

EDINBURGH FIRST

menus

At Edinburgh First we pride ourselves on offering a flexible clear cut approach to all our events. We offer high quality, fresh food and excellent customer service across all our venues.

The menus to follow give an overview of the type and range of food we can provide. Our chefs will be pleased to tailor menus to suit your specific needs and dietary requirements.

Prices include the provision of all crockery, cutlery, linen and staff to serve. There are no hidden extras. Help and advice are always available, to assist you in planning your event.

Contact us today for a quote...

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Our menus

Breakfast

BBQ

Sandwich Lunch

Combo Lunch

Cold Finger Buffet

Hot Finger Buffet

Cold Buffet

Hot Buffet

Deluxe Hot Buffet

Canapés

Fine Dining



TEA, COFFEE AND ACCOMPANIMENTS

tea, filter coffee & biscuits

...then choose from the following:

mini fresh fruit skewers

Danish selection

muffin selection

flapjack

granola bar

millionaires shortbread

chocolate brownies

home made carrot cake

fresh fruit tartlets

scones cream & jam

selection of French pastries

doughnuts

petit fours

Juices

orange juice (per litre)

apple juice (per litre)

cranberry juice (per litre)

sparkling or still mineral water (per litre)



BREAKFAST MENUS

Breakfast Bites

two rolls per person



fruit juices

selection of morning rolls filled with bacon, sausage & scrambled egg



filter coffee

breakfast, speciality & herbal teas

Continental Breakfast

freshly pressed juices and smoothies



toasted traditional white & wholemeal bread
morning rolls, croissants & Danish pastries
butter and preserves



selection of cheeses and meats



fruit platter



filter coffee

breakfast, speciality & herbal teas

Traditional Scottish Breakfast

freshly pressed juices and smoothies
fresh fruit selection

porridge and cereal selection



full cooked breakfast with a choice of:
Ayrshire smoked back bacon
pork & leek sausage
black pudding
scrambled egg
button mushrooms
grilled tomato
potato scones
baked beans
haggis & vegetarian haggis



filter coffee

breakfast, speciality & herbal teas



BBQ MENUS

BBQ Menu A

allowing two items per person

Aberdeen angus prime beef burger
home made chicken burger
selection of speciality sausages:
pork, leek & herb sausage,
Merguez sausage, a spicy north African lamb sausage
vegetarian burger (v)

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spicy barbecue sauce, tomato and coriander salsa,
toppings and relishes:
mature cheddar cheese slices
fresh sliced beef tomato
diced red onion
jalapenos chillies
classic green salad
mixed crisp leaf salad
homemade coleslaw

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fresh fruit kebab with marshmallows

BBQ Menu B

allowing two items per person

chilli marinated salmon and king prawn skewer
roast corn on the cob with garlic butter
marinated black angus rib-eye steak
butterflied Normandy chicken breast with Cajun spices

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baked potatoes – with a selection of fillings
fresh baked speciality breads

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spicy barbecue sauce, tomato and coriander salsa,
classic green salad
mixed crisp leaf salad
homemade coleslaw

~

open apple flan



Sandwich Lunches

why not add a soup?
traditional Cullen skink
parsnip, carrot and ginger soup (v)
homemade red lentil soup (v)
roast vine tomato and basil soup (v)
cream of woodland mushroom with white truffle oil (v)
roasted country vegetable soup with herb croutons (v)

Classic Sandwich Lunch

traditional sandwiches on white and brown bread
free range egg mayonnaise (v)
cheddar cheese and vine tomato (v)
chicken and sweet corn
country ham and grain mustard
prawn Marie Rose
yellow fin tuna and red onion

~

chocolate éclair

~

freshly brewed tea & filter coffee

Sandwich Menu A

yellow fin tuna and sweet corn on crusty flavoured roll
lean beef and roast red onion on flat bread
thai prawn and coriander on pretzel bread
roast bell pepper, houmous and pine nut wrap (v)
cheddar cheese and vine tomato sandwich (v)
chicken and sweet corn sandwich

~

strawberry tart

~

freshly brewed tea & filter coffee

Sandwich Menu B

chicken Caesar on a crusty flavoured roll
flaked Shetland salmon and lemon mayonnaise on flat bread
vegetable tikka on pretzel bread (v)
pepper crab and lemon wrap
free range egg mayonnaise sandwich (v)
country ham and grain mustard sandwich

~

fruit kebabs

~

freshly brewed tea & filter coffee



Sandwich Menu C

chicken and sweetcorn mayo on a crusty flavoured roll
mozzarella, vine tomato and basil on flat bread (v)
Cajun beef on pretzel bread
smoked haddock and horseradish wrap
prawn and Marie Rose sandwich
smoked cheddar and pickle sandwich (v)

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opera chocolate torte

~

freshly brewed tea & filter coffee

Sandwich Menu D

free range egg mayonnaise on a crusty flavoured roll (v)
Mediterranean tuna salad on flat bread
gravad laks and dill dressing on pretzel bread
Chinese duck and rocket wrap
cream cheese and cucumber sandwich (v)
coronation chicken sandwich

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mini cheesecakes

~

freshly brewed tea & filter coffee

Sandwich Menu E

smoked turkey and cranberry on a crusty flavoured roll
roast lamb and minted leaves on flat bread
smoked salmon and cucumber on pretzel bread
crushed bean pate and sour cream wrap (v)
yellow fin tuna and red onion sandwich
savoury cheese and coleslaw sandwich (v)

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French pastries

~

freshly brewed tea & filter coffee

Sandwich Menu F

chilli cheese and roast pepper on a crusty flavoured roll (v)
seared tuna sashimi with wasabi cream on flat bread
pastrami and Dijon mustard on pretzel bread
Thai chicken and mango spinach wrap
guacamole and grilled pepper sandwich (v)
hot smoked salmon and lemon sandwich

~

apple flan

~

freshly brewed tea & filter coffee



COMBO PLATTERS

(sandwiches & finger buffet items)

why not add a soup?
traditional Cullen skink
parsnip, carrot and ginger soup (v)
homemade red lentil soup (v)
roast vine tomato and basil soup (v)
cream of woodland mushroom with white truffle oil (v)
roasted country vegetable soup with herb croutons (v)

Combo Platter A

mozzarella, vine tomato and basil on flat bread (v)
pepper crab and lemon in spinach wrap
yellow fin tuna and red onion sandwich
Mexican beef filled Yorkshire pudding
grilled halloumi cheese and potato frittata (v)

~

fresh fruit tart

~

freshly brewed tea & filter coffee

Combo Platter B

Cajun beef on pretzel bread
crushed bean pate and sour cream wrap (v)
chicken Caesar sandwich
cheese choux with duck pate
Spanish garlic mushroom tortilla (v)

~

opera chocolate torte

~

freshly brewed tea & filter coffee

Combo Platter C

roast pork and apple chutney on a crusty flavoured roll
vegetable tikka on pretzel bread (v)
prawn Marie Rose sandwich
chicken Caesar in a cheddar bowl
red onion and brie quiche (v)

~

fruit kebabs

~

freshly brewed tea & filter coffee



LIGHT FINGER BUFFETS

(cold buffets)

Soup Selector

why not add a soup?

- traditional Cullen skink
- parsnip, carrot and ginger soup (v)
- homemade red lentil soup (v)
- roast vine tomato and basil soup (v)
- cream of woodland mushroom with white truffle oil (v)
- roasted country vegetable soup with herb croutons (v)

Dessert Selector

why not add a dessert?

- open apple flan
- strawberry tart
- opera chocolate torte
- selection of French pastries
- fruit kebabs
- selection of mini cheesecakes
- double chocolate éclair

Cold Finger Buffet A

- chicken & sweet pepper ballotine, with vintage balsamico
- teriyaki salmon and asparagus strudel in spring roll pastry
- vegetarian salad nicoise with lime vinaigrette (v)
- spinach and garlic frittata with sweet chilli salsa (v)
- taco chips and crostini bread with selection of dips



freshly brewed tea & filter coffee

Cold Finger Buffet B

- duck liver pate in crispy cornet
- grilled tuna medallion with nicoise salad
- puy lentil tabbouleh with roast bell pepper confit (v)
- chargrilled vegetable medley with goats cheese and vintage balsamico (v)
- taco chips and crostini bread with selection of dips



freshly brewed tea & filter coffee

Cold Finger Buffet C

- glazed pork medallions with Bramley apple chutney
- seared yellow fin tuna sashimi with cured cucumber ribbons and pickled ginger
- asparagus and wild mushroom frittata with truffle oil (v)
- mushroom and blue cheese choux bun (v)
- taco chips and crostini bread with selection of dips



freshly brewed tea & filter coffee

Each of the cold finger buffets provides one of each specified item per person.



LIGHT FINGER BUFFETS

(hot buffets)

Soup Selector

why not add a soup?

- traditional Cullen skink
- parsnip, carrot and ginger (v)
- homemade red lentil soup (v)
- roast vine tomato and basil soup (v)
- woodland mushroom soup with white truffle oil (v)
- roasted country vegetable soup with herb croutons (v)

Dessert Selector

why not add a dessert?

- open apple flan
- strawberry tart
- opera chocolate torte
- selection of French pastries
- fruit kebabs
- selection of mini cheesecakes
- double chocolate éclair

Hot Finger Buffet A

- lamb koftas with minted yoghurt dip
- smoked haddock rarebit
- Thai vegetable spring rolls with sweet chilli sauce (v)
- baked mozzarella straws with minted green salsa (v)



freshly brewed tea & filter coffee

Hot Finger Buffet B

- stuffed peppers with chorizo and olive cous cous
- roast cod nuggets wrapped in pancetta with a citrus and ginger dressing
- baked red onion and wild rocket risotto cake (v)
- creamed polenta and red pepper tartlet (v)



freshly brewed tea & filter coffee

Hot Finger Buffet C

- mini shepherds pie
- crab and ginger cakes with lemon and dill aioli
- vegetarian haggis parcel with tomato and basil chutney (v)
- onion bhajis with raita dip (v)



freshly brewed tea & filter coffee

Each of the cold finger buffets provides one of each specified item per person.



COLD BUFFETS

Cold Buffet A

seared Carpaccio of yellow fin tuna with coriander & chilli salsa
Parma ham, green asparagus & cream cheese
grilled Mediterranean vegetables with extra virgin olive oil and vintage balsamico (v)
goat cheese and sun blushed tomato tartlet (v)

~

selection of mini cheesecakes

~

freshly brewed tea & filter coffee

Cold Buffet B

smoked fish platter with a horseradish mayonnaise
pesto chicken with roasted vegetables
asparagus and gruyere frittata (v)
leek and brie flan (v)

~

selection of French pastries

~

freshly brewed tea & filter coffee

Cold Buffet C

hot smoked salmon nuggets with dill and yoghurt dressing
garden vegetable terrine with tomato chutney (v)
leek and blue cheese quiche (v)
chicken and pistachio parfait with red pepper pesto

~

double chocolate éclair

~

freshly brewed tea & filter coffee

Cold Buffet D

Cajun roast salmon medallions with citrus oil
buffalo mozzarella and vine tomato drownsed with basil pesto (v)
pink lean roast beef with pickles and green herb aioli
roast root vegetable strudel with a tomato and chervil salsa (v)

~

strawberry tart

~

freshly brewed tea & filter coffee

Cold Buffet E

marbled three salmon terrine bound with Normandy butter, citrus and dill sour cream
spiced lamb medallions, roast cherry tomato and garlic compote
stuffed peppers with Moroccan cous cous and lemon oil (v)
black olive and asparagus polenta cakes (v)

~

fruit kebabs

~

freshly brewed tea & filter coffee



All cold buffets are served with:

new potato salad with spring onion & grain mustard crème fraiche

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mixed crisp salad leaves,
vine tomatoes, olives, spring onion,
carrot and sultana salad with lemon and heather honey dressing

~

mixed bean salad with coriander and lemon

~

selection of home baked speciality breads & butter



HOT BUFFETS

Hot Buffet A

roast vegetable tagine with saffron cous cous (v)
smoked haddock and prawn croquettes with wasabi crème fraiche
Normandy chicken coq au vin
potato and celeriac gratin with cherry tomatoes and smoked cheese (v)



fruit kebabs



freshly brewed tea & filter coffee

Hot Buffet B

potato boats with baby spinach, olives & gruyere cheese (v)
smoked haddock, salmon and leek bake
roast loin of Ayrshire pork with braised apples and thyme
Portobello mushrooms with wilted greens & caramelised shallots baked in goats cheese (v)



double chocolate éclair



freshly brewed tea & filter coffee

Hot Buffet C

roast pumpkin and butter bean cassoulet with vine tomatoes (v)
crispy golden salmon fishcakes with lemon aioli
Rannoch Muir venison casserole with woodland mushroom and juniper red wine sauce
mozzarella and olive polenta gratin with a tomato and garlic reduction (v)



selection of mini cheesecakes



freshly brewed tea & filter coffee

Hot Buffet D

Mediterranean grilled vegetable lasagne with toasted pine kernels (v)
rosemary and lemon chicken with spicy tomato and capsicum compote
Toulouse sausage with pommery mustard jus
woodland mushroom stroganoff with beetroot, tarragon and wild rice (v)



opera chocolate torte



freshly brewed tea & filter coffee



Hot Buffet E

chunky sweet & sour vegetables with cashew nuts (v)
oven baked cod with chorizo, chick peas and tomato sauce
Thai green curry with kaffir lime leaves and jasmine rice (v)
Normandy chicken supreme with lemon truffle butter



strawberry tart



freshly brewed tea & filter coffee

All hot are buffets are served with:

steamed new potatoes with herb butter,
assorted seasonal vegetables with extra virgin olive oil
spiced lemon cous cous with toasted pumpkin seeds
selection of home baked speciality breads & butter



DELUXE HOT BUFFETS

Minimum numbers are 15

Please choose one carvery joint, two hot dishes and one dessert item

Carvery Joints

side of Aberdeen beef with creamed horseradish
roast Lothian turkey breast with wild cranberry sauce
oven baked leg of heather lamb with mint sauce

Hot Dishes

baked medallion of organic salmon with asparagus and a hollandaise sauce
roast loin of pork with Bramley apple chutney and thyme jus
supreme of chicken stuffed with haggis on a whisky cream
roast pumpkin cassoulet with butter bean and vine tomatoes (v)
Portobello mushroom with ratatouille and buffalo mozzarella (v)
grilled olive polenta gateau with gorgonzola gratin on tomato and basil sauce (v)

Dessert items

open apple flan
strawberry tart
opera chocolate torte
selection of French pastries
fruit kebabs
selection of mini cheesecakes
double chocolate éclair

All deluxe buffets served with:

steamed new Roswell potatoes with herb butter,
assorted seasonal vegetables with extra virgin olive oil,
mixed crisp salad leaves
vine tomatoes, olives and chives
selection of home baked flavoured breads & butter



freshly brewed tea & filter coffee



CANAPES

Savoury Canapés

roast pepper and toasted pine nut basket (v)
chicken and truffle roulade
smoked salmon blinis
mini Yorkshire puddings with roast beef & horseradish
lemon marinated black tiger prawns with mange toute
goats cheese & sunblushed tomato bruschetta (v)
warm – haggis balls in whisky batter (v – available)
nut bread with dunysere blue and fig (v)
vanilla roast monk fish nuggets and rocket
isle of Skye scallops spoon with cucumber and dill relish
warm – Thai duck mini parcel
warm foie gras ravioli spoon
teriyaki seared scallops with seaweed
beetroot profiterole filled with a compote of crab
chicken tikka with naan bread
warm – brie & cranberry won tons (v)
warm – Quorn, tomato and chive vol au vent (v)
warm – lamb koftas with mint dressing
warm – mushroom cups with spring onion and blue cheese (v)
seared teriyaki tuna and sweet potato

Sweet Canapés

mini apple pies
chocolate tiffin
raspberry cheesecake
pecan and white chocolate macaroon
lemon and chilli soup laced with gin



SUGGESTED MENUS

Our chefs are pleased to tailor menus to suit your specific needs and dietary requirements, here are a few suggestions:

Menu A

tomato and Mediterranean vegetable soup with basil oil (v)



grilled escalope of organic Shetland salmon with a pink peppercorn cream



classic lemon tart, with crème fraiche in a chocolate cup



filter coffee & petits fours

Menu B

char grilled asparagus & sun blushed tomatoes with feta cheese, Swiss chard, raspberry vinaigrette (v)



oven baked breast of Normandy chicken with mushroom and bacon in a rich red wine sauce



saffron poached Williams pear with spiced chocolate mousse and rosemary syrup



filter coffee & petits fours

Menu C

escabeche of river trout with lime, chillies and ginger



roast loin of heather lamb with wilted greens, roast cherry tomato and Madeira jus



strawberry tart with clotted cream and orange must



filter coffee & petits fours

Menu D

traditional smoked Scottish salmon with caper berries and buttered brown bread



spring vegetable soup with pistou (v)



supreme of chicken with haggis and a whisky & grain mustard sauce



bitter chocolate fondant tart with raspberries and crème fraiche



filter coffee & truffle selection



Menu E

seared wood pigeon breast on watercress and wild mushroom salad in light avocado oil



Cullen skink



medallions of Aberdeen angus beef in porcini mushroom sauce



bourbon vanilla panna cotta, with a soup of seasonal berries, Szechwan pepper biscuit.



filter coffee & petits fours

Menu F

grilled foie gras with soft herb salad and grilled asparagus spears



roasted onion soup with a cheese scone and bacon lardons



glazed breast of Barbary duck with black cherry and balsamic reduction



passion fruit and mascarpone cheese mousseline in a white chocolate tulip



filter coffee & truffle selection

Menu G

Scottish bouillabaisse with rouille, parmesan & croutons



trio of haggis neeps and tatties



roast loin of Rannoch Muir venison with woodland mushroom and vintage port wine glaze



Drambuie and heather honey crème brulee with wild berries



selection of farmhouse cheese with walnut bread and quince jelly



filter coffee & valrhona bitter chocolate



Menu H

marbled three salmon terrine bound with Normandy butter on lemon and dill sour cream

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tomato consommé with gold leaf and vegetable pearls

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fillet of Scottish Aberdeen angus beef with bacon, shallot and mushroom confit and red wine glaze

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bitter chocolate mousse with amarena cherries, and white coffee sauce

~

selection of farmhouse cheese with walnut bread and quince jelly

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filter coffee & truffle selection

All the main courses are served with our daily selection of fresh vegetable and potatoes.

VEGETARIAN MAINS

wild mushroom risotto with grilled asparagus spears, parmesan shavings and white truffle oil

red onion, vine tomato and goat cheese tart tatin on wild rocket leaves

tomato and courgette ragout with onion risotto topped with parmesan crisps

aubergine and Quorn roulade with puy lentil cassoulet

vine tomato tart tatin with a rocket salad

grilled polenta gateau with olives, gorgonzola and roast baby vine tomatoes

roast vegetable & pesto open lasagne

grilled Mediterranean vegetable cous cous with toasted pine kernels and sun blushed tomatoes

Thai vegetable spring roll with coconut and almond rice

