

RIVERS SUITE  
**WEDDINGS MENU**  
2018/19

Variety, quality and personal service.



PUT THE ICING **ON YOUR CAKE...**





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Please do not hesitate to contact us should you require any assistance or have any special dietary requirements. We will be very happy to give you a quotation for any particular dish or menu you would like which does not appear on our menu selectors.

ALL BESPOKE WEDDINGS INCLUDE:

- ▶ A private planning meeting with our Functions Coordinator
- ▶ Master of ceremonies
- ▶ Invitation to menu tasting evening
- ▶ Printing of menus, place cards table names/numbers and table plan
- ▶ Cake stand and knife
- ▶ A full bar service
- ▶ Vegetarian alternative to main course
- ▶ Red carpet arrival
- ▶ Table Linens



THE RIVERS **CANAPÉ SELECTION**

- VEGETARIAN**
- Goat Cheese Crostini
  - Gazpacho Shot
  - Cantaloupe, Mozzarella & Basil Skewer
  - Beetroot & Apple Tartelette
  - Red Pepper Hummus Blini

- FISH**
- Salmon Blini
  - Mackerel Rillettes Toast
  - King Prawn Crostini
  - Thai Style Crab Cake
  - Trout Mousse Tartelette

- MEAT**
- Lamb, Apricot & Fennel Seed Lollypop
  - Sweet Potato & Parma Ham
  - Haggis Tweed
  - Chicken Satay Skewer
  - Beef Fillet Shallot Puree

£5.00 per person (three canapes each)  
£1.50 per person for an additional canapé

**KIDS CANAPES**

- Garlic Bread Sticks
- Crudités, Mayo Dip
- Mini Cheese Pizza
- Popcorn

£2.00 per child (three canapés each)





MENU **SELECTOR** £45.00 per person  
(Includes chair covers and sashes)

The Rivers **Classic Menu Selector**

Choose one starter, one main course  
(and a vegetarian option) and one dessert:

STARTERS

Cream of Spinach & Celeriac Soup

Lentil & Vegetable Soup

Roasted Red Pepper & Tomato Soup

Broccoli & Strathdon Blue Cheese Soup

Smoked Scottish Salmon, Capers, Dill Oil

Smoked Haddock, Beetroot & Apple Slaw, Lemon Dressing

Pork & Chicken Layered Terrine, Oatcakes, Chutney

Asian Style Beef Salad

Pear & Stilton Tart, Walnut Crumble (v)

Cantaloupe Melon, Tofu, Basil, Pumpkin Salad (v)



MENU **SELECTOR**

MAINS

Chicken Supreme Stuffed with Haggis, Creamy Mash, Talisker 10 Year Old Malt Whisky Jus

Slow Braised Daube of Beef, Dauphinoise Potato, Silverskin Onion, Red Wine Reduction

Wholegrain Mustard Crusted Pork Loin, Green Lentil, Pancetta, Calvados Sauce

Baked Plaice, Celeriac Fondant, Fennel, Tarragon Oil

Lemon & Herb Crusted Salmon, Crushed Potatoes, Dill Sauce

Stuffed Butternut Squash, Red Pepper Coulis (v)

Tower of Vegetables, Tomato Sauce (v)

Portobello Mushroom, Pomegranate Cous Cous, Parmesan, Rocket (v)

Served with a Seasonal Vegetable Medley

DESSERTS

Scottish Cranachan, Honey Caramelised Oatmeal

Chocolate Tart, Chantilly Cream, Red Fruit Coulis

Raspberry & Thyme Crème Brûlée, Shortbread

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Lemon Posset, Crumble Topping

Poached Pear, Spiced Red Wine Reduction, Cinnamon Doughnut

This menu also includes freshly brewed tea and coffee served with tablet.





MENU **SELECTOR** £55.00 per person  
(Includes chair covers and sashes)

The Rivers **Deluxe Menu Selector**

**Choose one starter, one main course  
(and a vegetarian option) and one dessert:**

**STARTERS**

- Cullen Skink, Crispy Leeks
- Wild Mushroom Veloute, Chervil Crème Fraiche (v)
- Smoked Chicken Broth, Basil Croutons
- Lightly Spiced Sweet Potato, Roasted Cumin Seed Cream, Coriander Leaf Soup (v)
- Trio of Salmon, Dill Drop Scone, Rocket
- Smoked Duck Breast, Celeriac Remoulade
- Mackerel Rilletes, Pickled Cucumber, Horseradish Dressing
- Parma Ham, Cantaloupe Melon, Fig Salad
- Spinach & Feta Parcel, Pine Nuts, Sun Blushed Tomato (v)
- Rustic Heritage Tomato Salad, Shallots, Sherry Vinaigrette (v)

**MAINS**

- Honey Glazed Duck Breast, Barley Risotto
- Lamb Fillet, Madeira Reduction, Fondant Potato
- Pork Fillet Mignon, Dauphinoise Potatoes, Wild Mushroom Sauce
- Chicken Supreme, Pancetta Wrapped, Applewood Smoked Cheddar, Basil Mash, Red Onion Jus
- Beef Brisket, Sweet Potato Mash, Rich Beef Jus
- Hake, Chorizo & Mixed Bean Medley, Red Pepper Oil
- Porcini Mushroom Risotto, Truffle Oil, Parmesan Crisp (v)
- Grilled Tofu, Seaweed Mash, Stir Fry Vegetables (v)

Served with a Seasonal Vegetable Medley



MENU **SELECTOR**

**DESSERTS**

- Selection of Scottish Cheeses, Oatcakes, Grapes
- Chocolate Delice, Toffee Popcorn, Caramel Sauce
- Raspberry Nougat Glacé, Pistachio Brittle
- Blackcurrant Cheesecake, Candied Blueberries
- Trio of Dessert (Crème Brulee, Chocolate Brownie, Fruit Tartelette)

This menu also includes freshly brewed tea and coffee served with tablet.

The **Bairns** £15.00 per child (3-12yrs)  
(Includes chair covers and sashes)

**STARTERS**

- Tomato Soup
- Garlic Bread
- Cheesy Garlic Bread
- Melon & Fruit Cocktail

**MAINS**

- Beef Burger, Chunky Chips, Tomato Ketchup Dip
- Pork Sausage, Chunky Chips, Baked Beans
- Hand Breaded Fish Goujons, Chunky Chips, Tomato Ketchup Dip
- Pasta Shapes, Tomato Sauce, Garlic Bread
- Macaroni & Cheese, Garlic Bread

**DESSERTS**

- Waffles, Ice-Cream, Strawberry Sauce
- Chocolate Brownie, Ice-Cream, Chocolate Sauce
- Jelly, Ice-Cream, Sweet Treats
- Fruit Salad

(includes a glass of milk or fruit juice)  
Alternatively, children can also have a half portion of the main dish.





Supper **Buffet Menus**

**The Clyde**

Hot Bacon or Sausage Rolls (vegetarian option also available)  
Cajun Spiced Potato Wedges with Sour Cream Dip and Tomato Sauce  
£7.00 per person

**The Tay**

Scottish Cheddar, Brie & Stilton with Oatcakes & a Platter of Freshly Cut Fruit  
£8.00 per person

**The Forth**

Choose any 4 items from the list below:

- Half Round of Sandwiches
  - Selection of Vegetarian Quiche (v)
  - Hot Mini Indian Savouries (v)
  - Assorted Chicken Skewers
  - Vegetarian Bruschetta (v)
  - Breaded Prawns with Chilli Dip
- £10.00 per person

**Tea & Coffee**

£2.00 per person



DRINKS PACKAGES

The Emerald Package (£17.50 per person)

- Glass of Prosecco or fruit punch upon arrival
- Half a bottle of House Wine (per person)
- Glass of Prosecco for toast

The Diamond Package (£23.50 per person)

- Glass of Champagne or fruit punch upon arrival
- Half a bottle of House Wine (per person)
- Glass of Champagne for toast

Full wine list available upon request



## GETTING TO CRAIGLOCKHART

Colinton Road, Edinburgh EH14 1DJ

### ► BY BUS routes from city centre

Several Lothian Buses services from the city centre stop close to the campus:  
**Services 36** stops within the campus at bus stop "Napier Craiglockhart Campus".  
**Services 4, 10, 27 and 45** stop on nearby Colinton Road at bus stop "Craiglockhart Campus"

### ► TRAIN

Slateford station is just under a mile from the campus, while Edinburgh Waverley and Haymarket stations are situated in the city centre. From Edinburgh Waverley, take a **Lothian Buses 4** or **10** from Princes Street or a **45** from North Bridge; from Haymarket, take a **Lothian Bus 4** from Dalry Road.

### ► BY CAR

Leave the city bypass at the Dreghorn Junction follow the Dreghorn Link and turn left at the mini roundabout onto Redford Road. At the end of Redford Road turn right onto Colinton Road continue to the roundabout, turn left at the roundabout and follow Colinton Road to the traffic lights, turn right onto Glenlockhart Road, Craiglockhart Campus is on your right hand side.



**T:** +44 (0) 131 455 3711

**W:** [www.napier.ac.uk/weddings](http://www.napier.ac.uk/weddings)

**f** [www.facebook.com/EdinburghNapierWeddings](https://www.facebook.com/EdinburghNapierWeddings)