

# Our Event & Celebration Menus



CHEVAL  
THE EDINBURGH GRAND

## DISTINCT SPACES FOR YOUR PRIVATE EVENT

We are delighted you are considering holding your event with us.

Over the years we have been privileged to host a large number of events and celebrations in this historic building. Formerly the headquarters of The Royal Bank of Scotland until its refurbishment in 2018, Cheval The Edinburgh Grand includes fifty luxuriously appointed apartments, a reception room on the fourth floor we call The Games Room, and an accompanying cocktail lounge and restaurant, The Register Club, also located on the fourth level.

The nature of the individual, quirky spaces at Cheval The Edinburgh Grand makes them ideal for intimate weddings, celebrations and private events, and we can be flexible depending on your wishes and the number of guests.

The Games Room is the perfect choice for a more upbeat gathering. The cleverly designed room can be tailored either for a sit-down meal, mingling with drink in hand, or for a more formal meeting. Accommodates up to 50 seated theatre style.

The Directors' Suite is all about period features: original fireplaces, fold accent wood paneling and the contemporary detailing add to the gentrified and romantic atmosphere. The super-size table that grandly sits in the middle of the suite is the perfect platform to showcase foodie feasts. Accommodates 12 for a boardroom meeting or private dinner, or 30 for a standing reception.

From a drinks reception or a simple lunch through to a full-on feast, we can cater for a whole host of occasions.

## CANAPES - £4 EACH

Crispy Oysters served with Yuzu Mayo

Langoustine Tails en Feuille de Brick, served with Thai Basil & Lime Jelly

Goat's Cheese served with Red Onion Chutney

Beignet of Veal Sweetbread with Onion Cream

Crispy Chicken Bites with Dijon mayonnaise

Scottish Venison Sausage roll

Smoked Salmon Gougeres served with Wasabi Curd Cheese Mousse

Oscietra Caviar Bellini served with Sour Cream

Crispy Pork Belly served with Granny Smith Apple Puree

Mini Pork & Haggis Pies seasoned with Rosemary and Cracked Black Pepper

Haggis Bon Bon served with Whisky Sauce

Thai style Crab Cake with Spicy Mayonnaise

Smoked Salmon Eclair served with mini Pickled Onion rings, Keta & Lime Caviar

Cherry Tomato, Honey & Balsamic Vinegar Tarte Tatin

Hoisin Duck Bon Bon coated with Toasted Sesame Seeds

Cashel Blue Beignets with Grape Jelly

Kataifi Prawns with Mango & Chili Salsa

Vegetarian & Vegan options are available upon request

## BUFFET LUNCH OPTIONS - £25 PER HEAD

Please choose 5 items from the following selection:

Sticky Pork Ribs with Sesame Seeds

Honey, Lemon & Thyme Glazed Chicken

Picanha with Chimichurri & Rocket Salad

“Thai Crab Cake” with Chipotle Mayo

Roasted Salmon with Dill Sauce

Pancetta Wrapped Plaice on Lentil Ragu

Spiced Roast Cauliflower Steaks with Fresh Herb & Coriander Oil

Sticky Jasmine Rice with Coriander & Lemongrass

Heritage Tomato Caprese Salad with Kale Pesto

Rocket Salad with Crispy Parma Ham, Strawberries, Sunflower Seeds & Balsamic Dressing

English Asparagus with Truffle Oil & Parmesan Shavings

New Potatoes with Rocket & Lemon

Fries

Fresh bread

Vegetarian & Vegan options are available upon request

LUNCH - £25 FOR 2 COURSES, £30 FOR 3 COURSES

Crispy Ox Tongue on Toast with King Oyster Mushrooms, Pepper Sauce, Fried Egg & Chives  
Goat Cheese & Textures of Beetroot served with Balsamic dressing & Pickled walnuts  
Rocket Salad with Crispy Parma Ham, Strawberries, Sunflower Seeds & Balsamic Glaze Dressing  
Creamy Pea & Mint Soup with Sour Cream & Mint Oil  
Spicy Butternut Squash Soup with Sweet Chili & Coriander Dressing

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Chicken Milanese with New Potatoes, Rocket Salad, Parmesan Shavings,  
Grilled Lemon & Citrus Dressing  
Bavette served with Straw Fries, Grilled Bine Tomato & Garlic-herb butter  
Pork belly with Celeriac Puree, Baby Vegetables & Red Wine Jus  
Pancetta Wrapped Plaice on Puy-Lentil Ragu & Herb Oil  
Mushroom & Chestnut Pithivier with Baby Vegetables & Truffle Voleute

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Sticky Toffee Pudding served with Vanilla Ice Cream & Butterscotch Sauce  
Talisker Whisky Cranachan with Heather Honey & Raspberries  
Panna Cotta with Summer Berries  
Classic Italian Tiramisu with Khalua  
Lemon Tart with Strawberries, Mint & Lemon Sorbet

Vegetarian & Vegan options are available upon request

## DINNER MENU A: £55 PER PERSON

Orkney scallops with Pea puree, pancetta, Mini Onion Rings & Romanesco cauliflower

French Onion Soup

Game Pithivier with Pancetta, Baby vegetables & Red Wine Jus

Cured Beef Carpaccio with Rocket, Parmesan Shavings & Balsamic Glaze

Heritage Tomato Salad with Tomato Consommé & Fresh Basil

Fresh Loch Fyne Oysters served with Vinaigre d'échalottes

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Roasted Lamb Rump & Sweetbreads with Jerusalem Artichoke Puree,  
Salsify & Wild Mushrooms

Chicken Breast with Black Garlic, Seared Mushrooms and English Asparagus  
finished with Oriental Charred Leek Puree

Jerusalem Artichoke Barley Risotto served with Artichoke Crisps & Herb oil

Scottish salmon, English peas and Chorizo, Mash Potatoes and Creamy sauce

Scottish Sirloin served with Hand Cut Chips, Roasted Cherry Vine Tomatoes  
& Bearnaise Sauce

Hake with Radish, Mussels, Cider Butter, Dill Oil & Samphire

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Classic Eton Mess with Fresh Strawberries & Lime Whipped Cream

The Register Club Brownie served with Vanilla Ice Cream & Pistachio Tuille

Ice cream selection with Chocolate Sauce, Scottish berries & Fresh Mint

White Chocolate Cheesecake with Orange Textures

Spiced Apple Crumble with Vanilla Ice Cream & Apple Crisp

Classic Vanilla Crème Brulee with Fresh Berries & Mint

Vegetarian & Vegan options are available upon request

## DINNER MENU B: £75 PER PERSON

Citrus Mackerel Ceviche with Fennel Salad & Coriander  
Spring Crab Salad with Apple Cider Vinegar Mayonnaise  
John Gilmour's Beef Tartar with Oscietra Caviar & Rye Bread  
Lobster Ravioli served with Bisque & Dill Oil  
Cucumber Gazpacho with Fresh Mint & Extra Virgin Olive Oil  
Smoked Duck Breast salad with Figs, Comte Cheese & Flakes of Crispy Sage  
Sweetcorn Soup with Crispy Prawns & Micro Basil

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Beef Wellington served with Baby Vegetables & Red Wine Jus  
Venison Loin with Baked Celeriac, Celeriac Puree, Spiced Lentils & Chocolate Tortellini  
finished with Venison Jus  
Halibut with Compressed Cucumber, Crab, Avocado, Lemon Jelly & Lemongrass  
Consommé  
Lemon Sole with Crispy Oyster, Smoked Leeks, Beurre Blanc Sauce & Tarragon Oil  
Wild Mushroom and Gruyere Pithivier with Burnt Onion Puree & Parsley Oil  
Celeriac Steak with Porcini Butter served with Hand Cut Chips, Thyme Roasted Vine  
Cherry Tomatoes & Bearnaise Sauce

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Pink Grapefruit and Basil Posset with Pistachio & Cardamon Shortbread  
Matcha and White Chocolate Mousse with Fresh Raspberries & Lemon Balm  
Apple Tarte Tatin with Vanilla Ice Cream & Granny Smith Apple Purée  
Raspberry Mille-Feuille & Raspberry coulis  
Chocolate Fondant with Salted Caramel Ice Cream & Toffees Sauce  
Scottish Berries served with Sabayon Sauce

Vegetarian & Vegan options are available upon request

DINNER MENU C: £95 PER PERSON (BESPOKE MENU)

A bespoke and unique menu, tailored to your specific requirements.

MENU EXAMPLE

Cucumber, mint, extra virgin olive oil

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Mackerel, citrus, fennel, coriander

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Rose champagne, honey, lemon, raspberry

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Halibut, lemon, cucumber, crab, avocado, lemongrass

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Venison, celeriac, lentils, chocolate

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Berries, sabayon

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Cheese

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