



# EDINBURGH CASTLE

## MENU





# CELEBRATE YOUR EVENT IN STYLE AT EDINBURGH CASTLE

No matter what the occasion of your event, our simple approach of putting people first is, we believe, something that sets us apart.



# CANAPÉS

## MEAT

Stornoway black pudding and Clash farm pork sausage roll, tomato fondue, rocket (w)

Campbells of Linlithgow haggis rolled in Grampian oats, Auchantoshan single malt whisky sauce (w)

Mey Selections lamb, spring herbed polenta, minted salsa verde (w)

Rannoch Smokery venison, radicchio, lemon zest, sweet chilli mascarpone (c)

Scottish chicken, sage and shallot boudin, smoked pancetta, fig chutney, roasted almonds (w)

Scotch beef cheek, panko shallot crumb, truffled parsnip, tarragon (w)

## FISH

Peterhead smoked haddock and leek risotto cake (w)

Arbroath smokie and horseradish paté, dill crepe roulade, apple puree (c)

Seared tiger prawns, Black Grouse whisky cocktail sauce (w)

Scottish smoked salmon, cracked pepper, shallot, Perthshire soda bread (c)

Smoked eel, hot beetroot chutney, horseradish and dill blinis (c)

Bradon Rost salmon and new potato frittata, chives, lemon crème fraiche (c)

Scrabster landed crab and chilli salad, wasabi and lime avocado, tomato coriander tartare (c)

## VEGETARIAN

Parmesan shortbread, cherry tomato, parmesan cream, green basil (c)

Perthshire wild mushroom and asparagus tartlet, semi dried tomato (w)

Sticky shallot and Lanark Blue cheese tart, celery salad, thyme leaves (w)

Marinated Fet Like cheese, watermelon, salted roast almond (c)

Arran Mist Scottish brie, red onion marmalade, mini oatcakes (w)

Heritage carrot tart tatin, hot beetroot chutney, pickled walnut (c)

## DESSERT

Fresh fruit skewer, pineapple, strawberry, melon & minted syrup

Carrot cake, cream cheese frosting

Chocolate brownie, kirsch cherries

Lemon tart, fresh raspberries

Glazed fresh berry tart, Glayva crème patisserie

Cranachan cheesecake, raspberry, Drambuie, heather honey, toasted Grampian oats

# BUFFET

Please choose any 5 items made up of 3 main courses and 2 sides.

## MEAT

Slow cooked Navarin of Mey Selections lamb, red wine sauce, spinach, Savoy cabbage (w)

Campbells of Linlithgow haggis, neeps and tatties (w)

Thyme and lemon roasted Scottish chicken, oyster mushroom and bacon lardons cream sauce, basmati and wild rice (w)

Breaded turkey escalope, sweet potato wedges, roast pepper jam (w)

Slow roasted Scotch pork belly, Cajun spiced wedges, ginger and honey glaze (w)

Citrus and Perthshire heather honey roasted duck leg, roast beetroot, sage gravy (w)

Rannoch Smokery chicken breast, roasted asparagus, avocado, caramelised grapes (c)

Scotch beef meatballs, smoked paprika, peppers and onion goulash sauce, sour cream, pappardelle pasta (w)

## FISH

Pickled Scottish herring, apple and dill cucumber dressing (c)

Baked North Sea cod, shaved fennel, heritage tomatoes, new potatoes, basil, black olives (w)

Chilli and lemon tiger prawns, glass noodles, mango, papaya, satay dressing (c)

Grilled Scottish salmon, sugar snaps, tender stem broccoli, Perthshire heather honey and Arran grain mustard dressing (w)

Roast pancetta wrapped Scottish trout fillet, pearl barley risotto (w)

Monkfish, lime, coriander and mango salsa, wilted greens, couscous (w)

Seared sea bass fillets, stewed white beans, red pepper, baby onions (w)

Loch Fyne Kipper, spinach, kale, Fet Like cheese, hen's egg bake (w)

# BUFFET

Please choose any 5 items made up of 3 main courses and 2 sides.

## VEGETARIAN

Char grilled aubergine, Fet Like cheese, pomegranate, sumac, grilled pitta bread (c)

Halloumi, red and yellow pepper skewers, pickled red onions, sour honey and rosemary dressing (w)

Roast butternut squash, red onion and Fet Like cheese frittata (w)

Baked sweet potato, butter beans, spinach, toasted pine nuts and rocket pesto (w)

Mushroom stroganoff, French Camargue red rice (w)

## SALADS

Heritage tomato panzanella; red onion, blackened peppers, cucumber, capers, basil, sourdough (c)

Roasted red, candied and golden beets, pickled Chantenay carrots, breakfast radishes, micro coriander (c)

Watermelon, cucumber, Greek feta, black olive, walnut, mint and lime zest (c)

## STARCHES

New potatoes, red and green apple, Arran mustard and Perthshire rapeseed oil dressing (c)

Roasted Charlotte potatoes, herb marinated artichokes, green olives, marjoram (w)

Quinoa, Strathdon Blue, caramelised baby onions, crushed walnuts, horseradish crème fraiche (c)

Red lentils, brown and wild rice, coriander roasted carrot, cumin sweet potato, orange and spring onion dressing (w)

Jersey royals, cornichons, shallot, caper, spring onion, mustard, white wine (c)

Orzo pasta, sun dried tomatoes, red pesto, bocconcini, toasted almonds (c)

Pearl barley, mixed peppers, carrots, red onion, Perthshire heather honey (c)

Giant couscous, marinated Fet Like cheese, rose harissa, saffron aioli (c)



## BOWL FOOD

### MEAT

Rannoch Smokery venison, roasted beetroot salad, sherry vinegar and Arran mustard dressing (c)

Carved roast Mey Selections Highland lamb loin, garden peas, spinach and mint crush, glazed Chantenay carrots, red currant gravy (w)

Chicken Maryland in golden panko crumb, banana, sweetcorn fritter, crisp smoked bacon, tomato salsa (w)

Robertson's of Ayrshire smoked ham hock, cauliflower florets, Isle of Mull cheddar rarebit, curly kale (w)

Moroccan spiced Scotch lamb meatballs, pomegranate and apricot couscous, harissa and mint yoghurt dressing (w)

Peppered Scotch sirloin steak, chunky chips, mushrooms, cherry vine tomatoes, béarnaise sauce (w)

Campbells of Linlithgow haggis, neeps and tatties, Highland Park malt whisky sauce (w)

### FISH

Roast North Sea cod, leek and pearl barley risotto, curly kale, crumbled Gruth Dhu (w)

Cones of panko coated North Sea lemon sole, chips, lime wedge, tarragon tartar (w)

St James Smokehouse hot smoked salmon, new potatoes and samphire salad, lemon oil dressing (c)

Seared fillet of sea bass, puy lentil, shaved fennel, salsa verdi (w)

Scottish salmon fishcake, garden peas, lettuce, onion, cream sauce (w)

Sweet marinated Scottish herring, dill cucumber, apple and onion sauce (w)

### VEGETARIAN

Heritage tomato panzanella, red onion, blackened peppers, cucumber, capers, basil, sourdough (c)

Mac and cheese, truffled beetroot salsa, pickled walnuts, parmesan (w)

Brown lentils, red and wild rice, coriander, roasted carrots, cumin roasted sweet potato, orange and spring onion dressing (c)

Grilled haloumi, chunky Mediterranean vegetables, tomato ragout (w)

Marinated Fet Like cheese, watermelon, toasted pumpkin seeds, sour honey dressing (c)

Thai vegetable green curry, coconut rice, prawn crackers (w)

### DESSERTS

White chocolate cranachan, Drambuie, Perthshire heather honey, toasted Grampian oats

Summer pudding, clotted cream

Banoffee pie, bananas, caramel sauce, whipped vanilla bean cream, white and dark chocolate shavings

Cherry and almond tart, vanilla ice cream

St. Clements posset, rhubarb compote, ginger crumble

Fresh fruit skewer - pineapple, strawberry, melon, minted syrup



# LUNCH & DINNER

## (STARTERS)

### MEAT

Campbells of Linlithgow haggis, neeps, tatties, Arran mustard and Auchantoshan whisky sauce (w)

Robertson's of Ayrshire pulled ham hock, mustard fruits, pea shoots, Perthshire heather honey dressing (c)

Scottish chicken and spring vegetable soup, garden herbs, Isle of Mull cheese straw (w)

Wild boar and Highland venison terrine, celery salad, Cumberland sauce (c) \*

Rannoch Smokery duck breast, roasted asparagus, Heritage tomatoes, pickled rhubarb, heather honey and citrus dressing (w)

### VEGETARIAN

Green and yellow courgette tart, broad beans, artichoke, pickled walnuts, tarragon emulsion (w)

White onion and Thistly Cross cider veloute, thyme roasted butternut squash, toasted pine nuts (w)

Avocado and cucumber salad, rice vinegar, toasted sesame oil, mixed seeds (c)

Pickled Heritage beetroot, Dunlop Dairy Glazert goats cheese log, sherry vinegar and Summer Harvest cold pressed rapeseed oil dressing (c)

Butternut squash tortellini, parmesan and sage butter (w)

### FISH

Bradan Orach salmon, Scrabster landed crab, caper berries (c)

Scottish salmon pressed terrine, dill and lemon oil dressing (c)

Cullen Skink – Finnan smoked haddock, potato, leek and cream soup (w)

Inner Hebrides king scallops, Stornoway black pudding, crisp pancetta, herb butter sauce (w) \*

Loch Fyne potted kipper, horseradish crème fraiche, watercress mousse, pickled cucumber, fennel leaves (c)

Dishes marked with an asterix are subject to a £6.50 surcharge



# LUNCH & DINNER

## (MAIN COURSES)

### MEAT

Mey Selections lamb rump, fondant potato, Heritage carrots, spinach, garlic, pea and mint crush

Scotch beef fillet, Perthshire wild mushroom gravy, roasted seasonal vegetables, sugar snap peas, crushed new potatoes \*

Herb stuffed Scottish chicken breast, roast new potatoes, celeriac puree, morels, leeks, thyme jus

Scotch blade of beef, slow braised in St Mungo lager, sticky button onions, maple Chantenay carrots, skirlie potatoes, kale

Pan seared Barbary duck breast, crispy potato, fine beans, gooseberries, cracked pepper and claret sauce

Mey Selections lamb loin, maple glazed spring vegetables, sweet potato puree, coriander seed jus

Seared loin of Highland venison, summer berries and Claret sauce, fine green beans, glazed radishes, Boulanger potatoes \*

Prime Scotch beef ribeye roast, celeriac, horseradish gratin, spinach, watercress puree, gravy

### FISH

Monkfish tail, lemon and herb butter sauce, oyster sauce glazed tender stem broccoli, green asparagus, new potatoes

North Sea cod, new potatoes, samphire, saffron, mussel and clam chowder, smoked bacon, tarragon oil

Scottish salmon, tomato, tarragon butter sauce, baby leeks, crushed new potatoes

Halibut, brown shrimp, Scabster landed crab, spring vegetable strips, sherry cream

North Sea hake, fennel, dill, caper and raisin, spinach, dry sherry cream

### VEGETARIAN

Butternut squash, caramelised red onion and Fet Like cheese frittata, spinach cream

Mac and cheese, spinach, truffled beetroot salsa, pickled walnuts, parmesan

Chargrilled vegetable stack, onion marmalade, red pepper puree

Fricassee of wild mushroom, rosti potatoes, spring herb salad

Savoy cabbage, Gruth Dhu crowdie, root vegetables, kale, braised pearl barley

Dishes marked with an asterix are subject to a £6.50 surcharge



# LUNCH & DINNER

## (DESSERTS)

Pineapple coconut Pavlova, candied lime, scorched pepper meringue, pineapple crisp (c)

Rhubarb almond tart, poached rhubarb and puree, cardamom vanilla glaze, salted almonds (w)

Apple calvados tart, almond crumble, walnut and maple ice cream, apple crisp (w)

Cranachan, raspberry, Drambuie, Perthshire heather honey, toasted Grampian oats (c)

Treacle tart, apple chutney, lemon curd, brandy snap (c)

Lemon ginger tart, burnt meringue, raspberry sorbet, pain d'epice crumbs, muscovado cream (c)

Glasy panacotta, Scottish mixed berries, orange caramel (c)

Trio of raspberries – cranachan cheesecake, hazelnut meringue, brulee (c)

Selection of Scottish cheeses, grapes, Pickled in Scotland fruit cheese, Pittenweem oatcakes (c)



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We are also the catering partners for Stirling Castle