



Food for thought

DDR MENU



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



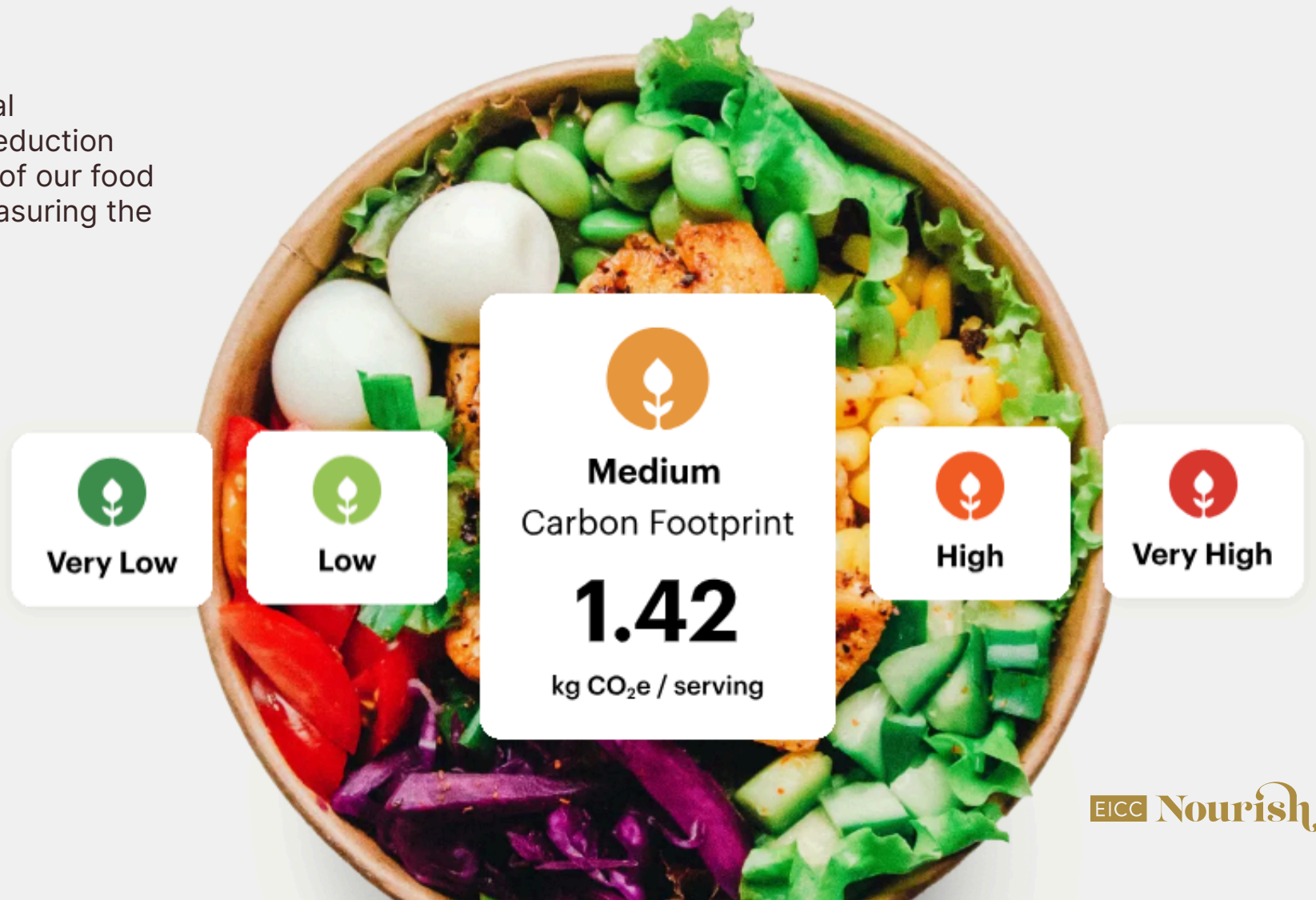
Redirecting unused non-perishable food to local charity



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.



Day packages

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, allowing for a fast service and more networking time.

PLEASE SELECT 3 HOT OPTIONS OR COLD OPTIONS

DDR OPTION 1

Arrival: Tea, coffee and mini pastries

Morning Break: Tea and coffee & biscuits

Lunch: Pick a cuisine of your choice, then select three main options and one side, bread and a choice of garnishes are included for your guests to enjoy.

Afternoon Refreshment: Tea, coffee & biscuit

DDR OPTION 2

Upgraded from option 1 with a green leaf salad with lunch and a cake bite



DDR OPTION 3

Upgraded from option 2 with an accompanying salad of your choice and a dessert



Fork Buffet



British Cuisine

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



MAINS

Select three main options

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



SIDES

Select one side option

- Roast new potatoes (VG)
- Steamed rice (VG)
- Roast roots (VG)
- Buttered mash (V)



SALADS

With DDR upgrade #3
Select one salad option

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

EXTRAS

CAKE BITE

With DDR upgrade #2

Gingerbread bites



DESSERT

With DDR upgrade #3

Marmalade treacle tarts, vanilla cream



Fork Buffet



MOROCCAN CUISINE

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



MAINS





Select three main options

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



SIDES



Select one side option

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



SALADS

With DDR upgrade #3
Select one salad option

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

EXTRAS

CAKE BITE

With DDR upgrade #2

Cardamom glazed olive oil cake bites



DESSERT

With DDR upgrade #3

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

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



SIDES




Select one side option

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



SALADS

With DDR upgrade #3
Select one salad option

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

EXTRAS

CAKE BITE

With DDR
upgrade #2

Sospiri cakes



DESSERT

With DDR
upgrade #3

Tiramisu pots



Fork Buffet



AMERICAS CUISINE

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



MAINS





Select three main options

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



SIDES



Select one side option

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



SALADS

With DDR upgrade #3
Select one salad option

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

EXTRAS

CAKE BITE

With DDR upgrade #2

Doughnut bites



DESSERT

With DDR upgrade #3

Mexican flan



Fork Buffet



THAI CUISINE

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



MAINS





Select three main options

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



SIDES



Select one side option

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



SALADS

With DDR upgrade #3
Select one salad option

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

EXTRAS

CAKE BITE
With DDR
upgrade #2

Lime drizzle
cake



DESSERT
With DDR
upgrade #3

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

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



SIDES



Select one side option

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



SALADS

With DDR upgrade #3
Select one salad option

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

EXTRAS

CAKE BITE
With DDR
upgrade #2

Lemon cake
with pistachio
cream cheese
frosting



DESSERT
With DDR
upgrade #3

Set cream
with rose
syrup





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