



## BESPOKE DINNERS AT THE HUB

Our Head Chef, Denis Zominy, hails from the Drome region of France, and uses both classical and Scottish influences in his menus. Wherever possible, Denis prides himself on using only the best of local and seasonal ingredients. Choose from the selection of carefully crafted menus below, or create a bespoke menu from the options available.

Main Hall facility fee (7pm – midnight) - £2,300.00

Dunard Library facility fee (7pm - midnight) - £600.00

Café Hub facility fee (7pm – midnight) - £1200.00

### LAWNMARKET MENU

£32.50 per person

#### Starters

Vegetable broth, with spring vegetables and a herb dumpling

Sweet plum tomato and roast pepper soup, with basil oil

Minted pea and crème fraiche soup

-

#### Mains

Highland gold beef braised in red wine, with a light horseradish mash,  
baby onions and braising jus

Honey roasted loin of bacon, with creamed potatoes, buttered savoy cabbage and honey jus

Lemon, honey, mustard and thyme basted chicken supreme, with fondant potato, caramelised  
onions and grilled courgette, served with a white wine and thyme reduction

-

#### Desserts

Strawberry panna cotta, with champagne syrup and vanilla strawberries

Rich dark chocolate brownie, with chocolate sauce and whipped cream

Rhubarb, rosewater and apple crumble

-

Tea and coffee



## CASTLE WYND MENU

£35.00 per person

### Starters

Haggis bon bon coated in breadcrumbs, served on neep and potato mash with a whisky jus

Ham hock and sun-blushed tomato terrine, with tomato salsa, bitter leaves  
and English mustard emulsion wrapped in Parma ham

Smoked mackerel and salmon tian, with lemon, bitter leaves and a lime and chive dressing

-

### Mains

Braised highland gold beef with garlic and thyme, spring onion mash,  
Chantenay carrots and cooking juices

Slow braised ginger cushion of pork on mustard mash, confit pears  
and parsnips coated with sticky jus

Perthshire chicken fillet marinated in smoked paprika and lime  
served on rosti potato and green beans, with white wine jus

-

### Desserts

Passion fruit panna cotta, with rose jelly and caramel tuille

Scottish raspberry cheesecake, with Scottish shortbread and raspberry coulis

Rich, warm and gooey chocolate tart, with roasted praline crème anglaise

-

Tea and coffee



## ADVOCATE'S CLOSE MENU

£38.50 per person

### Starters

Pressed terrine of chicken and wild mushroom with oatcakes, caramelised onion chutney and lambs lettuce, wrapped in Parma ham

Chicken liver parfait wrapped in Parma ham, with apricot salsa and oatcakes

Tian of kiln roasted salmon on beetroot chutney, with lime and caper dressing

-

### Mains

Tenderloin of pork roasted with honey and cinnamon, potato cake, honey roasted parsnips and cider cream sauce

Corn fed chicken supreme on spring onion mash, roast peppers and courgette, with thyme jus

Seared salmon fillet with beetroot mash, fennel scented cream and fine beans

-

### Desserts

Rich dark chocolate cheesecake, with chocolate sauce and Scottish shortbread

Sticky toffee pudding, with vanilla pod ice cream and rich toffee sauce

Traditional Scottish cranachan

-

Tea and coffee





## WHITE HORSE CLOSE MENU

£42.50 per person

### Starters

Cream of asparagus soup with truffle oil  
Confit of duck, caramelised pear and raisin terrine wrapped in Parma ham with chutney,  
butternut squash emulsion and smoked paprika wafer  
Smoked salmon rosette, with lime oil and a peppery caper and shallot crème fraiche  
Tian of lobster and crayfish on a wilted spinach and celeriac salad, with caviar  
and truffle oil dressing (*£5.00 per person supplement*)

-

### Mains

Grilled fillet of Scotch beef with fondant potato, fine green beans, sun-blushed tomatoes  
and a light jus (*£5.00 per person supplement*)  
Garlic roasted rump of lamb on rosti potato, fondant courgette and rosemary jus  
Corn fed chicken fillet served on dauphinoise potato and grilled asparagus,  
with red wine and tarragon jus  
Salmon fillet brushed with truffle oil, served on sweet potato fondant  
and pak choy with dill beurre blanc

-

### Desserts

Lemon tart topped with vanilla pod whipped cream  
Bourbon vanilla and mascarpone cheesecake, with mango coulis  
Tia Maria and Drambuie tiramisu

-

Tea and coffee

*Included in the above is the selection of essential linen tablecloths and napkins. If you would like to upgrade to premium linen, the following charges apply:*

**Upgrade to Faux silk linen - £2.00 per person**

**Upgrade to Damask or Gelato linen - £3.50 per person**



## DINNER DRINKS PACKAGES

### CASTLEHILL DRINKS PACKAGE

**£13.50 per person**

1 glass of Prosecco per person on arrival  
Frizzante, DOC, Casa Defra, Cielo e Terra per person

Half a bottle of wine per person

Catarratto, IGT, Palazzo del Mare

Nero d'Avola, IGT, Palazzo del Mare

**Additional glass of Prosecco - £4.50**

### CANONGATE DRINKS PACKAGE

**£16.00 per person**

1 glass of Cava per person on arrival

Cava Brut Reserva, Bodegas Sumarroca

Half a bottle of wine per person with dinner

Pinot Grigio, Calusari

Merlot, Los Espinos, Espinos Y Cardos

**Additional glass of Cava - £5.00**

### HOLYROOD DRINKS PACKAGE

**£23.20 per person**

1 glass of Champagne per person on arrival

Grande Réserve Premier Cru, Champagne Pierre Mignon

Half a bottle of wine per person with dinner

Sauvignon Blanc, Mayfly

Malbec, Santuario

**Additional glass of Champagne - £9.20**

*Alternatively, please ask to see our wine list for even more options.*