



Larder Go Events
2020-2021

This version is abridged- please contact us for our full brochure

About Us



Larder Go was established in 2013 as a partner business to Edinburgh Larder and was joined in 2015 by Edinburgh Food Social to form a trio of food businesses with a passion for local, seasonal food.

We are delighted to have catered for events of all shapes and sizes over the years; from weddings to birthday parties.

With many years of experience and a team of friendly chefs and service staff, we will do everything in our power to make your event simply unforgettable.

Whether you are looking for a simple sandwich lunch or a full wedding service, Steve and the team are on hand to chat you through the details of your event and to make sure that everything goes off without a hitch.

We look forward to working with you to create something wonderful.

Our Suppliers



We believe that it's impossible to make great food without great ingredients and we are always working with local growers, farmers and producers to source fantastic produce to turn into delicious dishes.

Here are just a few of the people that we are proud to work with;

Milk & Cream- Bryce & Ashley at Mossgiel Family Dairy, Dumfriesshire

Lamb, Pork & Beef- Denise & Chris at Peelham Farm, Berwickshire

Vegetables- James at Tattie Shaws in Leith

Salads- Mike from East Coast Organics, East Lothian

Fish- Angus at Belhaven Smokehouse, East Lothian

Charcuterie- Susie & Steven from East Coast Cured in Leith

Wine from L'Art du Vin, Fife



Our Dedication to Giving Back

No matter how big or small, 15% of the profit from your event will go directly to Edinburgh Food Social, who work with young people and communities across Edinburgh to inspire people about the value and importance of local, seasonal food.

We are proud to say that, wherever possible, EFS apprentices are an important part of our team at big events.

edinburghfoodsocal.org

Our Food

Many of our clients prefer a laid-back approach to their event, with food either being served as a buffet or sharing family style. However, in light of recent events, it may be that you would rather that the food be plated—something that we are also delighted to do.

Our food revolves around what is available to us during each season. However, if there's something that you can't see on the menu that you would like, please just let us know and we'll be more than happy to come up with something.

Naturally, all dietary requirements and intolerances will be completely taken care of.



Expect dishes including...

Nibbles	Starter	Centrepieces	Salads	Puddings
Little sourdough toasts topped with Belhaven smoked trout	10 vegetable minestrone with sourdough and salted butter (v with vg option)	Curry and buttermilk roasted organic chicken thighs (gf)	Bulgur wheat salad with roasted grapes, fennel and fresh herbs (vg)	Macerated Autumn berry mess with cardamom, star anise and sweetened cream (v with vg option, gf)
Chargrilled aubergines stuffed with rocket and slow-roasted tomatoes (vg, gf)	Gin cured sea trout, beetroot and yoghurt puree, charcoal crumb	Caramelised red onion tart (vg)	Jersey Royal potatoes in homemade mint sauce (vg, gf)	
Pea and mint croquettes (v)	Ham hock with celeriac puree, lentils and fresh herbs	Hot roasted sea trout with pea shoots and burnt lemon dressing (gf)	Fatoush; a shredded Lebanese salad of tomatoes, cucumbers and bread (vg)	

We also offer delicious evening buffets and fantastic food for kids...



Drinks Packages

We work with the team at l'Art du Vin to offer a selection of excellent wines for you to choose from.

The team at l'Art du Vin are passionate about wines made by artisan producers that express their terroir. Their wines are made with passion, integrity and uniqueness of origin while remaining true to environmental and ethical issues.

They stock a wide range of biodynamic wines and organic wines alongside our very own range of micro fair trade wines, and we take great pride in being the first Scottish wine merchant to be a certified member of the Soil Association.

If you don't see anything you like below, we'll happily put you in touch with the team to organise a tasting.

You are, of course, welcome to bring your own wine.



Our Team

Larder Go is proud to offer a team of friendly, professional staff to cook and serve at your event.

Staff are charged per member of staff per hour, 100% of which is paid to the staff themselves.

Table setting, tableware, glassware & linen

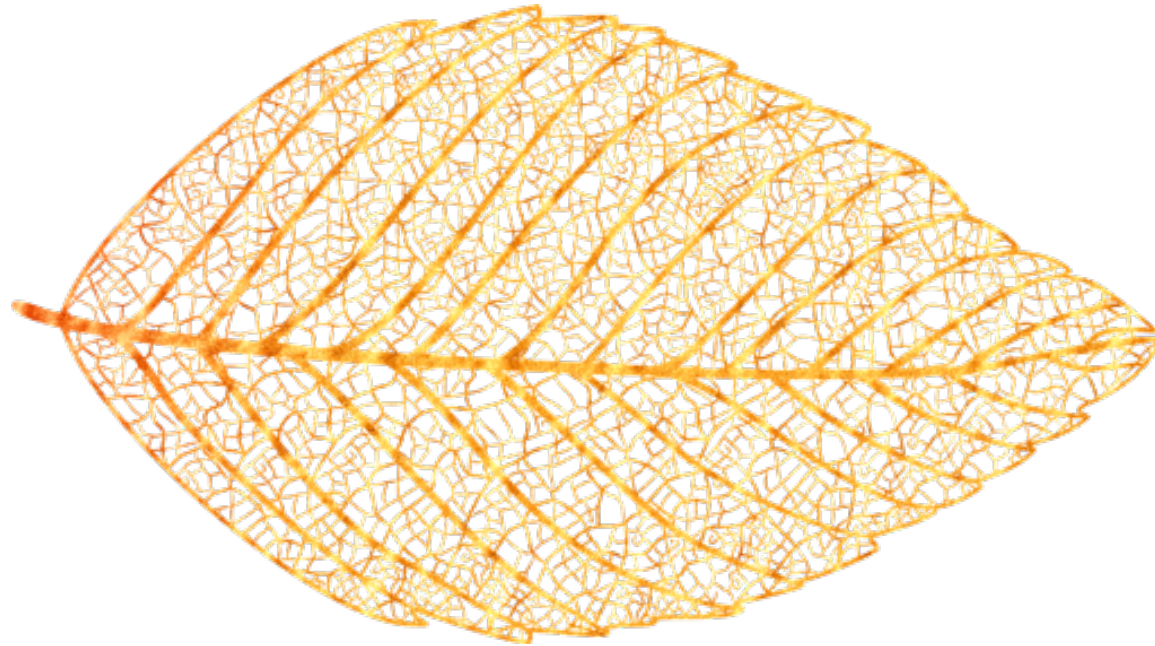
We work closely with Stephen and the team at Plate Hire & Clean to provide the table settings for each event including champagne flutes, plates, cutlery, wine glasses, water glasses, water jugs, white linen tablecloths and white linen napkins.

Should you be looking for additional items such as chair covers or need special items such as kitchen equipment, these can be ordered at additional cost.

Larder Go will organise the hiring of these items at no extra charge than the cost of the items themselves.

We do not set up or breakdown rooms as standard but are happy to do so for an additional charge.





Next steps...

We hope that all of the above has made for good reading and that you can see us as playing a part in your event.

We're sure that you will have questions so please don't hesitate to get in touch with us and we'll do our best to help you.

We look forward to hearing from you either on 07595 89 55 73 or catering@edinburghlarder.co.uk

Steve and the team at Larder Go x