



# SUMMER COLLECTION

June - September 2026



# AGILE, CREATIVE, EXPERTS

Heritage Portfolio has been dazzling clients and their guests for over 30 years. Our motto 'Never Standing Still' shines through in all we do. It reflects a dedication to sustainability and forward-thinking; progress, change and fresh ideas

We recognise that every event is unique, and we embrace the opportunity to work closely with you, ensuring that your menu reflects your personal tastes, preferences, and dietary requirements. Our talented team of chefs and event designers will collaborate with you to create a culinary journey that perfectly complements your event.





# FOOD WITH THOUGHT

AT THE HEART OF OUR APPROACH, IS A LOVE OF FOOD

For us, creating great food starts with knowing our ingredients, what's in season and how to bring those flavours to life. From fresh spring greens to juicy summer berries, earthy autumn roots to hearty winter favourites – each season brings something new and exciting to our kitchen. By working closely with our trusted local suppliers, we're able to source high-quality, seasonal ingredients that not only elevate flavour and presentation, but also support our commitment to sustainability. Our seasonal menus are released in advance to help clients plan with ease and confidence. We also mirror our menu with thoughtful dietary alternatives, so no one ever feels like they're missing out.





# CANAPÉ COLLECTION



# CANAPÉS

## MEAT

Pork, apricot and smoked cheddar sausage roll, fennel seeds

Nduja arancini, tomato and basil dust, parmesan

Duck liver parfait, blackcurrant gel, pickled mushroom, wonton pastry, red vein sorrel

## VEGETARIAN

Courgette pakora, coriander chutney

Gorgonzola fritter, pickled walnut, compressed apple, sorrel crème fraiche

Gordal olive stuffed with deep fried lemon ricotta, vodka aioli

## FISH

Crab, elderflower and lemon gel, whipped pea mousse, filo, herb salad

Miniature Prawn Marie Rose choux bun, cucumber pearls, dill

Smoked salmon, candied lemon and seaweed scone, soured cream, roe, purslane

## SWEET

Pina Colada Alaska

Lemon and pistachio Turkish delight

Cranachan and whisky gel, dark chocolate cup

*Add all 3 sweet canapes for £8.00 plus vat per person*

To create your reception package, please choose 5 canapes per person  
To enhance your dining experience, we recommend 3 canapes per person





# DINING COLLECTION



# STARTER

Prosciutto, herb marinated bocconcini mozzarella, pickled peach, rocket, white balsamic reduction, focaccia croutes

*Herb marinated vegan mozzarella pearls, dehydrated tomato, pickled peach, white balsamic reduction, focaccia croutes*

Ham hock, edamame and asparagus rilette, watercress emulsion, baby herb salad, pumpkin seed brioche

*White bean, edamame and asparagus roulade, watercress emulsion, baby herb salad, pumpkin seed bread*

Smoked breast of chicken, tarragon crème fraiche, macadamia crumb, radish, endive, split jus dressing

*Salt baked celeriac, tarragon and tofu mousse, macadamia crumb, radish, endive, chimichurri*

Chicken liver parfait, toasted brioche, pickled shallot, gooseberry compote, crispy chicken skin, watercress crème fraiche, nasturtium

*White bean parfait, toasted focaccia, pickled shallot, gooseberry compote, hazelnut dukkah, watercress oil, nasturtium*

Hot smoked sea trout, radicchio, baby potato and spring onion salad, pickled mooli, asparagus, mixed sea herbs, saffron and lime aioli  
(£4.00 plus vat supplement)

*Smoked carrot and vanilla tartare, baby potato and spring onion salad, pickled mooli, mixed sea herbs and saffron and lime aioli*





# MAIN



Breast of chicken, sweetcorn risotto, asparagus, hazelnut, tarragon oil  
*Crispy brick pastry wrapped globe artichoke, sweetcorn risotto, asparagus, hazelnut, tarragon oil*

Roast East Lothian beef rump, potato rosti, mushroom ketchup, vine tomato, asparagus, beef jus  
*Crapaudine beetroot and crushed broad bean wellington, potato rosti, mushroom ketchup, vine tomato, charred asparagus, pine kernel dressing*

Roast chicken, miniature smoked bacon, leek and chicken pie, truffle mash, asparagus, chicken jus  
*Roast cauliflower steak, vegan cheddar and leek puff pastry pie, truffle mash, asparagus, white wine sauce*

Braised beef shin, hash brown, honey glazed baby beetroot, horseradish crème fraiche, watercress puree, beef gravy  
*Pithivier of salt baked kohlrabi, hash brown, maple glazed baby beetroot, horseradish yogurt, watercress puree, marmite gravy*

\*Pan roast cod, mussel and tomato butter sauce, saffron mash, deep fried artichoke, peas, broad beans (£5.00 plus vat supplement)  
*\*ask your Event Designer for other fish options available for this dish*  
*Nori braised celeriac steak, dulse and mushroom broth, mushroom and spring onion puree, sea vegetable salad, fried artichoke, peas, broad beans*

Roast rump of lamb, olive mash, confit tomato, fine beans, lamb sauce (£6.00 plus vat supplement)  
*Roast sweet potato pave, olive mash, confit tomato, fine beans, basil dressing*



# DESSERT

Strawberry and white chocolate pavlova  
with prosecco macerated strawberries and basil

Blackcurrant cheesecake, white chocolate and rosemary popcorn  
with pistachio ice cream

Blueberry and lemon tiramisu savarin with mocha jelly,  
blueberry and lemon gel and mascarpone ice cream

Milk chocolate, thyme and cherry delice  
with black cherry caramel and condensed milk ice cream  
(£0.75 plus vat supplement)

Peach melba Paris-Brest, chamomile peach compote,  
raspberry and peach schnapps gel  
and clotted cream ice cream (£1.00 plus vat supplement)

## *Vegan Alternative Options*

*Tiramisu chocolate delice, mocha and orange popcorn and latte gel*

*Peach melba panna cotta with compressed peach and raspberry gel*





# BOWL FOOD COLLECTION



# BOWL FOOD

## FISH

Crab and chorizo gnocchi, parmesan crumb, shaved fennel, dill **HOT**

Thai prawn fritters, mooli, carrot and cucumber slaw, cashew butter sauce **HOT**

Confit salmon, chopped salad of new potato, cornichon and red onion, piccalilli mayonnaise **COLD**

## MEAT

Nduja bonbons, saffron aioli, bitter leaf salad, mustard vinaigrette **HOT**

Lamb and chilli meatballs, Moroccan spiced couscous, basil yogurt, salsa verde **HOT**

Smoked chicken Caesar, cos lettuce, baked prosciutto, pickled radish, crispy quail's egg, chives **COLD**

## VEGETARIAN

Marinated and baked feta, romesco sauce, peas and broad beans, confit sourdough croutons, lemon rapeseed oil **HOT**

Deep fried aubergine, whipped ricotta, truffle honey, mint, pomegranate **COLD**

Burrata, heirloom tomatoes, nectarine, basil, elderflower vinegar, extra virgin olive oil, nasturtium **COLD**

## SWEET

Elderflower buttermilk pannacotta with rhubarb and ginger compote

Millionaires Smores

Add a sweet for £6.50 plus vat per person, recommendation of 50% of each

Please choose 3 bowls per person  
Recommendation 2 hot and 1 cold



# DIETARY

We ask that a set menu is chosen for all guests, and we will cater to dietary requirements over and above.

Our chefs will create a complementary dietary menu to match your set menu, ensuring consistent presentation for guests. Your Event Designer will confirm the dietary options during the planning process after your set menu is confirmed, and all dietaries have been received.

In addition, our Chefs have created a vegan alternative to all starter and main course options

*The vegan alternative is noted under each starter and main course dish in gold italics*





# CHOICE

Choice menus incur an additional charge to allow for additional chef preparation and production as well as an increased waiting team to ensure the smooth delivery of your choice menu.

All choice menus must be pre-ordered with your Event Designer, 21 days before the wedding or event, and cannot be ordered on the day or night.

We cannot cater a choice menu for those with dietary requirements and recommend a set menu for these guests. We would cater to pre-ordered vegetarian guests and other dietary requirements over and above this.

Please provide your Event Designer with the total number of each dish, as well as a table plan with each person's order, per table (we will provide the table plan template).

**£7.50 PLUS VAT PER PERSON**

Maximum of 2 choices per course,  
dietary dishes cannot be offered as an additional choice



# ENHANCEMENTS

Enjoy three canapes per person throughout your reception  
£11.25 plus vat per person

Add additional canapes  
£3.75 plus vat per canape

Enjoy an additional glass of cava  
From £6.50 plus vat per glass

Enhance your drinks reception by upgrading to Champagne  
From £5.50 plus vat per glass

Add an amuse bouche to begin your dining experience  
From £7.00 plus vat per person

Compliment your menu with an intermediate course  
From £8.00 plus vat per person

Address to the Chieftain haggis  
£67.50 plus vat

Toast with a nip of Scottish whisky  
From £6.50 plus vat per person

All prices exclude VAT, prices are valid from 1 June – 31 August 2026





HERITAGE  
PORTFOLIO

NEVER STANDING STILL