




2024 - 2025

# EDINBURGH NAPIER UNIVERSITY DINNER OFFER

Indulge your guests in the historic surroundings of our Historic Craiglockhart Campus with our Chef's specially selected dinner menus.

With breathtaking Castle views from our lawns, free parking and a warm Napier welcome awaiting you, organising your event has never been easier!





# DINNER OFFERS

Price includes exclusive use of function room, three course dinner with 1/2 bottle of wine per person, linen and service staff.

Minimum numbers of 30 applicable, smaller functions can be catered for additional charge.

Cash Bar services available for additional fee.

VAT is included in per person costs.

<b>OWEN MENU</b>	<b>£76.00</b>
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<b>SIEGFRIED MENU</b>	<b>£89.00</b>
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<b>RIVERS MENU</b>	<b>£109.00</b>
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# OWEN MENU

Choose one starter, one main course(meat and vegetarian option)  
and one dessert from the menu.

Chefs will provide alternative options for allergies and dietaries

## Starter - Soup

### **Sweet Potato and Cumin**

Drizzle of Coriander Oil and Roasted Cumin Seeds, served with Warm Flat Bread

### **Traditional Scotch Broth**

Served with Oatmeal Bread

### **Roasted Red Pepper, Tomato and Fresh Basil**

Finished with Basil Oil and a Drizzle of Cream served with Crusty Bread

## Main Course

### **Supreme of Chicken**

Filled with Ham and Apricot Mousse, served with Seasonal Vegetables and Potatoes, Creamy Chive and Chablis Reduction

### **Pan-Seared Chicken Supreme with Pancetta and Peas**

Served with Selection of Fresh Seasonal Vegetables, and Rich Chicken Gravy

### **Chicken Balmoral**

Scottish Haggis Stuffing, Smoked Ayrshire Bacon, Creamy Mash and Seasonal Fresh Vegetables, served with Cream and Whiskey Reduction



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# OWEN MENU

Choose one starter, one main course(meat and vegetarian option)  
and one dessert from the menu.

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## Main Course

### **Sauté of King Oyster Mushroom Linguine**

Mushroom Jus, finished with Shaved Parmesan

### **Edamame Beans Pak Choi and Asparagus**

Served on Rice Noodles with Sesame Soy Dressing

### **Sweet Potato, Apricot and Chickpea Tagine**

Served with Spinach, and Lemon Cous Cous

## Dessert

### **Seasonal Berry Tart**

Crème Pat and Strawberry Puree

### **Baked Vanilla Cheesecake**

Mango Glaze and Chantilly Cream

### **Apple & Cinnamon Crumble**

Served with Vanilla Pod Custard

### **Lemon Tart**

Served with Lemon Curd Infused Cream and Ginger



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# SIEGFRIED MENU

Choose one starter, one main course and one dessert from the menu.

Chefs will provide alternative options for allergies and dietaries.

## Starters

### **Smoked Chicken Velouté**

Finished with Julienne of Fresh Leeks and Shredded Chicken, served with Warm Herb Bread

### **Vichyoisse**

Served Hot with Brunoise of Potato and Leek, finished with Leek Oil, served with Savoury Chive Scones

### **Tartlet of Fresh Asparagus, Pea and Parmesan**

Baked with Egg and Cream, served with a Rocket and Crisp Apple Salad, Chive Dressing

### **Chicken Parfait with Mango Glaze**

Served with Seasonal Leaves, Mango and Grain Mustard Dressing, and Warm Brioche Bread Roll

### **Scottish Smoked Salmon**

Served with a Fresh Asparagus, Rocket and Avocado Salad, finished with a Lemon and Dill Dressing

### **Green Lentil and Dukkah Salad**

Roasted Red Peppers, Crisped Onions, finished with a Herb Dressing

### **Red Pepper, Paprika and walnut Parfait**

Red Onion and Rocket Salad, Pomegranate Molasses Dressing, served with Warm Flat Bread

### **Roasted King Oyster Mushroom Salad**

Romaine Lettuce, Shaved Parmesan served with Toasted Brioche Croutons and Classic Caesar Salad Dressing



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# SIEGFRIED MENU

Choose one starter, one main course and one dessert from the menu.

Chefs will provide alternative options for allergies and dietaries.

## Main Course

### House-Tea Smoked Duck Breast

Pan-Seared served Medium Rare with Fondant Potato and Seasonal Vegetables, Ginger and Honey infused Gravy

### Pan-Seared Duck Breast

Medium Rare, served on a Celeriac and Potato Mash, Fresh Seasonal Vegetables, and Apricot and Rosemary infused Gravy

### Chicken Balmoral

Scottish Haggis Stuffing, Smoked Ayrshire Bacon, Creamy Mash and Seasonal Fresh Vegetables, served with Cream and Whiskey Reduction

### Scottish Salmon Fillet

Pan-Cooked and finished with a Crayfish Velouté flavoured with Dill, served with Saffron infused Baby Potatoes and Fresh Seasonal Vegetables

### Panko Coated Salmon Fillet

Pan-cooked and served with Seasonal Mixed Salad, crushed Peas, Triple-cooked Chips, and Home-made Tartare Sauce

### Grilled Cauliflower Steak

Served with Cumin Spiced Rice, and Spiced Middle Eastern Sauce

### Spinach, Pine Nut and Mushroom Filo Parcel

Finished with Leek Sauce

### Asparagus, Hisbi Cabbage, Herb Crumb, Remoulade

Steamed Asparagus charged Crispy Cabbage served with Herb Crumb & A Classic Remoulade

### Arborio Risotto

Asparagus, Peas, Mushroom, Parmesan, Slowly Braised in a Cream Sauce, Coated in Fresh Crumbs and Deep Fried



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# SIEGFRIED MENU

Choose one starter, one main course and  
one dessert from the menu.

Chefs will provide alternative options for allergies and dietaries.

## Dessert

### **Seasonal Berry Tart**

Crème Pat and Strawberry Puree

### **Baked Vanilla Cheesecake**

Mango Glaze and Chantilly Cream

### **Apple & Cinnamon Crumble**

Served with Vanilla Pod Custard

### **Lemon Tart**

Served with Lemon Curd Infused Cream and Ginger

### **Dark Chocolate Mousse**

With White Choc Sauce and Choc Shards

### **Poached Pear Tart**

Topped with Vanilla Ice-Cream and Toffee Sauce



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# RIVERS MENU

Choose one starter, one main course(meat and vegetarian option) and one dessert from the menu.

Chefs will provide alternative options for allergies and dietaries

## Starter

### **Smoked Chicken Velouté**

Finished with Julienne of Fresh Leeks and Shredded Chicken, served with Warm Herb Bread

### **Chicken Parfait with Mango Glaze**

Served with Seasonal Leaves, Mango and Grain Mustard Dressing, and Warm Brioche Bread Roll

### **Scottish Smoked Salmon**

Served with a Fresh Asparagus, Rocket and Avocado Salad, finished with a Lemon and Dill Dressing

### **Fresh Asparagus, Peas & Avocado Salad**

Seasonal Leaves with Roasted Baby Tomato Vinaigrette and Shaved Parmesan

### **Red Pepper, Paprika and walnut Parfait**

Red Onion and Rocket Salad, Pomegranate Molasses Dressing, served with Warm Flat Bread

### **Crispy Style Asian Beef**

Served upon a Noodle and Asian Style Salad, Sweet Chilli and Honey Dressing, garnished with Crisped Noodles

### **Sliced Smoked Duck Salad**

Celeriac, Carrot and Apple Salad with Rocket Leaves



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# RIVERS MENU

Choose one starter, one main course and  
one dessert from the menu.

Chefs will provide alternative options for allergies and dietaries.

## Main Course

### House-Tea Smoked Duck Breast

Pan-Seared served Medium Rare with Fondant Potato and Seasonal Vegetables,  
Ginger and Honey infused Gravy

### Scottish Beef Fillet

Pan-cooked to Medium Rare, served with Haggis, Creamy Mash and Fresh  
Seasonal Vegetables, finished Creamy Whiskey Sauce

### Scotch Rib Eye Steak

Pan-Cooked to Medium Rare, served with Fresh Seasonal Mixed Salad, Triple  
Cooked Chips , Mustard and Herb Butter

### Scottish Salmon Fillet

Pan-Cooked and finished with a Crayfish Velouté flavoured with Dill, served with  
Saffron infused Baby Potatoes and  
Fresh Seasonal Vegetables

### Filo Pastry with Scottish Salmon and Wilted Leeks

Served with Steamed Baby Potatoes and Fresh Seasonal Vegetables, Pesto and  
Cream Reduction

### Grilled Sea Bass Fillet

Finished with Chermoula, served on a Ratatouille, and Fresh Seasonal Vegetables

### Slow Roasted Rump of Border Lamb

Cooked with Middle Eastern Style Spices, Apricots and Dates  
served with Pomegranate and Herbs flavoured Pilaf Rice and Flatbreads

### Lamb Loin en Croute

Loin of Lamb encased in Puff Pastry, baked and served with Button Mushrooms,  
steamed Baby Potatoes and Fresh Seasonal Vegetables with Onion and Pancetta  
Reduction



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# RIVERS MENU

Choose one starter, one main course and one dessert from the menu.

Chefs will provide alternative options for allergies and dietaries.

## Main Course

### Grilled Cauliflower Steak

Served with Cumin Spiced Rice, and Spiced Middle Eastern Sauce

### Spinach, Pine Nut and Mushroom Filo Parcel

Finished with Leek Sauce

### Asparagus, Hisbi Cabbage, Herb Crumb, Remoulade

Steamed Asparagus charged Crispy Cabbage served with Herb Crumb & A Classic Remoulade

### Arborio Risotto

Asparagus, Peas, Mushroom, Parmesan, Slowly Braised in a Cream Sauce, Coated in Fresh Crumbs and Deep Fried

## Desserts

### Raspberry and Glayva Crème Brulée

### Baked Vanilla Cheesecake

Mango Glaze and Chantilly Cream

### Scottish Cheese Board

### Dark Chocolate Mousse

With White Choc Sauce and Choc Shards

### Poached Pear Tart

Topped with Vanilla Ice-Cream and Toffee Sauce

### Trio of Desserts

Brownie, lemon posset and tart





# DRINKS LIST

Drinks can be served on a consumption basis at all three campuses and billed post event.

Cash Bar available at Craiglockhart Campus only, must be requested at least 8 weeks in advance to allow time to apply for occasional licence with Edinburgh City Council. Charges or minimum spend may apply.

Please discuss with your functions co-ordinator who will tailor your drinks service to suit.

## DRINKS LIST

*VAT applicable for drinks costs*

Mont Verde Sauvignon Blanc	£18.95
Mont Verde Merlot Rose	£18.95
Monte Verde Merlot	£18.95
Faustino Rioja Blanco (white)	£19.95
Faustino Rioja Tinto (red)	£19.95
Fanitinel Prosecco	£24.95
Tattinger Brut Champagne	£79.00
Bottled Beer Selection	£3.95
Peach or Lemon Iced Tea Jug (Serves 6)	£3.75
Fresh Apple or Orange Juice Jug (Serves 6)	£2.80
Mocktail Selection	POA

# EXPERIENCES

Looking to add a little more WOW to  
your event?

Ask about our wine tasting or cocktail  
masterclass packages that can be  
added to any dinner, networking or  
after conference event.

Minimums numbers of 20.

## WINE TASTING

## CHEESE AND WINE EVENING

## SCOTTISH WHISKY TASTING

## COCKTAIL MASTERCLASS

## GIN MASTERCLASS



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# LET'S WORK TOGETHER

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