

PINKERTON'S

DINNER

by Pinkerton's



We would be delighted to host you in The Royal College of Physicians, where the charm of the past meets the vibrancy of the present.

We invite you to savour the flavours of the season with our delectable three-course dinner, thoughtfully crafted to highlight the freshest local ingredients and culinary creativity.





SPRING / SUMMER

Spring and summer are seasons of abundance, where nature offers a colourful array of fruits, vegetables, and herbs at their peak. It's a time when farmers' markets overflow with the freshest produce, and every meal is an opportunity to celebrate the rich, diverse flavours of the season.

STARTERS

Potted salmon
Cucumber, creme fraiche and watercress

Toast

Heritage tomato tartare
Whipped crowdie
Pickled summer vegetables

Seasonal primavera salad
Whipped goats cheese

Edinburgh gin and beetroot cured salmon
Vegetarian alternative: Roasted baby beetroot and goats cheese
Pickled cucumber with dill oil
Rye croutes and herb salad

Burrata

Isle of Wight tomatoes

Basil oil

Scottish salt cured beef
Vegetarian alternative: Pickled beetroot

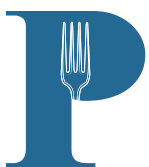
Quails eggs

Pickled cherries

Parmesan

Basil oil and mixed leaves

All starters served with local bread and butter





SPRING / SUMMER

MAINS

Chicken breast
Chargrilled vegetables
Salsa verde
Crushed tatties

Stewart's IPA Braised Shin of Beef
Pea Puree
Almond Croquette Potato
Seasonal Vegetables

Duck breast
Warm summer slaw
New potatoes
Plum sauce

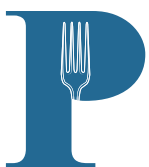
Sea bass
Herby mashed potatoes
Spring greens
Tomato and fennel sauce

Lamb rump*
Minted new potatoes
Green beans
Lamb jus

Scotch beef sirloin*
Chimichurri
Rosemary roast potatoes
Charred tenderstem broccoli

Scottish salmon with caper and dill crust
Aubergine puree
Herbed barley
Seasonal greens

**Surcharge £2.20 plus VAT per guest*





SPRING / SUMMER

VEGETARIAN MAIN

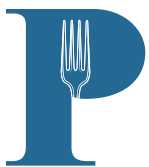
All served with paired vegetables and potatoes

Saffron risotto
Inverloch Goats cheese
Sauté of baby courgettes

Aubergine schnitzel

Wild mushroom and baby leaf spinach wellington
Chargrilled summer vegetables
Salsa verde

Roasted mediterranean style Aubergine with
a minty yogurt dip and pomegranate dressing





SPRING/ SUMMER

DESSERTS

Salted honey cheesecake

Marmalade glaze

Caramelised oranges

Candied pistachios

Apricot frangipane tart

Yogurt and vanilla panna cotta

Honey madeleine

Summer berries

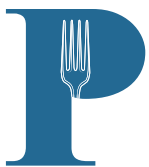
Traditional Cranachan

Chocolate mousse

Pistachio tuille

Scottish raspberries

Lemon Eton mess





AUTUMN/ WINTER

As the days grow shorter and the air crisper, autumn and winter offer a bounty of hearty and robust flavours. These seasons bring an abundance of rich, earthy ingredients that inspire comforting and satisfying dishes, perfect for gathering and celebrating together.

STARTERS

Haggis and potato croquette
Creamed neep puree
Rowan berry glaze

Venison carpaccio
Charred grapes
Crowdie

Valdespino and rosemary dressing

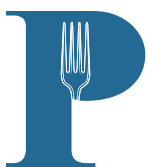
Belhaven smoked trout pate
Rye bread
Pickled cucumber
Seasonal leaves

Edinburgh gin and beetroot cured salmon
Celeriac remoulade
Brown yeast bread

Jerusalem artichoke soup
Toasted hazelnuts
Truffle oil
Parsley

Beetroot mousse
Orange and cardamom yogurt
Seasonal leaves

All starters served with local bread and butter





AUTUMN/ WINTER

MAINS

Roast Supreme of Chicken
Mixed Mushrooms
Rich Chicken Velouté
Leek and Potato Boulangère

Stewart's IPA Braised Shin of Beef
Pea Puree
Almond Croquette Potato
Seasonal Vegetables

Slow Cooked Pork Cheeks
Creamy Cider Sauce
Crispy Bashed Tatties
Braised Red Cabbage with Caraway

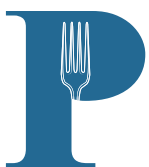
Highland Venison Collops
Colcannon
Chargrilled Tenderstem and Roast
Carrots
Elderberry Jus

Confit Duck Leg
Creamy Mashed Potato
Braised Red Cabbage
Red Wine Jus

Scotch Beef Sirloin*
Saute Potatoes
Warm Carrot, Celeriac and Mustard Slaw
Red Wine and Beef Reduction

Lamb Rump*
Root Vegetable Dauphinoise
Green Beans
Pickled Cherry Sauce

**Surcharge £2.20 plus VAT per guest*





AUTUMN/ WINTER

VEGETARIAN AND FISH MAINS

Beetroot risotto
Goats cheese
Rocket
Toasted pumpkin seeds

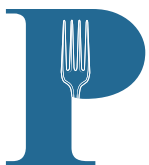
Wild mushroom pithivier
Roasted root vegetables
Rosemary, thyme and walnut pesto

Harissa roast cauliflower steak
Pumpkin hummus
Pomegranate seeds
Hazelnut dukkah

Caramelised shallot tarte tatin
Balsamic glaze
Rosemary and garlic roast potatoes
Savoy cabbage

Sea bass
Parsnip puree
Wild mushrooms
Parsnip crisps
Madeira jus

Hake
Béarnaise sauce
Baby potatoes
Tenderstem broccoli





AUTUMN/ WINTER

DESSERTS

Yogurt and vanilla panna cotta
Bramble and elderberry
Pistachio tuille

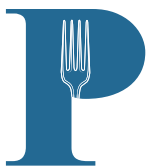
Apple and blackberry crumble
Creme anglaise

Sticky toffee pudding
Ice cream
Boozy butterscotch sauce

Dark chocolate tart
Autumn raspberries
Creme fraiche

Blackcurrant cheesecake

Brown sugar meringue Poached pears with bay and juniper





Drinks included

- 1 glass of fizz on arrival
- 1/2 bottle of paired wine with dinner
- Teas and coffee and petit fours

Dinner package **£69.50pp**

Add-ons

- 3 pre dinner canapés **£8.40pp**
- Extra drinks for reception and dinner **please enquire for price**
- Scottish and French cheese board from **£9.10 pp**
- Digestifs of choice **£4.10pp**

Package price includes:

- Event manager to assist with planning and ensuring a professional service on the day
- Dedicated team of chefs and kitchen porters
- Trained and uniformed service staff
- Venue's own chairs and tables
- Linen tablecloths and napkins
- Crockery and cutlery
- Elegant glassware

All prices exclude VAT

