SURGEONS QUARTER EDINBURGH

Sample Wedding Menu

STARTERS

Textured salad of Ailsa goats cheese, peppered watermelon jellies blueberries and torched figs toasted hazelnuts and red tip chicory | V

Scorched heirloom vine tomatoes, bocconcini spheres, purple sprouting basil and pecorino crisps with aged balsamic and Tuscany oil | V

Podded pea and mint panna cotta, ham hock bonbon, borage sprouts and Campari vine salsa with Mull cheddar and onion seed snaps

Islay Smoked salmon, new season asparagus, quail egg and summer beet carpaccio root radish cream sprouting pea shoots

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MAINS

Butter braised landlocked salmon, confit of fir tree potatoes, chilli oil and hot salad of tiny tomatoes, beans and pak choi

Free range chicken with fava beans, King oyster, grelot onions and foraged summer truffle pomme puree

Slow cooked rare breed pork collar, golden pear cider with a medley of sprouting elopement vegetables, heather honey and girolles

Slow cooked shin of Highland beef, golden wonder pomme puree with spring onion tips, vine tomato and candied carrots

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DESSERTS

Summer fruits, a warm consommé of elderflower and apple blossom with limoncello bonbon

Poached apricots with camomile, honey and almond cream, peach meringue and pomegranate seeds

Roast Scottish strawberries, vanilla and heather honey panna cotta with cherry dust and mallows

Citrus trio of lime posset, candied lemon tart and pink grapefruit curd shot with house granola