

Edinburgh City Chambers 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.

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:

EventsBooking@edinburgh.gov.uk

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

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

Vegetarian (V)

Vegan (VE)

Gluten Free (GF)

Beverages

Tea and Coffee selection £4.40

Tea and Coffee with biscuits £5.00

House bottled water (per bottle) £1.00

Fruit Juice 1L £5.25

Sparkling water 1L £3.25

Breakfast

Filled breakfast roll £6.70

Quorn sausage roll (VE) £6.70

Working Lunch

£10.80

A platter with a selection of classic sandwiches (V and GF available)

Tea, coffee, fruit juice, and water

Business Lunch

£14.60

Chef's choice of a vegetarian soup of the day

Small crusty rolls with fillings (2pp)
tea, coffee, fruit juice, and water

Executive Business Lunch

£20.50, 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

Hot Finger Food

£2.95, minimum of 25 people

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

Mini buffet steak pie

Haggis bites

Chicken pakora

Irn Bru Vegetable Pakora (VE) (GF)

Vegetable Samosa (VE)

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 £18.60

Wild mushroom gnocchi with white wine cream sauce (v) £17.20

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

All dishes are served with seasonal vegetable sides

Sharing Platters

Minimum of 4 people

Scottish cheese selection with apple chutney and oatcakes (V)

£6.10pp

Antipasti selection of cold meats, cheeses, and olives £6.10pp

Fruit sharing platter £3.40pp

Nibbles

£5.05

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

Desserts

Cranachan £9.25

Scottish cheese selection with apple chutney and oatcakes £9.95

Something Sweet

Chef's selection of Petit Fours (3 bites pp) £3.65

Scone with jam and butter £2.40

Freshly baked Danish pastry £1.90

Macarons (3 bites pp) £3.80

Tablet (2 bites pp) £1.60

After dinner mint biscuit £0.35

Shortbread round (Kosher) £0.30

Canapés

£4.20, minimum of 25 people.

(per person canapé choice, served on trays, circulated)

Aberdeen angus slider

Haggis bon-bon (2PP)

Chicken Tikka skewer

Smoked salmon and herb cream cheese

Chilli and garlic prawn (2pp) GF

Tomato and pesto crostini (V)

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

Goat's cheese and caramelised onion en croute (V)

Roasted vegetables and pesto skewer (VE) (GF)

Harissa hummus and cucumber (VE)

Tandoori potato skewer (VE)

Scottish pea tarte (VE)

Petit Fours

Afternoon Tea

£30.45pp, minimum of 15 people

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.

Upgrade your afternoon tea with a glass of prosecco for an additional £7.90.

Banqueting Menu - minimum 15 people

Soup

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

£9.95

Starters

Chilli garlic prawns in filo, green salad £14.70

Hendricks salmon beetroot gravlax gin, pickled cucumber and
tomato, dill and mint salad £14.70

Chicken croquettes, salad, and romesco sauce (3pp) £14.70

Heritage tomato caprese with homemade pesto dressing and
garlic croute (VE) £11.35

Chargrill Vegetable Terrine (VE) £13.74

From the land and the sea

Braised ox cheek & deuchars IPA reduction with root vegetable
mash & wilted kale £27.30

City Chambers venison pie, herb pastry with game chips and
seasons best greens £27.30

Balmoral chicken with local whisky sauce & sautéed chestnut
mushroom, pomme puree, and roasted vegetables £27.30

Haggis, neeps, and tatties with Edinburgh malt whisky sauce
£22.05 (Vegetarian option available)

Roasted haddock caper sauce, samphire and crushed new
potatoes £27.30

Banqueting Menu - minimum 15 people

Vegetarian Mains

Wild mushroom gnocchi with white wine cream sauce £27.50

Mediterranean vegetable tart with tomato and basil £24.00

Puy Lentils with Polenta Cakes & Salsa £27.75

Children's Menu

£16.60pp

Melon

Meatballs

Chicken nuggets

Fish fingers

Beef or Chicken burger

Macaroni cheese

Quorn dippers

All served with mash or chips

Ice cream

Jelly

Desserts

City Chambers signature sticky toffee pudding £12.70

Cranachan £12.70

Glenlivet Crème Brûlée £12.70

Scottish cheese selection with apple chutney & oatcakes (V) £13.50

Wedding and celebration cake available

White Wine List

Cullinan View Chenin Blanc, Western Cape £24.00

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

Bolla La Real Casa Pinot Grigio Delle Venezie £26.00

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

Red Wine List

Cullinan View Shiraz £24.00

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.

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.

Rose Wine List

Cullinan View Chenin Blanc Rosé,

Western Cape £24.00

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

Whispering Hills White Zinfandel,

California £26.00

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

Cava

125ml / bottle

£7.90 / £37.20

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Frank nose, with hints of fruit between elegant aromas of aging on lees. The palate is very pleasant, showing correct integration of carbonic acid and acidity very well balanced with the sweet sensations.

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

Bar Price List

Beer & Cider

Tennents £4.60
Corona Beer £4.60
Guinness (can) £6.80
Innis & Gunn 0% £4.60
Peroni 0% £4.60
Magners Cider £5.85

Red, Rosé, & White

Wine

Small glass 175ml £7.60
Large glass 250ml £9.90
Bottle £24
Cullian View Chenin Blanc
Cullian View Chenin Rosé
Cullian View Shiraz
Glass of Cava £7.90
Bottle of Cava £37.20

Soft Drinks

330ml £3.90

Spirits 25ml

Jack Daniels £6.50
Southern Comfort £7.10
Ardbeg 10Y.O Whisky £7.10
Smokehead Whisky £7.10
Glenfiddich Whisky £7.10
Bacardi £6.50
Captain Morgan £6.50
Gordons Gin £6.40
Edinburgh Gin £6.40
Tequila Rose £6.40
Smirnoff Vodka £5.40

Liquors 25ml

Bourbon £6.80
Disaronno £6.40
Glayva £6.40

frozen cocktails on request £5.00

*We look forward to catering
your event*

