



Food for thought

DINNER MENU
SPRING - SUMMER 2025



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



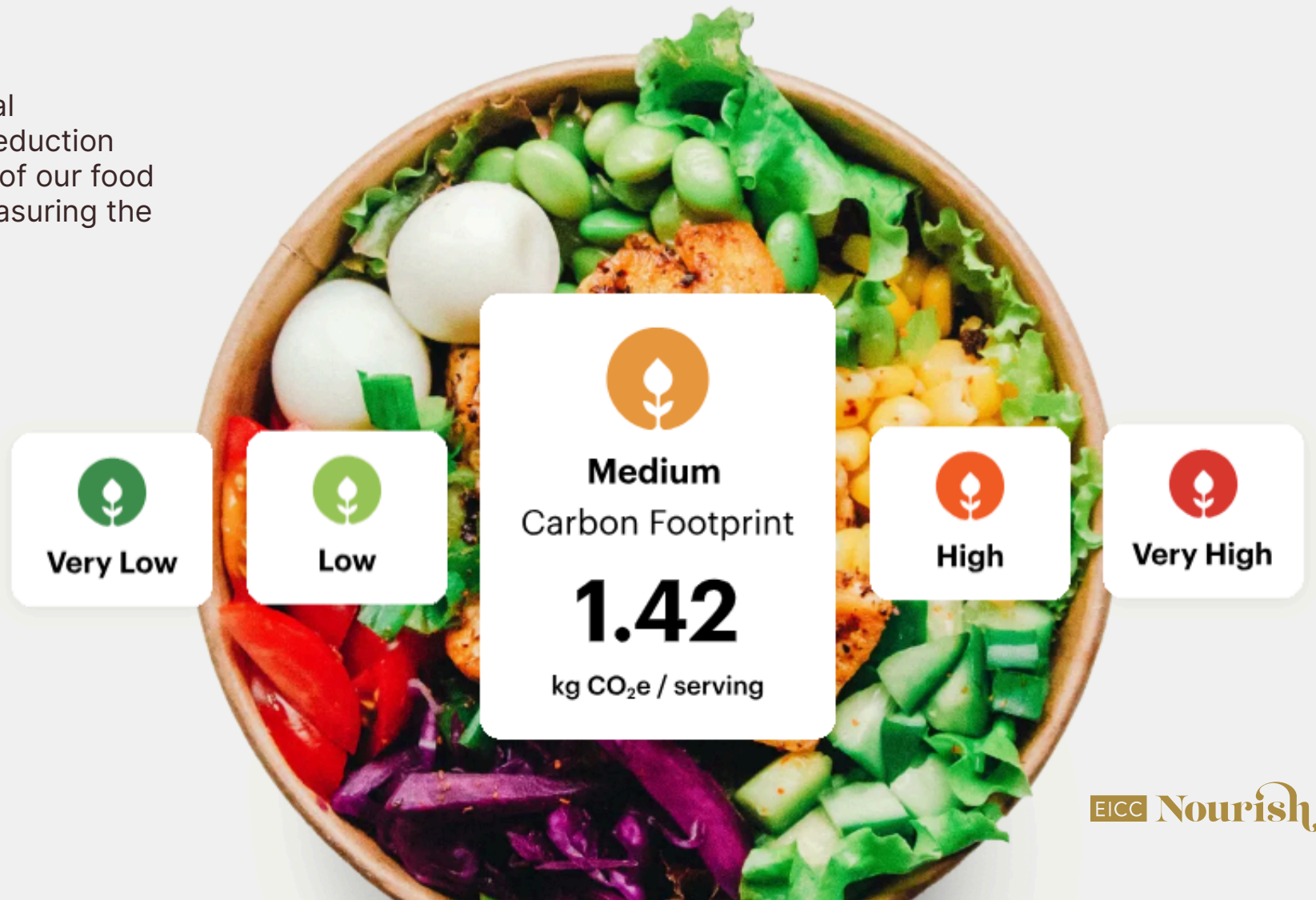
Redirecting unused non-perishable food to local charity



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.



Plated to perfection

DINNER
MENUS



➔ DINNER - SPRING AND SUMMER

Starters

- Hake fishcake, leaves, chilli pickled slaw, sweet chilli sauce
- Courgette and crowdie tart, pickled cucumber, pepper and carrot salad, sunblush tomato sauce (V)
- Tobermory smoked trout, pickled beetroot, lemon gel, honey and pinhead oats
- Sunblush tomato, spinach and feta tart, chermoula spiced quinoa, lemon sauce (V)
- Roast red pepper and cream cheese terrine, baby gem lettuce, pico de gallo, herb crouton (V)
- Chicken and spring onion terrine, Cajun spiced slaw, black bean and corn salsa
- Chicken and mushroom terrine, tarragon mayonnaise, heritage carrot salad, salsa verde
- Pressed ham hock terrine, courgette, spinach and watercress giant cous cous, piccalilli, Peters Yard crackers
- Smoked chicken Caesar salad



➔ DINNER - SPRING AND SUMMER

Mains

- Salt baked celeriac, mint and pea puree, herb mash, maple glazed courgette (VG)
- Pea, broccoli and bean Wellington, herbed crushed baby potato, roasted carrot (VG)
- Slow roast pork "Porchetta", crushed baby potatoes, carrot, broad bean salsa, red wine jus
- Herb roasted chicken breast, chermoula mash, harissa glazed carrot, charred broccoli, chilli and ginger jus
- Roast chicken, sweetcorn puree, charred sweetcorn, spinach, mash, Cajun celeriac, jus
- Highland venison fillet, hasselback potato, herb roasted carrot, tenderstem broccoli, Maderia jus*
- Roasted lamb rump, minted pea puree, mash, chervil carrots, Port jus*



* supplementary charges apply



DINNER - SPRING AND SUMMER

Dessert

- Limoncello lemon tart, amaretti shortbread, Chantilly cream (V)
- Pina colada cheesecake, pineapple and vanilla compote (VG)
- Rosemary and white chocolate creme brulee, biscotti (V)
- Raspberry and heather honey brulee with lemon shortbread (V)
- Vanilla egg custard tart, strawberry sorbet, crisp chocolate shard (V)
- Lime leaf panna cotta, passionfruit gel, pistachio (VG)
- Rhubarb and custard bavaois, rhubarb compote (V)





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