

EDINBURGH
CASTLE



GRADUATION LUNCH AT THE CASTLE

Celebrate your success with friends and family in the historic Queen Anne Building, located off Crown Square in the heart of Edinburgh Castle

Using the freshest local produce our chefs have created an exciting three course Graduation Lunch menu

Available 23 June - 11 July
and 16 - 17 July 2009

MENU

£35 per person

Including entry to the Castle

Garden pea and mint soup with onion bread

Summer ruby salad with roasted beetroot,
red chard, radish, red cabbage, flaked Lanark
Blue cheese and raspberry vinaigrette

Smoked chicken cock a leekie tart
with dressed baby spinach

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Char grilled pork T-bone, summer cabbage,
and Scotch potato bake

Pan fried mackerel, roasted fennel, runner beans
and confit potatoes with watercress sauce

Half baked aubergine with creamy asparagus filling
and parsley crumb

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Roasted peach with raspberry syrup
and vanilla steamed pudding

Jaffa chocolate mousse with Drambuie
soaked strawberries

Rhubarb fool with crunchy oaty biscuit

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Tea, coffee and tablet

Pre booking is ESSENTIAL

Tel: 0131 220 4833

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