

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

MAINCOURSE

(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