

Starters

Hand dived scallop, with confit chicken wing, leeks, hazelnuts, and madeira jus gras

Lightly dressed Scottish crab, with fine herbs, lemon, crème fraiche and warm treacle soda bread

Lightly cured Scottish salmon, mango, passionfruit and coriander, finished with fresh horseradish

Presse of smoked and confit MOR organic duck, with truffle honey dressing, endive & crispy duck skin

Truffled Jerusalem artichoke velouté, mont d'or crostini, truffled potato and apple salad

Venison tartare, salt baked beetroot, pickled red cabbage and green peppercorn

We use exceptional seasonal ingredients which means that these dishes may vary, we will discuss any amendments with you

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A top-down view of a white ceramic plate featuring a gourmet starter. The main element is a piece of smoked salmon, sliced into several thin, overlapping pieces. It is garnished with fresh green asparagus spears, thin slices of white radishes with red skins, and a small wedge of bright yellow lemon. The plate is set against a dark, textured background, possibly a wooden table.

Main Course

Roasted lamb loin, lamb & winter vegetable ragu, belly croquette, grilled roscoff onion and golden raisin

Shallot & thyme tarte tatin and beauvaise blue cheese 'waldorf salad'

Aged beef sirloin, wild mushroom duxelles, Lagavulin whisky sauce and pommes anna

Roasted halibut fillet, Ayrshire potato, spinach and Champagne & caviar butter sauce

Glazed pork cheek, black pudding croquette, savoy & pancetta, white bean & garlic puree, apple vinegar and black truffle

Pasture Poultry chicken breast, confit leg 'Caesar' bonbon, peas a la Francaise and wild garlic

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Dessert

Passionfruit posset, with tropical fruit salsa, crystallised white chocolate and mango sorbet

Dark chocolate cremeux, with caramel milk chocolate mousse, boozy cherries and pistachio

Vanilla crème brulee, berries and raspberry macaron

Baked white chocolate cheesecake, lemon, amaretto cherries and caramelised oats

Salted caramel tart, knockraich crème fraiche and praline

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