



TASTE OF SCOTLAND GALA DINNER

£105.00 per person

Minimum numbers 100, Maximum numbers 300. Arrival 7.00pm, carriages at midnight.

Experience some true Scottish hospitality at the top of Edinburgh's Royal Mile.

Guests arrive to a whisky cocktail then enjoy the spectacle of the traditional Address to the Haggis followed by a gourmet four course dinner.

Entertainment continues after the meal with a highland dancing demonstration and a traditional ceilidh.

Package includes:

Exclusive room hire

Whisky cocktail and sparkling wine reception

Half a bottle of wine per person

Four course meal

Haggis Chieftain, Piper, 2 Highland Dancers and 3 piece Ceilidh Band

Table decorations

Black linen tablecloths and tartan napkins

Two menu cards per table

Cloakroom

A private cash or account bar

Dedicated Events Manager

Tea, coffee and tablet

Whisky dram to accompany the address to haggis (optional) - £4.00



TASTE OF SCOTLAND GALA DINNER - MENU

Please select one meat or fish option and one vegetarian option for your main course.

Starter

Smoked haddock, leek, puy lentil and potato terrine served with Scottish samphire salad, caper and lime dressing*

Intermediate

Crispy haggis bon bon toasted in oatmeal with potato and neep mash and a whisky and honey barley broth*

Main courses

Scottish fillet of beef with skirly tomato, sliced potato cake, wilted spinach and red wine jus
(supplement of £5.00 per person)

Free range corn fed chicken stuffed with wild mushroom mousseline, Arran mustard potato cake and sticky crab apple chipolatas served with grilled scallion and oyster mushroom jus
Trout fillet, wine and onion fondant potato, braised fennel and Shetland mussel medley
Pear barley, rosemary, woodland mushroom and garlic risotto, seared cherry tomatoes and St Maure goats cheese with truffle oil and parmesan tuille (v)

Dessert

Glasya and Scottish raspberry cheesecake with Scottish shortbread and raspberry and Drambuie shot
Tea, coffee and tablet

* a vegetarian option will be supplied