

Training Restaurants Christmas Lunch

Butternut squash & star anise soup with crème fraîche
Poached sole paupiette, vermouth veloute, Duchesse potatoes
Smoked salmon and prawn terrine
Warm duck breast with orange & redcurrant salad, vinaigrette
Goats cheese, leek & chestnut tartlet with dressed leaves

Braised beef with wild mushrooms, red wine sauce
Baked cod with herb crust, with samphire & a smoked bacon
and dill sauce
Turkey with apricot & chestnut stuffing & cranberry port jus
Roast loin of pork, cider sauce
Stuffed portobello mushrooms with puy lentils, herb oil
Roast potatoes, brussel sprouts, parsnip puree, glazed carrots

Assiette of desserts

£14.95 per person

8th, 9th 10th, 11th, 15th, 16th, 17th, 18th Dec

Bookings from 12.15pm-12.45pm

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eh15
restaurant & bar

The Apprentice Restaurant | Granton

resdiary.com/Restaurant/ApprenticeRestaurant
0131 559 4030 / apprentice@edinburghcollege.ac.uk
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eh15 Restaurant | Milton Road

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 Eh15-Restaurant-Bar




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Training Restaurants Christmas Dinner

Confit of pigeon with black pudding, spinach & beetroot salad
Prawn & saffron ravioli with shellfish bisque
Game terrine with red onion chutney
Brie, pear and rocket tart with port & orange reduction

.....
Wild mushroom veloute soup
.....

Hot smoked halibut with clam chowder & crab fritter
Traditional roast turkey & trimmings

Beef fillet, pressed shin, winter vegetables & potato rosti
Duo of pork: pancetta wrapped loin, cider-braised belly, apple jelly
& pommes Anna

Vegetable Wellington, tomato consommé & traditional trimmings

.....
Flambéed Christmas pudding iced soufflé, clementine crisp,
chocolate holly

Cranberry & apple strudel, pistachio brulee and vanilla ice cream

Dark chocolate & chestnut terrine, chocolate crumble, spiced
poached baby pears, chocolate sorbet & yuzu gel

Passion fruit tart, griddled pineapple, coconut ice cream &
meringues

Gingerbread beignets with eggnog Anglaise

.....
Petit four selection

£19.95 per person

9th & 10th, 16th & 17th Dec

Bookings from 6.15pm-6.45pm

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