

The Apprentice Restaurant



Open for Christmas Lunch

12.15pm-1pm

3-13 December

Tues - Fri only

£14.95

Open for Christmas Dinner

6.15pm-7pm

4, 5 Dec & 11,12 December

Wed & Thurs

£22.95

The Apprentice Restaurant

Granton Campus

West Granton Road

Edinburgh

t: 0131 559 4030 / 4101

e: apprentice@edinburghcollege.ac.uk

eh15

Open for Christmas Lunch

12.15pm-1pm

3-20 December

£14.95

Open for Christmas Dinner

Tues-Thurs: 6.15pm-7pm

Fri-Sat: 7pm-8.30pm

3-20 December

£22.95

eh15

The Club

Milton Road Campus

Milton Road East

Edinburgh

t: 0131 344 7344

w: theclubedinburgh.com/eh15

Hogmanay Dinner

5 course meal | Glass of bubbly | Live band

8pm

£55

TUESDAY SPECIAL OFFER

Available on 3, 10 & 17 December

Limited Menu | 3 courses for only £5



Christmas & Hogmanay Menu 2013



eh15
restaurant & bar

Christmas Lunch eh15 and The Apprentice

Mozzarella and red onion marmalade tartlet
Spiced tempura guinea fowl breast and chilli jam dip
Celeriac, pancetta and thyme soup
Smoked salmon and crab terrine,
with dill and lime aioli
Poached chicken stuffed with caramelised walnuts,
served with beetroot compote

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Festive turkey with sage and pine nut stuffing,
port and cranberry jus

Baked cod with gremolata crust,
served on buttered samphire sauce
Braised beef daube with porcini mushrooms
and horseradish mash
Honey parsnip and chestnut loaf, with polenta chips
and redcurrant gravy
Confit duck leg and smoked duck slice, on a
flageolet bean and lardon cassoulet

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Christmas platter of mini sweets

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Tea and coffee

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3 courses £14.95

Christmas Dinner eh15 and The Apprentice

Roast goose with prune and apricot stuffing,
served with apple, stilton, beetroot
and balsamic raspberry salad
Lobster & saffron tortellini with lobster cream
Game terrine with homemade pickle
Mosaic of vegetables with sweet pickled vegetable
salad topped with goats cheese
Beef consommé

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Watercress veloute and beetroot dice

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Roast turkey with Christmas trimmings & vegetables
Noisettes of pork, ham & beef fillet served on potato
rosti with winter vegetables & port jus
Troncon of halibut with Veronique sauce, Marquise
potatoes & red cabbage cannelloni
Chestnut ravioli on a chargrilled garlic, sage
& apricot polenta with a nut cutlet and pearl
vegetables in tomato consommé

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Christmas platter of mini sweets

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Mince pies and petit fours

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3 courses £22.95*

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* See reverse for Tuesday Special Offer at eh15

Hogmanay Dinner eh15 8pm

Scottish lobster with chilli and ginger,
shallow fried in a won ton pastry.

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Braised confit of Gressingham duck legs with a
purple basil pesto and micro salad
Saffron scented leek risotto with sautéed girolles

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Pink champagne sorbet

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Roasted guinea fowl, Saltimbocca sage & vine ripe
tomato relish, Dauphinoise potatoes and a port jus
Pan fried cod supreme with crispy potatoes
and mustard lentils

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Mille-feuille of chocolate with lavender
Fresh green apple parfait served with crushed
pistachio biscuits

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£55

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includes 5 course meal, glass of bubbly,
piper at bells & live band.

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Bar open until 1am.

