



Festive Private Dining Menu

SAMPLE MENU

TO CREATE YOUR BESPOKE 3 COURSE SET MENU, PLEASE SELECT ONE DISH FROM EACH COURSE.
A PRE-CHOICE MENU WILL INCUR A SUPPLEMENT COST.

Starters

Chicken, morteau sausage and pistachio terrine, sweetcorn and pickled onions

Balmoral smoked salmon and Eyemouth crab salad, avocado, fennel, apple

Burrata cheese, chargrilled broccoli and smoked catalan almond salad,
lemon puree, parmesan and seaweed crumble

Mains

Roast Barra bronze turkey, roasted carrot, fondant potato,
creamed sprout tart with chestnut and bacon crumb, crushed roots

Truffle and gruyere crusted halibut, roasted romesco, cauliflower puree,
toasted pine nuts, semi dried grapes and sage

Leek, spinach and gruyere tart, watercress, hazelnut and truffle dressing

Desserts

Coconut rum baba, compressed pineapple,
coconut chantilly and passion fruit bubbles

Chocolate mille feuille, spiced caramel sauce

Roasted pears, pain d'épice, caramelised pecans, sauternes sabayon

Tea, coffee and homemade mince pies

3 course £85

Pre selected choice menu £110

Up to 280 guests



THE BALMORAL
EDINBURGH

The Balmoral, 1 Princes Street, Edinburgh, EH2 2EQ | T: +44 131 556 2414
E: events.balmoral@roccofortehotels.com | www.roccofortehotels.com