

# Edinburgh City Chambers Catering Portfolio

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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.

All prices are per person and include VAT.

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](mailto:cateringcitychambers@edinburgh.gov.uk)

Please note we require at least 10 days' notice for any beverage and/or food order.

Vegetarian (V)

Vegan (VE)

Gluten Free (GF)

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## *Beverages*

- Tea and Coffee selection £4.20  
Tea and Coffee with biscuits £4.80  
House bottled water (per glass) £0.60  
Fruit Juice 1L £5.00  
Sparkling water 1L £3.10  
Diluting juice £1.20

## *Working Lunch*

- £10.20  
A platter with a selection of classic sandwiches (V and GF available)  
Tea, coffee, fruit juice, and fresh water

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## *Business Lunch*

- £13.90  
Chef's choice of a vegetarian soup of the day  
Small crusty rolls with fillings (2pp)  
tea, coffee, fruit juice, and fresh water

## *Executive*

### *Business Lunch*

- £19.20, minimum of 12 people  
selection of tortilla wrap, brioche, seeded roll, and croissants with various fillings  
Soup  
Piece of fruit or packet of crisps  
fruit juice, tea and coffee  
A canned fizzy drink extra £1.30  
Vegetarian and GF options available
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## *Hot Finger Food*

£2.80, minimum of 25 people

(all one piece pp, all served in a large  
bowl or platter)

Mini buffet steak pie

Haggis bites

Vegetable Pakora (V)

Vegetable Samosa (V)

Sausage rolls

## *Hot Fork Buffet*

Minimum of 10 people

Seared Scottish salmon with garlic,  
lemon, and kale £19.00

Traditional beef or lamb casserole  
with seasonal vegetables £20.00

Balmoral chicken with Glayva sauce  
£17.70

Wild mushroom gnocchi with white  
wine cream sauce (v) £16.40

Moroccan style aubergine tagine (VE)  
(GF) £16.40

All dishes are served with seasonal  
vegetable sides

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## *Desserts*

Cranachan £8.80

Chocolate Panna Cotta £8.80

Scottish cheese selection with apple  
chutney and oatcakes £9.50

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## *Sharing Platters*

Minimum of 4 people

Scottish cheese selection with apple

chutney and oatcakes (V) £5.80pp

Antipasti selection of cold meats,

cheeses, and olives £5.80pp

Fruit sharing platter £3.20pp

## *Something Sweet*

Chef's selection of Petit fours (3 bites  
pp) £3.50

Scone with jam and butter £2.30

Freshly baked Danish pastry £1.50

Macarons (3 bites pp) £3.60

Tablet (2 bites pp) £1.50

After dinner mint biscuit £0.30

Shortbread round (kosher) £0.25

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## *Nibbles*

A selection from crisps, popcorn,  
olives, vegetable crisps, breadsticks,  
bombay mix, and spiced nuts £3.20pp

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## *Afternoon Tea*

£28.90pp, minimum of 15 people

Experience afternoon tea in a 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.

Upgrade your afternoon tea with a glass of prosecco for an additional

£7.40.

## *Canapés*

£4.00, minimum of 25 people

(per person per canapé choice, all a size of one bite, circulated on trays.

Aberdeen angus slider

Sticky Asian sesame chicken (3pp) GF

Haggis bon-bon (2pp)

Highland lamb and rosemary with yogurt dip kebab (2pp) GF

Sausage & apricot roulade

Smoked salmon & herb cream cheese

Scottish cheddar mini baked potatoes  
(VE)(GF)

Harissa humus & cucumber (V)(VE)

Lemon & garlic tiger prawn (2pp)(GF)

Breaded butterfly prawn

Tomato & pesto crostini (VE)

Mini stuffed peppers with cream  
cheese (V)(GF)

Goats cheese and caramelised onion  
(V)

Arran cheddar mini quiche (V)

Roasted vegetable and pesto skewer  
(VE)(GF)

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# Banqueting Menu - minimum 15 people

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## Soup

Chef's seasonal choice of soup served  
with freshly baked bread

£9.60

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## Starters

City Chambers signature prawn  
langoustine and prawn cocktail £16.60

Hendricks salmon beetroot gravlax gin,  
pickled cucumber and tomato, dill and  
mint salad £14.00

Brussels sprouts and chicken liver pate,  
spiced apple chutney, oatcakes £13.40

Heritage tomato caprese with  
homemade pesto dressing and garlic  
croustade £10.80

Chargrill Vegetable Terrine £13.74

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## Vegetarian Mains

Wild mushroom gnocchi with white  
wine cream sauce £26.20

Mediterranean vegetable tart with  
tomato and basil £24.00

Puy Lentils with Polenta Cakes & Salsa  
£27.75

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## Children's Menu

£15.80

Melon	Beef or Chicken burgers
Meatballs	Macaroni cheese
Chicken nuggets	Ice cream
Fish fingers	Jelly

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# Banqueting Menu - minimum 15 people

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## *From the Land and the Sea*

Braised ox cheek & deuchars IPA  
reduction with root vegetable mash &  
wilted kale £26.00

Scottish venison & redcurrant casserole  
with fondant potatoes & buttered  
carrots £26.00

Balmoral chicken with local whisky  
sauce & sautéed chestnut mushroom  
£26.00

Haggis, neeps, and tatties with  
Edinburgh malt whisky sauce £21.00

Roasted haddock with lemon & herb  
beurre blanc sauce with herb new  
potatoes & wilted spinach £26.00  
*(Vegetarian option available)*

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## *Desserts*

City Chambers signature sticky toffee  
pudding £12.10

Cranachan tart £12.10

Chocolate orange panna cotta £12.10

Scottish cheese selection with apple  
chutney & oatcakes (V) £12.90

Wedding and celebration cake available

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## *White Wine List*

### **Cullinan View Chenin Blanc, Western**

**Cape £23.00**

Deliciously fresh and creamy with peachy fruit character. A classic South African style.

### **Bolla La Real Casa Pinot Grigio Delle**

**Venezie £25.00**

Grapes from the Veneto region are cool fermented and bottled young to ensure a fresh, fragrant wine.

### **Picpoul De Pinet, Petite Ronde £27.00**

Fresh with a citrusy and stone fruit character highlighted with floral notes.

**Petal & Stem Sauvignon Blanc,**

**Marlborough £29.00**

The wine expresses pure fruit flavours of guava and passionfruit, that dance out of the glass with underlying notes of grapefruit and blackcurrant leaf, combining to create a wine that is refreshingly zesty and nicely balanced on the finish. Enjoy with seafood and summer salads.

## *Red Wine List*

### **Cullinan View Shiraz £23.00**

Shiraz is fast establishing a reputation both at home and abroad for producing some of South Africa's most promising reds. Has a typical deep colour and spicy flavour mingled with sweet vanilla oak from the maturation in small oak barrels.

### **Cullian View Chenin Blanc, Western**

**Cape £25.00**

Rare vineyards pinot noir, Vin De France

### **Los Intocables Black Malbec, San Juan**

**£27.00**

A ripe modern Malbec aged for 12 months in bourbon barrels. It has a well defined structure on the palate with soft tannins, red cherry, caramel, and vanilla flavours.

### **Chateau Gardegan, Cotes De Castillion,**

**Bordeaux £29.00**

A beautiful classic Bordeaux. A nice aromatic cuvee, powerful and complex with spice notes, black currant, pepper, menthol, and clove, a solid structure, body, and density. A wine that gets better with age.

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## *Rose Wine List*

### Cullinan View Chenin Blanc Rosé,

Western Cape £23.00

Vibrant Rosé made in an off-dry style, lovely crisp acidity with summer berry fruit flavours.

### Whispering Hills White Zinfandel,

California £25.00

Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own zinfandel.

## *Prosecco*

### Le Altane Prosecco Extra Dry £37.20

Whilst this citrus and pear flavoured sparkling wine is labelled 'extra dry', it actually has a touch more sweetness to it than prosecco labelled 'Brut'.

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*If you wish to provide your  
own wine, corkage will be  
charged  
£11.00 per person*

# Bar Price List

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## Beer & Cider

Birra Moretti £4.60  
Brewdog Punk IPA £4.60  
Corona Beer £4.60  
Innis & Gunn (can) £6.80  
Guinness (can) £6.80  
Innis & Gunn 0% £4.60  
Brewdog Nanny State 0% £4.60  

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Magners Cider £5.85

## Red, Rosé, & White

### Wine

Small glass 175ml £7.20  
Large glass 250ml £9.40  
Bottle £23  
Cullian View Chenin Blanc  
Cullian View Chenin Rosé  
Cullian View Shiraz  
Glass of prosecco £7.90  

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Bottle of prosecco £37.20

## Soft Drinks

330ml £3.70

## Spirits 25ml

Jack Daniels £6.20  
Johnnie Walker £6.80  
Southern Comfort £6.80  
Ardbeg 10Y.O Whisky £6.80  
Great King Street Whisky £6.80  
Monkey Shoulder Whisky £6.80  
Smokehead Whisky £6.80  
Glenfiddich Whisky £6.80  
Bacardi £6.20  
Bacardi Spice £6.20  
Captain Morgan £6.20  
Gordons Gin £6.10  
Edinburgh Gin £6.10  
Edinburgh Raspberry Gin £6.10  
Tequila Olmeca £6.10  
Tequila Rose £6.10  
Smirnoff Vodka £5.10  

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Evan Williams Bourbon £6.80

## Liquors 25ml

Baileys £6.10  
Disaronno £6.10  
Draibule £6.10  
Cointreau £6.10  
Glayva £6.10

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*We look forward to catering  
your event*

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