

Leith's

At the EICC we always strive to source our ingredients locally, mindful of the effects on the environment, of lengthy delivery distances. Notwithstanding that, Scottish produce is fabulous.

The menus that follow are created from ingredients that, more than any of our others, reflect our desire to reduce environmental impact.

Menu 1

Beetroot Cured Salmon
Horseradish and Fennel Salad

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Roasted Rump of Borders Lamb with Wild Garlic Crust
Braised East Lothian Potato and Onion
Caramelised Butternut
Rosemary Jus

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Rhubarb and Custard

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Fairtrade Coffee and Chocolates

£41.00 per person

Menu 2

North Sea Prawns
Lemon and Chilli Salad

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Fillet of Aberdeenshire Pork
Green Peppercorn Mash, Roasted Carrots
Seared Baby Leeks and Shallot Sauce

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Raspberry Brûlée
Organic Chocolate Biscuits

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Fairtrade Coffee and Chocolates

£39.50 per person

“Whether we are making a sandwich or a banquet we aim to be, in every way, **simply better**”

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Menu 3

Caramelised Onion Tart
Crumbled Lanark blue cheese

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Pan fried Sea Trout
Locally Sourced Mushrooms, Spinach and Potato Rösti
Wild Garlic Sauce

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Organic Chocolate and Honeycomb Tart
Local Dairy Cream

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Fairtrade Coffee and Chocolates

£39.50 per person

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Prue Leith