20

Anti pasti selection of cold meats, cheeses and olives £4.20

Ploughman's selection of pork pie, cheddar cheese, chutneys, crudities, and crusty bread
£4.20

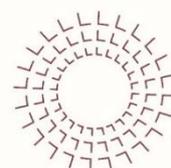
Fruit sharing Platter £2.40



Afternoon Tea (minimum of four)

Experience afternoon tea in the classic setting of the City Chambers. A selection of finger sandwiches, mini cakes, freshly baked scones with jam and cream, served with tea and coffee £14.00

Upgrade your Afternoon Tea with a glass of Prosecco for an additional £5.00



Edinburgh
City Chambers

Something more substantial - (minimum of ten)

Hot Fork Buffet

From the land (meat), from the sea (fish), from the ground (vegetarian)

Everything served with seasonal vegetables or sides

Example dishes include:

Traditional lamb casserole

Seared Scottish salmon & Ayrshire potatoes

Puy lentil & blue cheese lasagne

From £12.00



Canapes £2.45

Vol au vents

Prawn cocktail

Smoked salmon mousse

Devilled egg (V)

Roast beef and soured cream horseradish

Petite kebab

Chicken tikka

Sticky Asian sesame chicken

Lemon and garlic tiger prawn

Chilli, lime, pepper and pineapple (V)

Roasted vegetables and pesto (V)

Highland lamb and rosemary with yogurt dip

Flatbread swirls

Falafel, hummus and mint yogurt (V)

Mozzarella, pesto and rocket (V)

Chicken tikka and mango chutney

Hoisin aromatic duck

Canape cup and oatcakes

Potted Scottish crab

Smoked salmon and herb cream cheese

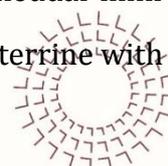
Harissa humus and cucumber (V)

Goats cheese and caramelized

onion (V)

Arran cheddar mini quiche (V)

Game terrine with chutney



Edinburgh
City Chambers

Nibbles £3.60

A selection from Crisps, popcorn, olives, vegetable crisps, breadsticks, Bombay mix, spiced nuts



Hot finger food £2.00

- Mini pulled pork rolls
- Vegetable spring rolls (V)
- Mini sausage rolls
- Spinach pakora (V)
- Mini buffet steak pies
- Mushy pea Rosti (V)
- Duck spring rolls
- Falafels and dips (V)
- Hot and spicy king prawn rolls
- Spinach and feta goujons
- Chicken pakora
- Mini margarita pizza (V)
- Duck and hoisin rolls
- Vegetable samosa (V)
- Scottish cheddar and bacon frittata
- Feta and roasted pepper frittata (V)
- Haggis bon bon
- Cheddar mini baked potatoes (V)



Edinburgh
City Chambers

Banqueting Menu

Soups

All served with freshly baked bread

Sweet potato, carrot, chilli and coconut (V)(G) £7.20

Leek and Ayrshire potato (V)(G) £7.20

Scottish vegetable broth £7.20

Shin of beef broth £8.20

Cream of celeriac (V) £7.20

Roasted and spiced parsnip (V) £7.20

Roasted tomato and sunflower seed pesto £7.20

Minted pea (V) £7.20

Chicken and root vegetable £8.20

Cullen Skink £8.20



Starters

City Chambers signature Prawn Cocktail £12.00

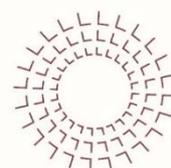
Poached pear served on watercress leaves with blue murder dressing (V) £8.50

Goats cheese parfait, raspberry dressing and parsnip crisps (V) £8.50

Hendricks gravlax, gin pickled cucumber and tomato salad £11.00

Hot smoked Scottish trout served with cream fraiche and sour dough toast £11.00

Ham hock terrine, spiced apple chutney, oatcakes £10.50



Mains meat

Seared venison steak with blackcurrant sauce, celeriac puree and greens £18.50

Duck breast with charred chicory and red wine jus £19.50

Braised Scottish brisket with herb Yorkshire pudding and glazed root
vegetables £18.50

Slow cooked lamb shank served on cauliflower puree and
spiced red wine jus £19.50

Butter and thyme roasted chicken supreme with sautéed
chestnut mushroom £17.50

Sea salt Scottish salmon, on a bed of tomato and wilted spinach served with sesame mustard
sauce £19.50

Haggis, neeps and tatties with Edinburgh malt whiskey sauce £16.50



Vegetarian Mains

Puy lentil, spinach, mushroom and blue cheese lasagne (V) £16.50

Four cheese ravioli with toasted seed basil pesto and sun kissed
tomatoes (V) £16.50

Ratatouille with walnut gremolata (V) (G) £16.50

Aubergine tagine with olives, capers and charred lemon couscous (V) (G) £16.50

All our mains are served with chef's choice of potatoes; Fondant potatoes, Dauphinoise
potatoes, Olive oil mash, Herb roast potatoes, Buttered new potatoes

Desserts

City Chambers signature Sticky Toffee Pudding £9.00

Lemon tart dressed with raspberry compote £9.00

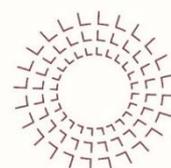
Tablet cheesecake with salted caramel sauce £9.00

Traditional Cranachan £9.00

Dark chocolate orange tart £9.00

Classic meringue with an assortment of tropical fruit £9.75

Scottish cheese selection with oatcakes and chutney £10.25



Edinburgh
City Chambers

Children's menu £8.00

Starters

Tomato Soup (V)

Melon (V)

Garlic Bread (V)

Mains

Macaroni and Cheese (V)

Penne pasta with tomato sauce (V)

Chicken Pieces

Meatballs, tomato sauce and pasta

Cheese and tomato pizza (V)

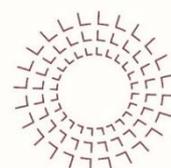
Dessert

Ice Cream

Drinks

Carton of fruit Juice,

Diluting juice



White wine List

Tekena Sauvignon Blanc (house White) £16.00

A refreshing sauvignon blanc with citrus and tropical fruit flavours and a crisp finish.

Central Valley, Chile 2016/17



Between Thorns Chardonnay £17.50

Crisp and fruity with tropical aromas followed by flavours of juicy nectarine and peach with a hint of vanilla.

South Australia, Australia 2015/16



Vinuva Organic Pinot Grigio £18.50

Grapes are notoriously difficult to grow organically without the use of synthetic herbicides, fertilisers and pesticides; their thin skins and sweet content are a target of many vineyard pests. However, this is exactly how the grapes in Sicily were grown for this ripe apple flavoured wine.

Terre Sicilian, Italy 2015/16



Esporao Alandra Branco £20.00

Cool-fermented and unoaked, with aromatic notes of white peach and orange peel.

Alentejo, Portugal, 2015



Bocelli Vermentino Toscana £26.50

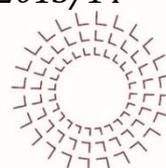
Produced solely from the vermentino grape very much at home in the vineyards along with Italy's North East Coast. Cool fermented to retain as much of the grapes aromatic nature as possible, the wine is unoaked and bottled young to capture its freshness. Light straw yellow with gold hues, it shows floral, melon and citrus aromas backed by a refreshing dry palate.

Toscana, Italy, 2014/15



Nederburg The Anchorman Chenin blanc £29.00

Dry, mineral and well-structured with ripe apricot, orange, hints of raisin, spice and floral notes, *Paarl, South Africa, 2013/14*



Edinburgh
City Chambers

Red wine List

Tekena Merlot £16.00

A fruit driven merlot with raspberry and blueberry fruit leading to a soft finish.
Central Valley, Chile 2016/16



El Valero Tempranillo Tinto Albali £16.00

Cherry red Tempranillo that shows strawberry and fruits of the forest on its smooth and velvety palate.
Valdepenas, Spain 2015



Son Excellence Cabernet Sauvignon £18.50

Dark purple, showing blackcurrant and bramble fruit aromas and a light hint of green pepper; smooth and fruity with a hint of pepper on the finish.
Pays d'Oc, France 2015/16



Esporao Alandra Tinto £20.00

Moreto, Castelao and trincadeira blend giving a fruit driven wine with fresh berry aromas and soft tanins. *Alentejo, Portugal, 2015*



Bocelli Sangiovese Toscana £26.50

Very lightly oaked, deliciously ripe and smoky with notes of cherry, granite and rhubarb compote. The finish is dry with a taut freshness.
Toscana, Italy 2014/15



Nederberg The Brewmaster Cabernet Sauvignon £29.00

Concentrated aromas of dark fruit, blackcurrant and cigar box are backed by a full bodied palate with juicy fruit and savoury notes.
Paarl, South Africa, 2011/12



Edinburgh
City Chambers

Prosecco

125ml | bottle

Gancia Extra Dry Brut £5.00/£25.00

Delicate bouquet of fresh bread and citrus fruit; the palate is fresh aromatic, dry and soft. Made from the Glera grape variety harvested from the Prosecco region; gently pressed, the juice is cool fermented without skin contact.

Italy, NV



SPARKLING

Pongracz Brut £31.00

Made in the traditional method, like champagne, a blend of Pinot Noir and Chardonnay. Shows classic yeast and biscuit character with full fruit on the palate and lingering finish

South Africa



Pongracz Rose £34.00

A delicate salmon-pink rose that shows delicate yeasty tones, layered with toast and ripe fruit, including blackberry

South Africa



CHAMPAGNE

Montaudon Cuvée Brut £45.00

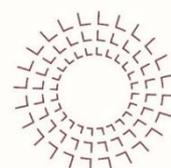
A crisp and juicy cuvee made from 40% Pinot Noir, 35% Pinot Meunier and 25% Chardonnay; reserve wines account for 25% of the blend, it is aged about 30 months and it has a dosage of about 9g/l. The nose shows hints of peach and white flowers; the palate is fresh, fruity and well balanced.

Champagne, France, NV



If you wish to provide your own wine, corkage will be charged

£7.20 per person



Edinburgh
City Chambers

City Chambers Bar Price List

Beer & Cider 330ml

Brewgooder Cleanwater	4.5%	£4.00
Innis & Gunn Lager	4.6%	£4.50
500ml		
Deucher's IPA	4.1%	£5.00
Edinburgh Castle	4.1%	£5.00
Williams Ceasar Augustus	4.5%	£5.00
Williams Joker IPA	5.0%	£5.00
Bulmer's Original Cider	4.5%	£5.00
Bulmer's Red Berries	4.0%	£5.50

Red & White Wines

Tekena Sauvignon Blanc, Chile	
Tekena Merlot, Chile	
175ml	£5.00
250ml	£7.00
Bottle	£20.00

Prosecco & Champagne

Gancia Prosecco Dry, DOC	Bottle	£28.50
Piper Heidseick Brut, NV	Bottle	£65.00

Spirits (25 millilitres or multiples thereof)

Russian Standard Vodka	40.0%	£2.50
Larios Gin	37.5%	£2.50
Eden Mill Gin	42.0%	£3.50
Edinburgh Gin	43.0%	£3.50
Hendricks Gin	41.4%	£4.00
Pampero Blanco Rum	37.5%	£3.00
Morgan's Spiced Rum	40.0%	£3.00
Evan Williams Bourbon	40%	£3.00
Great King Street Whisky	40%	£4.50

Liqueurs (25 Millilitres or multiples thereof)

Bailey's Irish Cream	17.0%	£4.00
Cointreau	40.0%	£3.00
Dissarrono Amaretto	28.0%	£3.00
Drambuie	40.0%	£3.50
Edinburgh Gin Liqueurs	20.0%	£3.50

Soft Drinks

Coca Cola, 330ml	£2.50
Diet Coke, 330ml	£2.00
7up, 300ml	£2.00



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