

Situated on the picturesque shore of Leith, The Granary prides itself on its famous Scottish hospitality. The Jig room located upstairs has recently undergone an extensive refurbishment.

The stylish space now boasts a private bar, high tech AV equipment and lots of lovely natural daylight. Other facilities include dedicated events staff, high speed Wi-Fi access, private & semi-private spaces plus a selection of seasonal set menus.

The Granary benefits from excellent transport links including buses to and from Edinburgh City Centre. We invite you to step inside, and enjoy a whole new experience for your next event.

	SIT DOWN MEAL	BUFFET & DRINKS
MEZZANINE	32	40
JIG ROOM	60	80



All of our packages include private room hire, high spec AV equipment, stationery, free Wi-Fi & jugs of iced water for the tables.

PACKAGE 1

£25 PER PERSON

Tea, coffee & shortbread biscuits Selection of hot & cold buffet items

PACKAGE 2

£35 PER PERSON

Tea, coffee & shortbread biscuits 2 course lunch from seasonal market menu

EXTRAS

Breakfast rolls £6 per person Orange juice, yoghurt pots & breakfast rolls £12 per person



Celebrate this special day with us, and enjoy a perfectly crafted package to ensure mum-to-be and all her gang have memories to last a lifetime.

BABY SHOWER PACKAGE

£29.95 PER PERSON

Kir Royal or Mum-osa Selection of handcut sandwiches, cakes, teas & coffees



Get the gals together at The Granary! A fabulous hen party with a difference, enjoy time with your very own wine expert, who will talk you through a fun and interactive sipping and snacking session. HEN PARTY PACKAGE £24.95 PER PERSON Four specially selected wines and a selection of nibbles and grazing plates



We love family fun! Round up the wee ones for a party that packs a punch. We will organise everything from entertainment to eats, so you can kick back and relax knowing its all taken care of.

Available in our Mezz or Jig Room for parties of 20 kids or more, available Sunday afternoons.

PACKAGE OPTIONS

£13 PER PERSON

Snacks & drinks including goujons, chips, ice cream and unlimited squash

£180 PER HOUR

Mini Petting Zoo

£120 PER TWO HOURS

Arts & Crafts



Saying goodbye is a difficult time and here at The Granary, we are committed to taking care of all the necessary details that you need to say the perfect farewell.

PACKAGE 1

£13.95 PER PERSON

Selection of sandwiches
Tea, coffee & a variety of biscuits
Private room hire

PACKAGE 2

£15.95 PER PERSON

Room hire Selection of sandwiches Sausage rolls Tea, coffee & shortbread

PACKAGE 3

£18.95 PER PERSON

Soup with a selection of sandwiches
Sausage rolls
Tea, coffee & a variety of cakes
Private room hire



WINE PACKAGE

House Wine

£70 FOR 3 BOTTLES £90 FOR 4 BOTTLES

PROSECCO PACKAGE

£90 FOR 3 BOTTLES

BEER BUCKET 1

Estrella or Corona

£115 FOR 24 £57.50 FOR 12

COCKTAIL TREES

9 Cocktails

FROM £75



SET MENU ONE

£34.95 per person

STARTERS -

SOUP OF THE DAY (V, VG)

Petit Pain, Butter

CHICKEN LIVER PARFAIT

Arran Apple Chutney, Peashoot Salad, Oat Cakes

FETA, OLIVE & WATERMELON (VG)

Candied Figs, Endive & Rocket

HOT SMOKED SALMON

Capers, Citrus Creme Fraiche, Rye Crisps

MAINS -

CHICKEN SUPREME

Wrapped in Prosciutto, Herb Crushed Potatoes, Honey Roast Chantenay Carrots

BRAISED BLADE OF BEEF

Thyme Roast Roots, Buttered Mash Potatoes, Pan Gravy

SLOW ROASTED LOIN OF PORK

Dauphinoise Potato, Thyme Roast Roots, Bramley Apple Sauce

PROVENCAL VEGETABLE TART (VG)

Herb Crushed Potatoes, Rocket & Tomato Salad

DESSERTS

STICKY TOFFEE PUDDING

Traditional Ice Cream, Toffee Sauce

GLAZED LEMON TART

Clotted Cream, Berries

RICH DARK CHOCOLATE BROWNIE

Vanilla Mascarpone & Salted Caramel Sauce (vg available)



SET MENU TWO

£42.95 per person

- STARTERS -

SWEET POTATO VELOUTÉ (V,VG)

Coriander Oil, Shallot Crisps, Petit Pain, Butter

CHICKEN LIVER PARFAIT

Spiced Pear Chutney, Baby Herb Salad, Arran Oaties

HEIRLOOM TOMATO & FETA PANZANELLA (V.VG)

Rosemary & Garlic Croutons, Sherry Vinaigrette

MAINS

AYRSHIRE CHICKEN SUPREME

Ramseys Haggis Bon Bon, Honey Roast Carrots, Crushed New Potatoes, Johnny Walker Cream

PAN SEARED SEABASS

Lemon Thyme Mashed Potatoes, Roast Cherry Vine Tomatoes, Beurre Blanc

FORREST MUSHROOM & SUNBLUSH TOMATO GNOCCHI (V,VG)

Tarragon & Chervil Virgin Olive Oil

— DESSERTS ———

DARK CHOCOLATE & ORANGE TART (V, VG)

Orange Confit, Vanilla Ice Cream

RASPBERRY CRANACHAN (V)

Whisky Cream, Sweet Toasted Oats, Raspberry Coulis, All Butter Shortbreads

WHITE CHOCOLATE & RASPBERRY CHEESECAKE (V)

White Chocolate Drops, Strawberries, Crushed Meringue Blossoms, Chantilly Creme



SET MENU THREE

£49.95 per person

--- STARTERS ----

CONFIT DUCK & APRICOT TERRINE

Mango Chutney, Ciabatta Croutes, Baby Herb Salad

SMOKED SALMON

Endive, Lilliput Capers, Pickled Shallots, Katy Rodgers Crème Fraiche

ROAST BEETROOT HUMMUS (V,VG)

Pistachio Dukkah, Pickled Roots & Watercress Salad, Rye Crisps

——— MAINS ———

THE GRANARY BURGER

Rosemary & Sea Salt Crushed Asparges Potatoes, Fine Beans, Lemon Butter Sauce

BEEF SHIN OSSO BUCCO

Confit Garlic Buttered Savoy, Parmesan Creamed Potatoes, Port & Thyme

BUTTERNUT SQUASH

Harissa, Kale & Vegan Feta Feuille de Bric Strudel, Herb Salad, Polenta Pont Neuf

DESSERTS ----

CHOCOLATE MOUSSE & DARK CHOCOLATE CUP (V)

Griottine Cherries, Morello Cherry Purée

RASPBERRY & TOASTED ALMOND FRANGIPANE (V,VG)

Biscoff Crumb, Peanut Brittle

GLAZED LEMON TART (V)

Strawberry Compote, Clotted Cream

CHEESE SELECTION

Connage Highland Blue Cheese & Quince, Charcoal Cracker Clava Brie & Green Grapes, Arran Oaties Kilbride Cheddar & Spiced Pear Chutney, Rye Crouton



FINGER BUFFET

3 ITEMS FOR £14 PER PERSON

Additional items £4 per person

JAMAICAN JERK CHICKEN FILLETS

Mango & Coriander Salsa

SHREDDED DUCK SPRING ROLLS

Pickled Ginger & Soy

CRISPY COATED TEMPURA KING PRAWNS

Sweet Chilli Sauce

VEGAN HAGGIS DUMPLINGS (VG)

Oatmeal Crumb & Whisky Sauce

RED PEPPER & PARMESAN MINI QUICHE (V)

CHICKEN LIVER PARFAIT

Red Onion Chutney, Peashoot Salad, Toast

MARINATED LAMB KOFTAS

Raita Yoghurt

HAGGIS BON BON

Whisky Sauce

VEGETABLE SPRING ROLLS (V)

Pickled Ginger & Soy

VEGETABLE PAKORA (VG)

Spiced Onions & Tandoori Yoghurt

CHICKEN PAKORA

Spiced Onions & Tandoori Yoghurt

HAGGIS PAKORA

Spiced Onions & Tandoori Yoghurt

STICKY GINGER GLAZED TOFU & COURGETTE RIBBON SKEWERS (VG)

STICKY GLAZED PORK BELLY BITES

Pickled Cucumber & Herbs

CHILLED AVOCADO & CUCUMBER SOUP (VG)

Crostini

FILLED ROLLS

£6

per item

FRIED EGG · SCRAMBLED EGG

POTATO SCONE · VEGETARIAN HAGGIS

BLACK PUDDING · HAGGIS · HASH BROWN

BACON · LORNE SAUSAGE

CANAPES

£3.50 per item

CHICKEN LIVER PARFAIT

Red Onion Chutney, Peashoot Salad, Toast

RED PEPPER & PARMESAN MINI QUICHE

HAGGIS BON BON

Whisky Sauce

TERIYAKI SALMON

Sesame Seeds

VEGETABLE SPRING ROLLS (V)

Pickled Ginger & Soy

LAMB CHIPOLATA

Onion Jam

CHILLED MELON & CHAMPAGNE SOUP

TOMATO & BASIL CREAM CHEESE CROUTON

ARRAN OATCAKES

Smoked Salmon & Cream Cheese

PARMA HAM & GOATS CHEESE ROULADE

MINI YORKSHIRE PUDDING

Roast Beef & Gravy



FIND US

For further details or to discuss please contact us on:

T: 0131 554 9465 W: granaryleith.co.uk E: events@granaryleith.co.uk A: 32-34 Shore, Edinburgh, EH6 6QN

We can cater for all kinds of parties, please get in touch for further information





