TUESDAY JUNE 9th
6pm - 8pm

Conference Dinner: by Chef Robin Bowie in the stone vaults of "Marlin’s Wynd"
circa. 1540, in the heart of Edinburgh’s historic old town
34a Blair Street - Edinburgh - EH1 1QR - Scotland - TEL: 0131 225 1650

SOUP
(Choose One)

- Fresh Tomato and Basil Soup
- Cullen Skink (a traditional Scottish fish broth)

STARTER
(Choose One)

- Homemade Chicken Liver, Brandy and Cream Pate´
- Layered Haggis, Neeps and Tatties Terrine
- Roasted Red Pepper, Pine Nut & Basil Pate, Oatcakes & Mixed Leaves

MAIN COURSE
(Choose One)

- Pan Fried Fillet of Venison with Port and Woodland Mushrooms
- Sweet Potato Roulade Stuffed with Cream Cheese, Brazil Nuts and Spring Onions with a Yogurt and Spinach Sauce
- Fillet of Scottish Salmon in Lemon Butter Sauce

PUDDINGS
(Choose One)

- Traditional Cranachan with Drambuie and Raspberry Sauce (highly recommended!)
- Chocolate Mousse in Dark Chocolate Cups
- Sticky Toffee Pudding with Butterscotch Sauce

COFFEE SHORTBREAD AND CHOCOLATES