

Weddings & Events 2023



Riddle's
Court

EST. 1990

HOWIES

EVENTS

Weddings-Corporate-Launches-Celebrations

SCOTTISH, SEASONAL and SERIOUSLY TASTY

Howies and Scotts serve fresh, seasonal Scottish produce sourced locally. Our menu champions fresh fish, seafood, vegetarian and vegan dishes as well as white and red meat options.

Howies is an independent Edinburgh restaurant group established by David Howie Scott in 1990. We have three restaurants and an events company in the heart of Scotland's Capital.

For further information, or if you have any other questions, please contact

sarah@scottskitchen.co.uk

CANAPÉ

Our canapés are bursting with flavour and the perfect light bite to any occasion

We'll work with you on your menu, in the meantime here's our top picks...

We'd recommend six canapés per person

LAND – £4.25

Glen Lyon venison, fresh apple and honey compote, herb cracker
Scottish beef, pickled rhubarb and Edinburgh gin dressing
Seared lamb, mint and pea purée with dukkha crust

SEA – £4.25

Scottish smoked salmon, black pepper crisp and dulse seaweed cream
Mackerel pâté, cucumber and yoghurt relish on oatcake
Scottish salmon and pancetta skewer with aioli dip

VEGGIE – £3.95

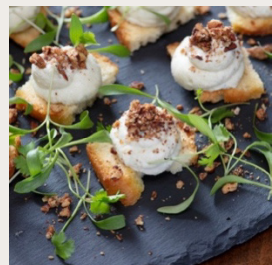
Beetroot & apple rosti, beetroot jam
Arancini with basil and hazelnut pesto dip
Alisa Craig goats cheese and tomato gazpacho shots

VEGAN – £3.95

Roasted beetroot, beetroot jam and pickled shallots on toast
Creamed chickpea and tahini on flatbread crisp
Spiced courgette fritters with cumin dipping sauce

SWEET – £3.50

Mini chocolate cups, orange chocolate mousse and sesame crunch
Banana bread bites and almond cream cheese icing
Sticky toffee pudding bites with warm toffee dipping sauce



BOWL FOOD

If you fancy something a bit more substantial than canapés, bowl food is a fantastic feast whilst mingling and the perfect easy-to-eat accompaniment to a drink's reception.

We'd recommend 4-6 bowls per person, £5 per bowl

LAND – £6.25

Black pudding bon bons, celeriac remoulade Dijon mustard dressing
Horseradish seared pepper rare beef, warm beetroot salad, crispy onions

SEA – £6.25

Crispy roasted Scottish salmon, cumin herb crusted carrots and dill hollandaise
Hot smoked Scottish salmon with Isle of Mull cheddar and Caesar salad

VEGGIE – £6.00

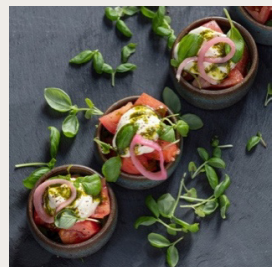
Dunsyre blue cheese, pine nut, sun blushed tomato arancini with tomato sugo
Whipped goat's cheese and walnut salad with rye crumb

VEGAN – £6.00

Spiced lentil and parsnip curry with coriander flat bread
Butternut squash risotto with walnut and tarragon crumb

SWEET – £6.00

Candied cranberry and chocolate orange pots
Banoffee pie



SHARING

Choosing a menu for a group of people can be tricky, that's why we have created our sharing menu. Generous platters and boards overflowing with Scottish produce, this style of dining creates a relaxed atmosphere and allows everyone to dig in.

A fantastic feast for meat eaters, vegetarians and vegans alike!

The sharing menu includes everything below.

PRICES START FROM £35 PER PERSON (this is a sample menu).

LAND

Serrano ham

Rare peppered Scottish beef rump, horseradish cream
and caramelised onions

Crispy haggis balls with mustard cream

SEA

Glenfiddich single malt infused Scottish smoked salmon, tartar sauce and lemon

Crispy calamari served with Thai dipping sauce

Hot smoked salmon pâté with dill crème fraîche and lemon

VEGETABLE

Gordal olives, humous and tapenade

Guindilla peppers

Courgette and chickpea fritters with chilli jam

Coconut, tomato, lentil and squash curry with crunchy chickpeas
and coriander flat bread

SIDES

Fragrant Asian slaw with coriander and cashews, fries with aioli

Roasted vegetables and confit garlic, oatcakes and fresh breads

A decadent selection of individual desserts to follow



DINING

Prices range between £50-£70 for three courses
Including warm homemade bread & accompaniments

Additional fish or cheese courses available

Our menu changes with the seasons.

So, we've put together some menu choices
below to give you some food for thought.

Choose one item from each course to create
your perfect menu.

If you have any particular requests, we would be happy
to accommodate wherever possible.



CELEBRATION PACKAGE

Canapé Reception, three canapés per person

Three Course Wedding Breakfast
with artisan bread

Speciality tea & coffee
with Scottish shortbread

£70.00 per person



STARTERS

Pea, mint and lemon soup

Tomato gazpacho soup, cucumber dressing

Smoked celeriac, roast garlic and thyme soup with shaved truffle

Traditional Cullen Skink served with homemade focaccia bread

Potted shrimps, dill rye bread and peppery lettuce dressed with basil dressing

Hot smoked Scottish salmon, lemon crème fraîche with germagrain bread

Warm vegetable seasonal salad, pickled mushroom and black olive crust

Ailsa Criag goat's cheese mousse with pinhead oatmeal,
apple and endive salad

Confit rabbit and ham hock terrine, prune, pickled quail's egg,
piccalilli, toasted sourdough and tarragon oil

Traditional haggis, Neeps & tatties, roasted thyme jus (vegetarian available)



Full vegan and vegetarian menus are available on request and can be bespoke for your event

MAINS

Braised Daube of Inverurie beef with grain mustard mash,
smoked bacon rosemary jus

Rump of lamb, shepherd's pie croquette, grelot onions, peas, girolles,
mint oil, black garlic jus

Lemon polenta with braised fennel, artichoke hearts, roast garlic,
watercress & mozzarella

Roasted monkfish, tarka dhal, toasted coconut, pickled carrot,
candied pistachio, coriander yoghurt

Oven roasted cod fillet with new potatoes, fine green beans,
crayfish and basil bisque (GF)

Stuffed butternut squash tagine, toasted pine nuts, yoghurt dressing & coriander (V)

Free range Scottish chicken breast, creamed savoy cabbage,
dauphinoise & rich chicken smoked gravy (GF)

Roasted Rutherford estate roe deer haunch,
roasted vegetables & port and juniper jus

Roast duck, honey roasted carrots, buttered kale and a parsnip cream

Braised ox cheeks, horseradish mash, glazed carrots,
pickled walnuts, madeira jus



DESSERTS

Dark chocolate crémeux, caramelised white chocolate

Cream, hazelnut & raspberry, raspberry tuile

Strawberry cheesecake, pink grapefruit and strawberry jelly

Pâté de fruit and salted caramel tart, ginger and vanilla cream

Traditional Scottish cranachan with raspberry compote & pinhead oats

Banoffee pie, biscuit base, toffee, banana & whipped cream

Spice orange Pannacotta with ginger biscuit & toffee brittle

Sticky toffee pudding with caramel sea salt sauce with vanilla cream

Selection of Scottish cheeses with oatcakes, chutneys and dried fruits



EVENING SNACKS

PRICES START FROM £8.50 PER PERSON

Stovies – Howies specialised

Double bacon focaccia roll

Haggis neeps & tatties, Glengoyne whisky sauce

Venison casserole and dumplings



EVENTS DRINKS PACKAGES

Keep thirsts at bay with a selection of drinks throughout the day.

Here's our suggestions, but we can also work with you on a bespoke package for your celebration.

ROYAL MILE HOUSE PACKAGE £30

2 drinks on arrival, prosecco & craft beers
Half bottle of house wine with the meal
A glass of prosecco for the toast

CASTLE PACKAGE £34

2 drinks on arrival, prosecco & craft beers
Half bottle of selected wine with the meal
A glass of prosecco for the toast

OLD TOWN PACKAGE £39

2 drinks on arrival, prosecco & cocktails
Half bottle of premium wine with the meal
A glass of prosecco for the toast

GOLDEN THISTLE PACKAGE £48

2 drinks on arrival, Champagne, cocktails or whisky, Glenfiddich 12yr
Half bottle of selected wine with the meal
A glass of Champagne for the toast

An extensive wine list is available on request/full licensed bar can be provided

