

3-course Plated Menus

Starter

Spiced Butternut Squash & Coconut Soup
Tempura Squid, Chilli Dip, Lime, Micro Herb
Heritage Tomato, Bocconcini, Basil
Chicken Liver Parfait, Red Onion Chutney, Brioche

Main Course

Breast Chicken, Dauphinoise, Smoked Bacon, Wild Mushroom
Hake Supreme, Samphire, Fondant Potato, Champagne Veloute
Roast Vegetable Wellington, Chive Butter Sauce
Roast Rump Lamb, Curried Potato, Mint Yoghurt, Lamb Jus

Dessert

Duo Chocolate Mousse, Honey Comb, Chocolate Sauce
Lemon Tart, Orange Sorbet, Passionfruit Coulis
Sticky Toffee Pudding, Caramel Sauce Vanilla Ice Cream
Selection Ice Creams or Sorbets

£40 per person

Please pick your preferred starter, main course & dessert.

For multi-choice menus the surcharge will apply. Please ask your events' coordinator for details.

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.

Radisson Collection Hotel, Royal Mile Edinburgh

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