



**THE GATEHOUSE PACKAGE
SAMPLE MENU**

Regular

Canapés

∞

Blarliath Farm Black crowdie cheese, sesame seed cones
Auld reekie smoked salmon on blinis, chive crème fraiche and yuzo pearls
Chilli king prawn on herb crouton with coriander and lime cream
Carpaccio of Scotch beef, rocket salad and truffle with paprika dressing

Starter

∞

Finnan Haddock and asparagus tart
Served with chicory salad, wilted spinach and herb butter sauce

Main

∞

Feather blade of Blairgowrie beef
Served with chive crushed new potatoes, smoked bacon lardons, buttered peas, caramelised onions, roast chantenay carrots and tarragon sauce

Dessert

∞

Vanilla panna cotta
Served with Perthshire strawberry and mint salsa, pistachio biscotti

∞

Tea, coffee & tablet

Vegetarian

Canapés

∞

Parmesan palmier, Arran caramelised onion chutney, sun blushed tomato

Mushroom Arancini

Fet-Like Cheese, confit tomato, basil dressing

Starter

∞

Asparagus tart

Served with chicory salad, wilted spinach and herb butter sauce

Main

∞

Roast Lothian vegetable wellington

Served with roasted new potatoes, fine beans, Savoy cabbage,
grilled peppers, roast baby onion and tarragon sauce

Dessert

∞

Vanilla panna cotta

Served with Perthshire strawberry and mint salsa, pistachio biscotti

∞

Tea, coffee & tablet

For more menu options, or dietary requirements, please contact hospitality@edintattoo.co.uk

Please note these menus are subject to change