



Food for thought

CATERING
BROCHURE



Welcome

At the EICC we appreciate how important our culinary offer is to our guests' experience. We strive, always, to ensure that everyone who attends an event here feels truly welcomed and enjoys the best of Scottish Hospitality.

Our new menu offerings are based on local, seasonal produce as our team reviews the supply chain to be as sustainable as possible.

This new approach has meant the move to a more dynamic menu, which changes more frequently to reflect what is seasonal and available locally. Meanwhile, EICC Nourish is continuing to explore measures to reduce food waste and move towards a circular economy.





Our climate promise

It's undeniable that the climate emergency is the biggest challenge of our lifetime, and with the global food system accounting for 30% of greenhouse gas emissions, we know we must act fast.

As part of Levy UK it's our goal to be Net Zero by 2027, and we have a plan to get there – a plan we're calling our recipe for change.

 [FIND OUT MORE](#)

We're using local and seasonal ingredients

Our sustainable food strategy pledges to use 80% locally sourced seasonal produce. Many of our suppliers are based within 100 miles of Edinburgh which supports our aspirations of delivering a lower carbon menu. Here are just a few.



Barra Berries,
Aberdeenshire



Rora Dairy,
Aberdeenshire



Mackintosh of Glendaveny,
Aberdeenshire



Lomond Foods,
Glasgow



Freedom Bakery,
Glasgow



Mossgiel Organic
Farm, Ayrshire



Highland Game,
Dundee



Yester Farm,
East Lothian



Our climate interventions

We all have a responsibility to reduce our carbon footprint. As a world-class venue we are prioritising better outcomes for our clients, our community, and our environment.



Pledging to use 80% locally sourced seasonal produce



Taking a plant-forward approach to our menus



Using quality local producers with high welfare standards



Targeted action to reduce food waste



Making lower impact protein ingredient switches



Only serving Rain-forest alliance and Fairtrade certified products



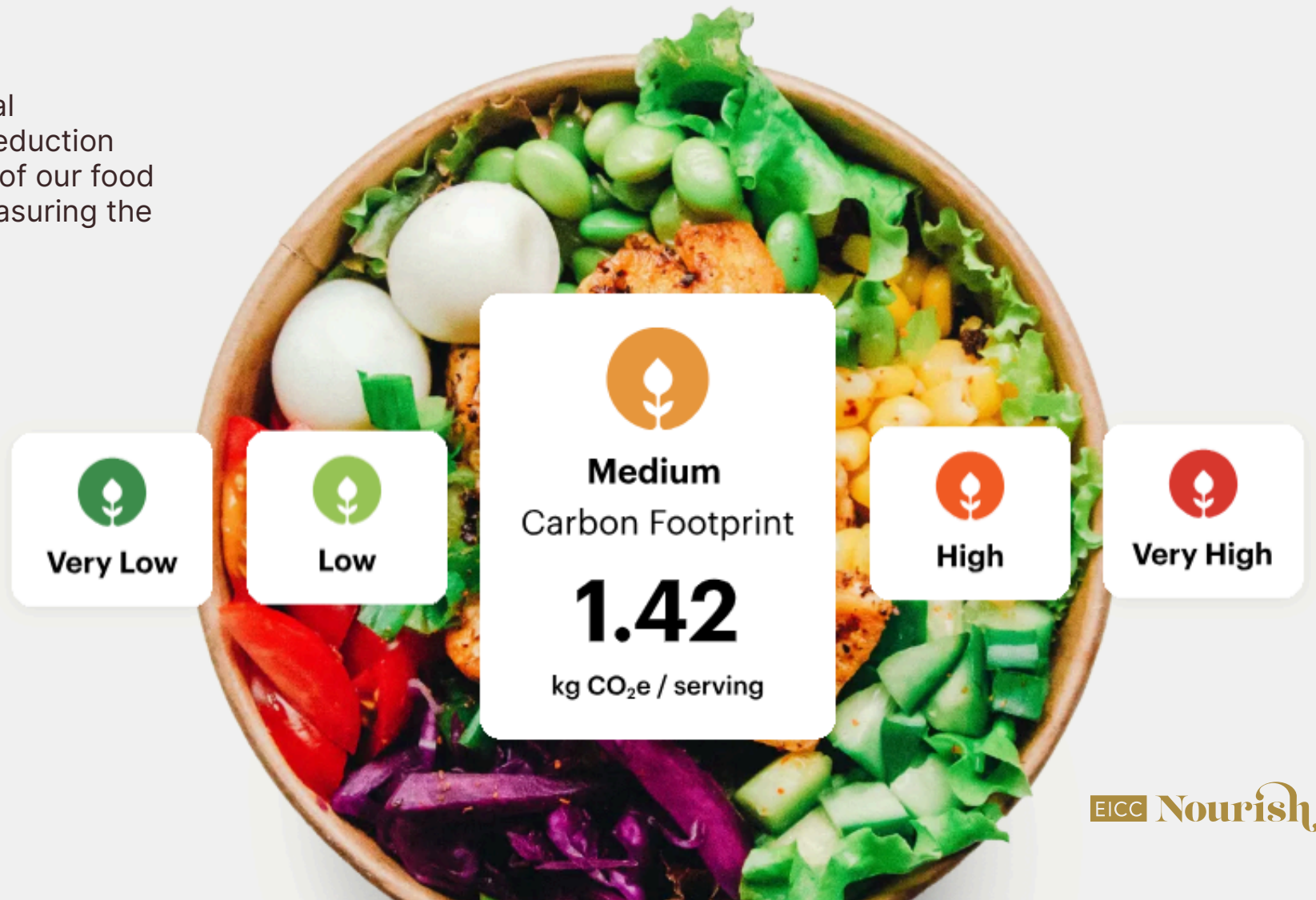
Redirecting unused non-perishable food to local charity



Targeted action to reduce energy consumption across our operation

Where food and climate targets meet

Making environmental measurements and reduction easier to achieve, all of our food has a climate tag measuring the carbon per dish.



Food, glorious food

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Bites & snacks

Suitable for your coffee breaks and everything in between.

Whether you are looking to provide simple coffee and biscuits or something a bit different we can offer a wide range of options to revive and refresh your delegates to help them stay alert and energised for all your sessions.

Energise your morning

Kick starting your day with a nutritious and well balanced breakfast

➔ SAVOURY ROLLS

SERVED WITH COFFEE AND TEA

- Portobello mushroom and tomato wrap (VG) 
- Bacon Roll 
- Free range scrambled egg roll (V) 
- Spiced scrambled tofu and tomato roll (VG) 
- Ayrshire cured ham and cheddar filled croissants 
- Clava brie and tomato filled croissants (V) 

➔ REFRESH



COFFEE AND TEAS

- Freshly brewed coffee and tea with a selection of pastries
- Freshly brewed coffee and tea with biscuits
- Freshly brewed coffee and tea

➔ SOMETHING SWEET

- Freshly baked selection of mini muffins (V) 
- Scottish oat and fruit bites (VG) 
- Honey yoghurt and granola pots with compote 
- Seasonal fruit pots (VG) 
- Apricot, toasted almond glazed muffins 

➔ SMOOTHIES

Chefs seasonal smoothies

Afternoon bites

Whether you are looking to provide simple coffee and biscuits or something more unusual we can offer a wide range of options to revive and refresh your delegates to help them stay alert and energised for your afternoon sessions.



SWEET TREATS OR SOMETHING SAVOURY

Your choice of two homemade cakes or something savoury

SERVED WITH COFFEE AND TEA

Homemade cakes

- Salted caramel brownie (VG)
- Cinnamon dusted carrot cake (VG)
- Honey and thyme, lemon cake
- Mini chocolate tarts
- Iced orange and cardamom cake
- Chocolate cake, butter frosting



Savoury

- Mini sausage roll, spicy ketchup (VG)
- Savoury scones (V)



SEASONAL FRESH FRUIT PLATTER

Feeds 8





Fork buffet

Your guests will enjoy breaks throughout the day to fit in with your scheduled programme.

At lunchtime they will enjoy our delicious fork buffet designed to be a balanced, filling meal. All options are accompanied by Breadwinner Bakery Bread.

The cold options will be laid out on catering stations, served to your delegate, the hot options will be served from a casserole dish. This fast service allows for more networking time.

Please select a cuisine theme of your choice.

Fork buffet



British Cuisine

Served with bread and a choice of garnishes for your guests to enjoy



MAINS





Select three main options

- Tofu kedgeree (VG) 
- Butternut squash, sage, and vegan blue cheese casserole (VG) 
- Confit garlic and thyme roasted root vegetable hot pot (VG) 
- Charred cauliflower and broccoli, bean dip and lemon dressing salad box (VG) 
- Savory Cumberland sausage casserole, rich onion gravy 
- Chicken, mushroom, and leek pie 
- Shepherd's pie 
- Pulled coronation chicken and coriander chutney salad box 




SIDES

Select one side option

- Garden salad with salad cream (VG) 
- Slow roasted sweet carrot, spelt and wholegrain mustard salad (VG) 
- Classic slaw (VG) 
- Potato salad with a maple honey dressing (VG) 



DESSERT

- Marmalade treacle tarts, vanilla cream (V) 

Fork buffet



MOROCCAN CUISINE

Served with bread and a choice of garnishes for your guests to enjoy



MAINS





Select three main options

- Harira' lentil and chickpea stew (VG) 
- Zaalouk and crispy curd bake (VG) 
- All spice cauliflower tagine with vegan garlic yoghurt (VG) 
- Tahini aubergine, vine leaves crispy fava beans and cucumber vegan yoghurt -salad box (VG) 
- Baked harissa hake chermoula crumb 
- Ras el hanout meatball tagine 
- Slow cooked venison with honey, almond and raisins 
- Honey harissa shredded lamb, quinoa, zaatar labneh salad box 



SIDES



Select one

- Spiced rice pilaf (VG) 
- Couscous with raisins and almonds (VG) 
- Garlic and herb roasted potatoes (VG) 
- Cheese and herb mash (V) 




SALAD

Select one

- Moroccan green salad (VG) 
- Anise ginger and chilli roasted carrot and orange salad (VG) 



DESSERT

- Almond set creams with clove and ginger spiked raisins (VG) 

Fork buffet



ITALIAN CUISINE

Served with bread and a choice of garnishes for your guests to enjoy



MAINS

Select three main options

- Baked orzo with pea, spinach and pecorino (V)
- Ribollita style casserole (VG)
- Wild mushroom ragu with crisp polenta croutons (VG)
- Red rice, mozzarella, spinach and green olive tapenade. Grilled bread croutons salad box (V)
- Pork and fennel stew
- Tuscan venison stew (reposo)
- Chicken Romana
- Chicken panzanella with farro salad box



SIDES

Select one

- Rosemary roasted potatoes (VG)
- Balsamic glazed greens (VG)
- Basil creamed potato (VG)



SALAD

Select one

- Lemon and olive couscous (VG)
- Arugula and pear salad (VG)
- Charred broccoli and quinoa salad with cherry tomato and creamy sunflower dressing (VG)



DESSERT

- Tiramisu pots

Fork buffet







AMERICAS CUISINE

Served with bread and a choice of garnishes for your guests to enjoy



MAINS





Select three main options

- Chilli sweet potato, bean, and cream cheese with chimichurri salad box (VG) 
- Marinara eggplant parmesan (V) 
- Oregano and chill provolone and bean stew (V) 
- Porotos Granados (VG) 
- Jerk venison curry 
- Louisiana jambalaya with spiced coley and prawn 
- Smokey molasses slow cooked pork 
- Chicken and bacon cobb salad box 



SIDES



Select one

- Jamaican rice and peas (VG) 
- Old bay potatoes (VG) 
- Mac and cheese (V) 
- Collard greens (VG) 



SALAD

Select one

- Green leaves, kale, and apple salad (VG) 
- Roasted beet and corn salad with lime and coriander sour cream (V) 



DESSERT

- Mexican flan 

Fork buffet



THAI CUISINE

Served with bread and a choice of garnishes for your guests to enjoy



MAINS





Select three main options

- Red pepper and chilli basil and chilli jackfruit in red curry sauce (VG) 
- Thai tofu curry with greens (VG) 
- Mint and coriander rice noodle salad box (VG) 
- Gaeng Daeng Gai - tomato and coconut red Thai chicken with aubergine and sweet basil 
- Lime and chilli marinated chicken, crunchy veg salad, and spicy tamarind dressing salad box 
- Ginger and chilli pork massaman curry 
- Market fish and vegetable yellow curry 
- Khao pad sapporo - chilli glazed pineapple stir fried rice 



SIDES



Select one

- Jasmine rice (VG) 
- Steamed brown rice (VG) 
- Coconut rice (VG) 
- Sesame egg noodles (V) 




SALAD

Select one

- Thai leaf salad (VG) 
- Pickled vegetable slaw with lemongrass and toasted seeds (VG) 



DESSERT

- Coconut custard tart 

Fork buffet



INDIAN CUISINE

Served with bread and a choice of garnishes for your guests to enjoy



MAINS





Select three main options

- Paneer masala vindaloo (VG) 
- Sweet potato, and green pepper jalfrezi (VG) 
- Beetroot garlic and ginger lentil salad box(VG) 
- Samosa chaat Tikka chicken salad box 
- Spiced yoghurt and almond chicken korma 
- Lamb keema 
- Saag gosht - Punjabi beef and spinach curry 



SIDES



Select one

- Rainbow rice (VG) 
- Cardamom and cinnamon rice (VG) 
- Bombay potatoes (VG) 
- Spinach potatoes (VG) 



SALAD

Select one

- Kachumber salad (VG) 
- Spiced chaat and roasted aubergine salad (VG) 



DESSERT

- Set cream with rose syrup

Picnic box

Designed to be a grab and go option for delegates going offsite, or going into a symposium.

Maximum numbers 500.

Alternatively, Picnic Boxes can be served buffet style for a maximum of 150 delegates.








Picnic box










Tarts

- Goats cheese, sweet potato and thyme (V) 
- Butternut squash and rosemary (V) 
- Sun blushed tomato and olive (V) 
- Ham and Gruyere cheese 
- Courgette, aubergine, pepper (V) 
- Leek, Isle of Mull (V) 






Sides

- Falafels, harissa sauce (VG) 
- Spiced baked courgettes, maple, soy sauce (V) 
- Sumac grilled butternut squash (V) 
- Ginger, lime, garlic broccoli (V) 
- Chilli and garlic artichokes (V) 




Salads

- Classic potato salad (V) 
- Herby mix leaves (V) 
- Butternut, herbs, Yester Farm soured cream, Spiced chickpeas (V) 
- Asian slaw (V) 
- Carrot and pickled cucumber and sultanas (V) 
- Red cabbage slaw (VG) 
- Spiced cauliflower giant couscous (V) 
- Tomato, olive, pepper quinoa (V) 
- Apricot and flaked almond couscous (V) 

Protein

- Ayrshire pork scotch egg, piccalilli 
- Cock-a-leekie chicken terrine, tomato chutney 
- Duck and apricot terrine, plum chutney 
- Tobermory smoked trout, lemon and dill 
- British roast chicken, miso glaze 

Pudding

- Carrot Cake 
- Chocolate Brownie 
- Lemon Drizzle Cake 

Our street food menu

Our street food menus offer an exciting, tasty option for your guests to enjoy during your event.

Designed to be served in our fully biodegradable Notpla containers.

Please select three different options.



Flavoursome street food

Enjoy a selection of exciting food from themes around the world





Amigo taco

- Salt and chilli crumbed haddock 
- Coriander and lime chicken 
- Cajun spiced banana blossom (VG) 
- Pickled red onion 
- Soured cream 
- Guacamole 
- Fresh chilli 

Spiced rice

- Bhuna Gosht lamb 
- Gai Yang (Thai grilled chicken) 
- Teriyaki glazed paneer (V) 
- Minted yoghurt 
- Lime pickle 
- Pickled ginger 

Sliders

- Mini beef burger, brioche buns 
- Vegan burger (VG) 
- Spiced chicken 
- Red onion, salad, tomato 





Sauces

Mayonnaise, ketchup, red onion marmalade, Sweet chilli sauce

Flavoursome street food

Enjoy a selection of exciting food from themes around the world







Plucky

- Buffalo wings 
- Honey, soy, sesame wings 
- Garlic, ginger, chilli wings 
- Cauliflower wings (VG) 

Nacho nacho

- Beef chilli 
- BBQ pulled pork 
- Smokey paprika bean chilli (VG) 
- Cheese sauce 
- Chilli flakes 
- Jalapenos 
- Grated cheese 
- Soured cream 

Mac shack

- Traditional mac and cheese 
- Plant based mac and cheese (VG) 
- Toppings**
- Pulled Korean BBQ chicken 
- Crispy onions 
- Bacon pieces 
- Spiced crispy tofu (VG) 



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