

Hogmanay Gala Dinner (eh15)

Arrival cocktail with chef's canapé selection

Amuse bouche

Ham hock terrine

Smoked haddock and crab fishcakes

Vegetable tian

Intermediate

Slow roasted lamb shank

Braised beef cheeks

Panfried Scottish salmon fillet

Mediterranean pavé

Chocolate fondant with vanilla ice cream

Raspberry and vodka parfait

Traditional homemade crème brulee

Selection of Scottish cheeses with
oatcakes and quince jelly

Freshly brewed tea or filter coffee with petit fours

7.30pm Arrival

8pm Dinner

9.30pm Disco

12am Bells on the Balcony

12.30am Carriages

£65 per person / £600 for a table of ten
31st December

The Apprentice Restaurant

Granton Campus
West Granton Road
Edinburgh

t: 0131 559 4030 / 4101

e: apprentice@edinburghcollege.ac.uk

 Edinburgh College Apprentice

eh15

The Club
Milton Road Campus
Milton Road East
Edinburgh

t: 0131 344 7344

e: eh15@edinburghcollege.ac.uk

 eh15 Restaurant Bar

Wishing you a very
Merry Christmas and a
Happy New Year



Christmas & Hogmanay 2016



APPRENTICE
RESTAURANT

eh15
restaurant & bar



Festive Menu (eh15)

Cream of parsnip soup
 Traditional Scotch broth
 Chicken liver parfait with oatcakes
 and red onion marmalade
 Goats cheese roulade with beetroot salad

Traditional turkey with all the trimmings
 Slow braised beef olives with mustard mash
 Panfried fillet of hake with crushed minted potatoes
 Mushroom and asparagus risotto
*All served with a selection of seasonal winter vegetables
 and roasted potatoes*

Sticky toffee pudding with coffee ice cream
 Winter berry cheesecake with raspberry sorbet
 Warmed chocolate brownies with fresh cream
 Vanilla pannacotta with lemon shortbread

Freshly brewed tea or filter coffee with mince pies

£20 per person / **£180** for a table of ten

Friday 2, 9, 16 December: 6pm to 8pm
Saturday 3, 10, 17 December:
12pm-3pm & 6pm to 8pm

Sunday Carvery Menu (eh15)

Cream of parsnip soup
 Chicken liver parfait with oatcakes
 and red onion marmalade
 Goats cheese roulade with beetroot salad

Traditional turkey
 Honey glazed ham
 Roast beef
*All served with a selection of seasonal winter vegetables
 and roasted potatoes*

Mushroom and asparagus risotto
 Vegetable moussaka

Sticky toffee pudding with coffee ice cream
 Winter berry cheesecake with raspberry sorbet
 Warmed chocolate brownies with fresh cream
 Vanilla pannacotta with lemon shortbread

Freshly brewed tea or filter coffee with mince pies

£16.50 per person / **£150** for a table of ten

4, 11 and 18 December

