



PINKERTON'S
Seasonal
Dinner Menu

pinkertonscatering.co.uk

info@pinkertonscatering.co.uk

0131 332 3800

Spring & Summer

Starters

Seasonal tomato tartare
Whipped black Crowdie
Pickled summer vegetables

Seasonal primavera salad
Whipped goats cheese

Potted salmon
Cucumber, creme fraiche and watercress
Toast

Pink's Tyree gin cured salmon
Pickled cucumber with dill oil
Herby potato scones

Burrata
Roasted peppers
Sourdough croutes
Olive tapenade

Salt cured venison
Quails eggs
Pickled cherries
Rosemary and juniper dressed lambs lettuce

All starters served with accompanying bread and
butter

Mains

Roast supreme of chicken
Crushed tatties
Chargrilled vegetables
Red pesto

Holyrood IPA Braised Shin of Beef
Horseradish mash, Yorkshire puddings
Chargrilled tenderstem

Duck breast
Potato rosti
Spring hearted cabbage
Pink's marmalade sauce

Highland venison collops
Juniper pearl cous cous
Seasonal greens
Balsamic strawberry dressing

Lamb rump
Almond croquette
Minted greens
Olive and caper dressing

Scotch beef sirloin*
Crispy bashed tatties
Steamed greens and portobello mushrooms
in garlic butter
Salsa verde

**Surcharge £3.95 plus VAT per guest*





Spring & Summer

Vegetarian and fish mains

Saffron risotto
Inverloch Goats cheese
Courgette and asparagus

Harissa roast cauliflower steak
Spiced hummus
Pomegranate Seeds
Hazelnut dukkah

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

Roasted summer vegetable galette
Crispy sauté potatoes
Balsamic glazed greens
Lambs lettuce

Sea bass
Herby potato rosti
Spring greens
Green goddess dressing

Scottish salmon with lemon and parmesan sourdough crumb
Creamy butterbeans with leeks
Seasonal greens
Preserved lemon sauce

*These are our seasonal menus and subject to
change due to supplier availability.
With advance warning we can cater for dietaries.*

Desserts

Blackcurrant cheesecake
Blackcurrant and bay jelly

Yoghurt and vanilla panna cotta
Honey Madeleine
Summer berries

Banoffee pie
Ginger biscuit base
Caramelised bananas

Strawberry and elderflower trifle
Brandy snap

Tiramisu

Traditional Cranachan
Honey toasted oats
Homemade shortbread

Chocolate torte
Passionfruit cream
Honeycomb

Lemon meringue tart

Homemade meringue
Fresh seasonal berries and nectarines
Lightly whipped Mossgiel cream



Autumn & Winter

Starters

Pink's Tyree gin cured salmon
Celeriac remoulade
Brown yeast bread
Lamb's lettuce

Crispy haggis cake
Creamed neeps
Rowan berry glaze

Venison carpaccio
Charred grapes
Crowdie
Crispy game chips
Valdespino and rosemary dressing

Belhaven smoked trout pate
Toasted homemade focaccia
Pickled beetroot
Seasonal leaves

Roasted squash soup
Toasted pumpkin seeds
Sage oil

Leek and Strathdon blue cheese tart
Crispy shallots
Seasonal leaves

*All starters served with
accompanying bread and butter*

Mains

Port of Leith sherry braised pork cheeks
Roasted new potatoes
Warm carrot, celeriac and apple slaw

Roast supreme of chicken
Leek and potato Boulangère
Roasted root vegetables
Wild mushroom veloute

Holyrood IPA braised shin of beef
Mustard mash, Yorkshire puddings
Pea puree
Braised red cabbage

Highland venison collops
Colcannon
Chargrilled tenderstem and roast carrots
Elderberry Jus

Confit Duck Leg
Garlic and olive oil mash
Pak choi
Cherry and red wine jus

Scotch Beef Sirloin*
Crispy bashed tatties
Steamed greens and portobello mushrooms in garlic butter
Peppercorn sauce

Lamb Rump
Root Vegetable Dauphinoise
Hispi cabbage
Redcurrant and rosemary jus

**Surcharge £3.95 plus VAT per guest*

Autumn & Winter

Vegetarian and fish mains

Beetroot risotto
Goats cheese
Rocket
Toasted pumpkin seeds

Black garlic cauliflower
Butternut cous cous
Fennel and apple, gremolata
Labneh

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

Crispy sea bass
Spiced tapas style potatoes
sauté leeks

Braised Hake
Crispy bashed tatties
Beetroot and sautéed cabbage
Orange and dill dressing

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Desserts

Orange and cardamom bundt cake
Marmalade glaze
Creme fraiche

Apple and blackberry crumble
Creme anglaise

Treacle Tart
Blackberries
Ice cream

Sticky toffee pudding
Ice cream
Boozy butterscotch sauce

Chocolate torte
Cherry sorbet
Almond brittle

Brown butter, apple and rosemary cake
Cinnamon cream

Pear frangipane galette
Toasted almonds
Chocolate sauce glaze

Blood orange pavlova
Tahini cream
Pomegranate seeds

Tiramisu

