

# THREE COURSE MENU

We have carefully crafted dishes  
to suit everybody's taste.



THREE COURSE MENUS

# TIME TO INDULGE

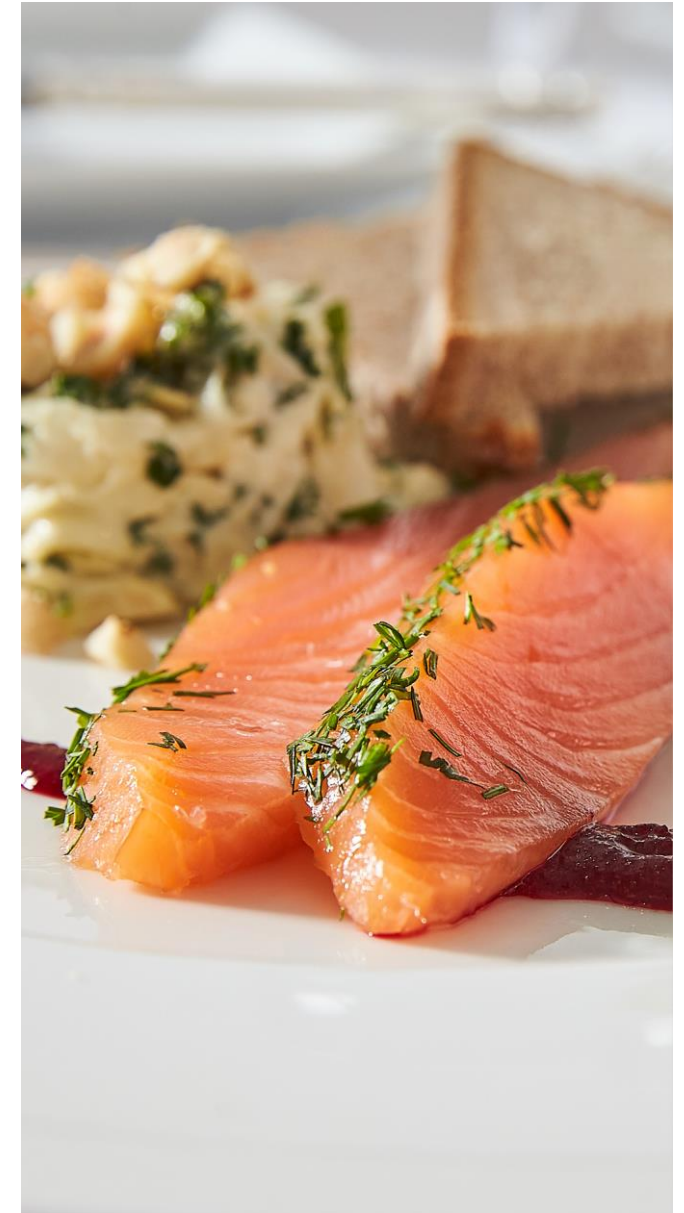
Our menus offer a variety of options to suit all occasions.

Should you wish to mix and match items, add an additional course or have a bespoke menu created for your dinner, we will be delighted to arrange your requests.

Please notify us of any of your guests dietary or allergen requirements prior to your event and we will happily accommodate.

We can recommend appropriate wines to compliment your chosen menu and to fit with your budget. We work very closely with Corney & Barrow, one of Scotland's leading wine suppliers.



Leith's  
AT THE EICC




## MENU CHOICES


Main Course menu price includes a starter and pudding from our listing, coffee and tea is not included.

### STARTERS

Chilli and lemon marinated feta, giant couscous, spiced cauliflower, date and olive salad, sumac and orange blossom mayonnaise   **0.8**  
kg CO<sub>2</sub>e

BBQ soy glazed aubergine, crispy shallots, chilli spiced hummus, coriander, soy oil 

 **0.7**  
kg CO<sub>2</sub>e

Roast courgette and spinach tart, tzatziki, green onion, pickled carrot and walnut 

 **0.9**  
kg CO<sub>2</sub>e


Smoked trout rilette, creme fraiche, elderflower gel, cucumber, dill and lemon


 **0.4**  
kg CO<sub>2</sub>e


Pressed chicken terrine, baby gem Caesar salad and crispy pancetta


 **0.5**  
kg CO<sub>2</sub>e


### MAINS

Miso and kelp vinegar glazed saddle of venison, pressed haunch, rumbledthumps, glazed chantenay carrots, burnt leek puree, port jus  **2.4**  
kg CO<sub>2</sub>e



Roast breast of chicken, chicken and mushroom sausage, shallot crumb, rumbledethumps, madeira cream sauce and chive oil  **1.2**  
kg CO<sub>2</sub>e


Duck breast with Szechuan pepper, celeriac dauphinoise, braised apples, heritage carrots and honey jus  **1.1**  
kg CO<sub>2</sub>e

Roast rump and crumbled confit shoulder of lamb, crushed peas and mint, dauphinoise, olive jus  **4.7**  
kg CO<sub>2</sub>e


Fillet of Scottish beef, mushroom ketchup, black pudding, hispi cabbage and bacon, beef fat fondant potatoes and jus  **7.4**  
kg CO<sub>2</sub>e

### PUDDINGS

Chocolate mousse, raspberry jelly, raspberry meringue and chocolate crisp   **0.4**  
kg CO<sub>2</sub>e

Raspberry pavlova, lemon cream, red fruits and red fruit gel 

 **0.2**  
kg CO<sub>2</sub>e

Rhubarb cheesecake, rhubarb compote and rhubarb sorbet 


 **1.6**  
kg CO<sub>2</sub>e

Tiramisu, chocolate tuille and espresso gel 

 **0.6**  
kg CO<sub>2</sub>e

Classic mixed berry trifle, orange and vanilla shortbread 

 **0.5**  
kg CO<sub>2</sub>e

Lemon curd, raspberry meringue and thyme shortbread 

 **0.2**  
kg CO<sub>2</sub>e

Blue Murder, Minger and Clava brie cheeses with clottie dumpling 

 **0.7**  
kg CO<sub>2</sub>e

## VEGETARIAN/VEGAN MENU CHOICES

### STARTERS

Roast courgette and spinach tart, tzatziki, roast green onion, pickled carrot with sultanas and walnuts **v**



Red pepper hummus, crowdie cheese with garlic and chives, charred broccoli, beetroot gel, toasted seeds **v**



Roast vegetable and tomato salad, feta cheese, butter beans, preserved lemon pesto, pine nuts **v**



### MAINS

Spiced potato and urid dahl, roast mushrooms, BBQ leek, burnt leek oil, coriander **VG**



Aubergine and rosemary schnitzel, quinoa, ratatouille, roast garlic aioli **VG**



BBQ roasted celeriac, miso, mushroom ketchup, pickled beetroot, raita, toasted seeds, pea oil **VG**



Roast daikon radish steak, creamed shiitake mushrooms, caramelised shallot, tender stem, soya truffle jus **v**

