

Weekend Christmas Menu

*Taste the Christmas season with our menu packed full of festive favourites
with an elegant twist.*

Roquefort cheesecake with pear and walnut salad & lemon vinaigrette
Roulade of duck breast with blood orange, redcurrant & pomegranate
salad

Tempura ocean king prawn, wakame, mango chilli salsa & wasabi aioli
Honeyed roast parsnip soup with cheese straws

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Seasonal fruit sorbet

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Festive turkey with apricot & pine nut stuffing with cranberry port jus,
brussel sprouts, orange & nutmeg carrots, roast potatoes and grain
mustard mash

Crispy skin salmon, skordalia, chilli jam, orange & aged balsamic syrup
Braised beef with port, vanilla & juniper berry jus, celeriac mash and
garlic silver beets

Leek and wild mushroom pearl barley risotto with asparagus and
parmesan crisps

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Self-saucing Christmas pudding

Eggnog cheesecake, streusel topping and mince pie ice cream

Gingerbread hot chocolate mousse

Assiette of mini festive treats with complementing seasonal fruits

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Selection of flavoured teas and coffee are available

3 course lunch £14.95 | 4 course dinner £17.95

Friday, Saturday & Sunday

6.15pm–8.15pm

Hogmanay Menu

Celebrate New Year with a traditional Scottish evening with spectacular views of the Edinburgh Hogmanay Fireworks.

Amuse bouche

Ravioli of Stornoway black pudding, sautéed baby spinach leaves and butter sauce

Confit of border lamb, redcurrant and rosemary glaze and pea shoots

or

Honey glazed goat's cheese, on chargrilled polenta, smoky tomato relish and wild rocket salad

Strawberry champagne sorbet

Fillet of Scottish Borders beef, champ, braised shallots with a port and juniper berry jus

or

Roasted halibut with an olive tapenade, galette potato and tarragon foam

Bitter chocolate fondant with a tuile biscuit and ginger ice cream

Passion fruit mousse with wild berry coulis

Tea or coffee and homemade petit fours

£65 per person

Includes 4 course menu, live band until 1am, glass of sparkling wine on the balcony overlooking the Edinburgh Hogmanay fireworks (weather permitting).

Training Restaurants Christmas Lunch Menu

A traditional Christmas lunch with a difference. Choose from a host of festive dishes created in Edinburgh College training kitchens.

Roquefort cheesecake with a pear & walnut salad and lemon vinaigrette

Roulade of duck breast with orange & redcurrant salad

Honeyed roast parsnip soup with cheese straws

Sole Veronique with duchesse potato

Chestnut & cranberry tartlet with mango puree

Supreme of salmon wrapped in smoked bacon with samphire and a dill sauce

Lamb cutlets in filo pastry with baby courgette, tomato and mint salsa

Festive turkey with apricot & pine nut stuffing and cranberry port jus

Braised loin of pork with prunes and cider sauce with a puree of root vegetables

Leek and wild mushroom pearl barley risotto with asparagus & parmesan crisps

Brussels sprouts | Glazed carrots with orange and nutmeg | Roast potatoes | Wholegrain mustard mash

Festive dessert platter

Selection of flavoured teas and coffee are available

£14.95

Training Restaurants Christmas Dinner Menu

Enjoy Christmas fine dining throughout December with our festive menu prepared by Edinburgh College students.

Roast goose with cranberry & apricot stuffing and served with balsamic and raspberry salad

Prawn & saffron ravioli with lobster cream sauce

Game terrine with red onion chutney

Brie, pear and rocket tart with port and orange drizzle

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Cream of tomato soup with claret
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Tronçon of halibut Dugleré, almond potatoes
& red cabbage cannelloni

Traditional roast turkey

Sautéed trio of pork, lamb & beef with winter vegetables, potato
Rösti with a trio of sauces

Chestnut tortellini on a chargrilled garlic, sage & apricot polenta
with a nut cutlet and pearl vegetables in tomato consommé

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Festive dessert platter
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Petit four selection

Selection of flavoured teas and coffee are available

£19.95