



EDINBURGH
RESTAURANT
FESTIVAL
9TH - 23RD OCT



THIS IS
EDINBURGH

Edinburgh Restaurant Festival – The Chefs' Table - Menu

Enjoy a fine-dining extravaganza of five delicious courses, each meticulously devised by the city's top chefs - *Mark Greenaway, Craig Sandle, Stuart Ralston* and *Paul Wedgwood* – and all perfectly matched with a wine, beer or cocktail.

Canapes

Evan Welsh Ghillie Dhu

Bite size tastings of scallops, beef fillet, haggis and halloumi

Starter

Stuart Ralston – Aizle

Aura Heritage Potato, Smoked Salmon, Pear and foraged Sweet Cicely.

Fish

Paul Wedgwood – Wedgwood The Restaurant

Scottish Shellfish Showcase of Lobster Thermidor Creme Brûlée, Scallop Ceviche, Langoustines and Crispy Pigs Tails with Apple and Raisin Sauerkraut

Meat

Craig Sandle – The Pompadour

Red-Legged Partridge accompanied by Salsify, Parsley Root and Saffron

Krystal Goff – Aizle

Elderberry Royale

Dessert

Mark Greenaway- Restaurant Mark Greenaway

Cluttie dumpling with Treacle Meringues, Burnt Citrus Jelly and Juniper Cream.

£100 per person including matched drinks per course

Date: Wednesday, 8th October

Time: 7pm

Venue: Ghillie Dhu, 2 Rutland St, Edinburgh EH1 2AD

Book: Ghillie Dhu T: 0131 247 4701 or email: ghillieevents@g1group.com.

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