HOWENTS BY-HOMES

CELEBRATE AT RIDDLE'S COURT | CATERED BY EVENTS BY HOWIES





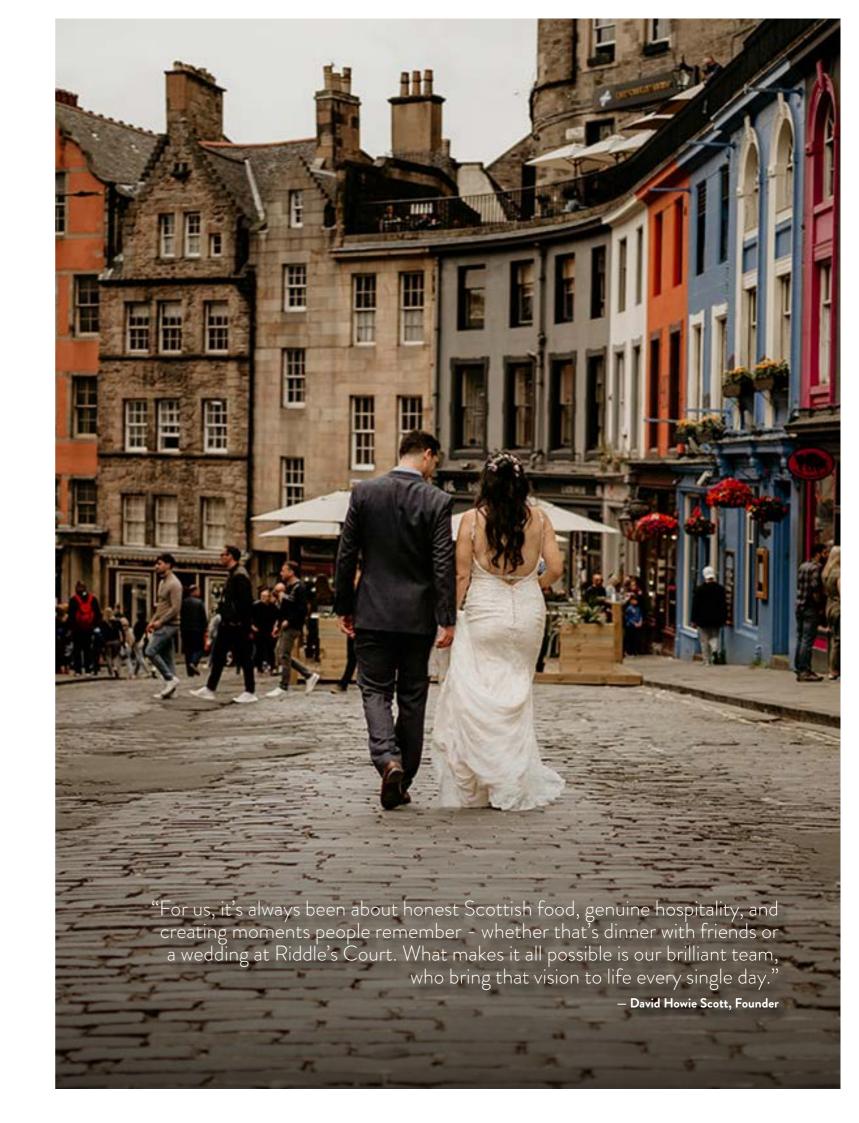
WELCOME TO EVENTS BY HOWIES AT RIDDLE'S COURT

Proudly independent and deeply rooted in the heart of Edinburgh, Howies has been showcasing the best of Scottish hospitality since 1990. Founded by David Howie Scott, the business remains family-run, with David still at the helm, now joined by his son Louis and a dedicated, passionate team. Together, they work tirelessly to deliver exceptional seasonal Scottish food, celebrating the finest ingredients Scotland has to offer.

Alongside our three much loved venues - Howies Waterloo, Howies Victoria, and Scotts Kitchen - we are proud to be one of the catering partners at Riddle's Court. This iconic 16th-century venue, rich in character and history, is the perfect setting for unforgettable events. With our own onsite kitchen and experienced team, we are here to help make your celebration truly special.

For further information or any enquiries, please get in touch at:

events@howies.uk.com



HOWIES

YOUR WEDDING, YOUR WAY

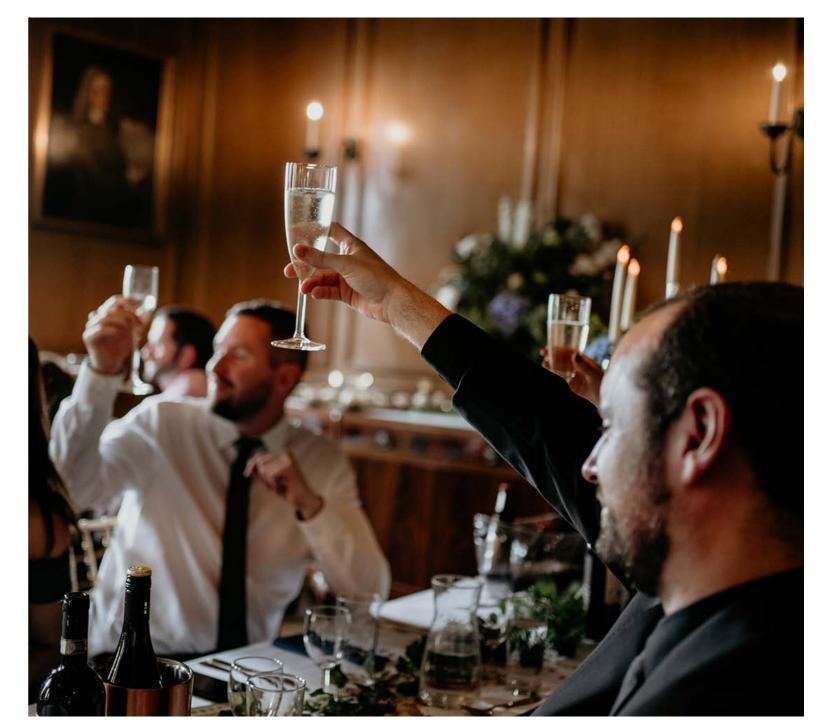
Whether you're planning an intimate celebration or a grand affair, we're here to help make your wedding at Riddle's Court truly unforgettable. The venue caters for up to 90 guests, delivering beautifully presented dishes made from the finest ingredients. Explore the different types of events we can cater for and choose the perfect experience for you and your loved ones.

Our menus are inspired by the seasons, showcasing the best local ingredients at their peak. We love working with couples to design menus that reflect their unique style and the atmosphere of their special day.

Looking for a themed experience or something entirely bespoke? We'd be thrilled to bring your vision to life.

If you'd like to discuss your plans in more detail, we'd be delighted to assist in making your dream day a reality.

In the meantime, we have curated a selection of sample menus to help you start planning your special day... additional options are available once your event is confirmed.











SAMPLE CANAPÉS

FROM THE LAND

Haggis bon bon, black garlic ketchup, pickled turnip
Braised ox cheek, rarebit, crispy shallot
Mini Yorkshire puddings, roast venison, confit apple,
spiced beetroot
Confit chicken wings, curry foam, puffed rice and pickled chilli

FROM THE SEA

Smoked haddock kedgeree bon bon, curried apple compôte, coriander
Baked celeriac, smoked mussel, hollandaise, Parmesan Savoury muffin, crab salad, pickled radish and dill Citrus cured salmon, rye, wasabi, cucumber and chive

FROM THE GARDEN

King oyster mushroom, duxelle, ketchup and crispy kale Celeriac and hazelnut arancini, Connage cheese Arran, oak smoked cheddar gougère, basil pesto Watermelon, whipped feta, black olive and fennel

VEGAN

Butternut squash velouté, sherry vinegar caramel, dukkah Sweet potato falafel, compressed cucumber, miso dressing Panisse, caramelised cauliflower hummus, black sesame Hash brown, horseradish, tomato ketchup



WEDDING BREAKFAST SAMPLE SELECTION

Artisan bread selection with butter and olive oil

TO START

Chicken liver parfait, burnt apple, plum chutney, toasted brioche

Traditional haggis, neeps and tatties with a roasted thyme jus

Howies' own smoked salmon, pink peppercorn, dill butter, rye, caper, lemon

Confit beetroot, whipped vegan feta, pickled shallot, smoked beetroot dressing, sherry vinegar

Barbecued leek, roast oyster mushroom, goats cheese, watercress emulsion, spiced sunflower seed





WEDDING BREAKFAST SAMPLE SELECTION

THE MAIN EVENT

Venison haunch, pommes dauphine, roast celeriac purée, pickled blackberry, bone marrow gravy

Braised daube of beef, pommes anna, caramelised cauliflower, savoy cabbage, red wine jus

Corn fed chicken, heritage carrot, Hasselback potato, butter sauce, tarragon

Belhaven Lobster- Half or whole Scottish lobster, served with warm garlic butter and a seasonal green salad.

Available on request.

Roast cod, herb crushed potatoes, smoked leek and mussel velouté, chive oil, crispy leek

Roast celeriac, barley, black garlic, crisp Cavolo Nero, hazelnuts, pickled apple



WEDDING BREAKFAST SAMPLE SELECTION

TO FINISH

Cranachan style crème brûlée; honey custard, raspberry, whisky gel, oatmeal shortbread

Dark chocolate cremeaux, stout cake, vanilla vegan ice cream, hazelnuts, cherry

Brillat-Savarin baked cheesecake, seasonal fruit, pâte de fruits

Baked apple galette, apple and golden raisin compote, honeycomb, medjool date, cider sorbet

Selection of Scottish cheeses with oatcakes, chutneys, dried fruits





OUR CHEF'S TABLE SELECTION MENU SAMPLE

A sociable dining experience designed for sharing and movement. Begin with a curated selection of starters served in the centre of the table. For mains, guests are invited to stand and explore an elevated self-serve offering, featuring seasonal dishes and signature flavours. Desserts can then either be served at the table or from the Chef's Table.



FROM THE SEA

Miso glazed cod, pak choi, fermented chilli, coriander
Fish pie, smoked cheddar mash, leek, caper
Loch Etive sea trout, spiced tomato, chickpea, tzatziki
Hot and cold smoked salmon platter, bread, tartar sauce, charred lemon, dill pickles

FROM THE LAND

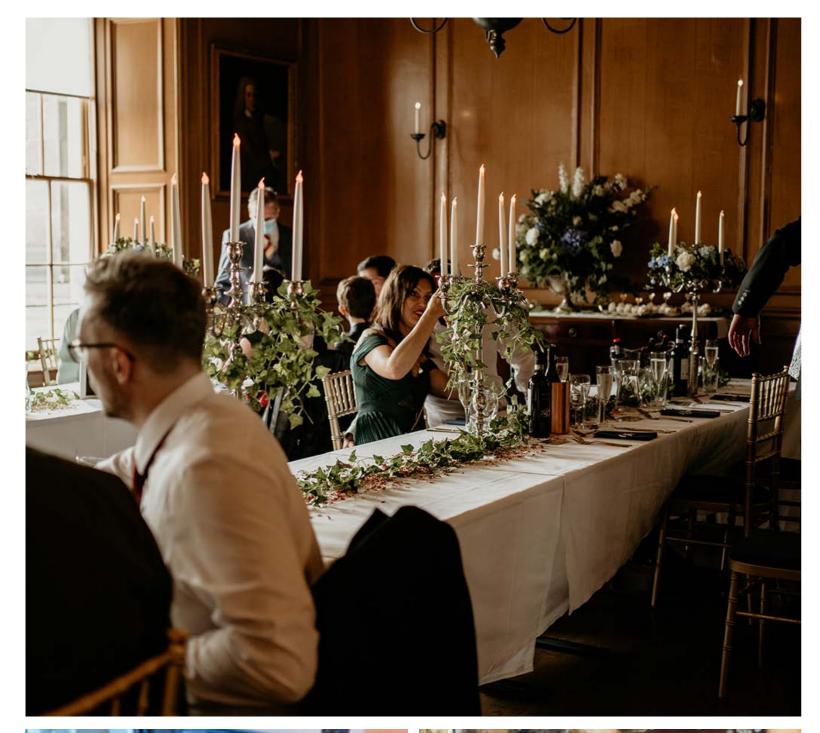
Glazed pork belly, polenta, harissa, preserved lemon
Marinated chicken thighs, confit garlic yoghurt, ras el hanout, bulgar wheat
Slow cooked lamb shoulder, cumin and sumac crushed carrot, pomegranate, almond
Cured meats platter, bread, flavoured butter, pickles, salad

FROM THE GARDEN

Spiced roast cauliflower, chimichurri, almonds, pomegranate, saffron yoghurt
Barbecue aubergine, baba ghanoush, tobacco onions, cumin, coriander pesto
Salt baked celeriac, pickled celery, walnut ketchup, tarragon dressing
Bubble and squeak cakes, confit mushrooms, black garlic, roast leek, salsa verde

DESSERTS

Sticky toffee pudding, vanilla cream, toffee sauce
Tiramisu Lemon tart, vanilla and citrus crème frâiche
Cheese board, crackers, chutney, grapes (supplement)
Seasonal fruit Eton Mess apple and blackberry crumble, spiced soy custard (V)









EVENING BUFFET

Howies stovies – A Scottish favourite

Double bacon focaccia roll – A crowd favourite

Haggis, neeps and tatties, Glengoyne whisky sauce

Seasonal venison casserole and dumplings

Award winning Pieminister pies, various options available

Massaman Curry. Fish, Chicken or Vegetable

Three cheese macaroni cheese and herb crumb



OUR APPROACH TO SUSTAINABILITY

Howies food is a celebration of Scotland's natural larder and the brilliant local producers we are proud to work with. We know our suppliers personally, which means you can trust that everything we cook and serve is seasonal, responsibly sourced, and of the highest quality.

We work with farms across Scotland to source fresh seasonal vegetables. All our fish and shellfish are landed in Scottish harbours, our pork and beef are free-range and outdoor reared and come from trusted suppliers like Gilmour's Butchers.

Sustainability is at the heart of how we work. From reducing food waste and single-use materials to monitoring our energy and water use, we take care with the resources we use.









