



Private Dining and Event Menu

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 many 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, and three beautiful and flexible event spaces. The nature of the individual, quirky spaces at Cheval The Edinburgh Grand makes them ideal for intimate weddings, celebrations and private events, with flexibility to ensure your event is just as you have imagined.

The Games Room is a cleverly-designed space which can be tailored either for a sit-down meal, mingling with drink in hand or for a more formal meeting.

The Directors' Suite is all about period features: original fireplaces, fold accent wood panelling and the contemporary detailing add to the elegant and romantic atmosphere.

Accommodates 12 for a boardroom meeting or private dinner, or 40 for a standing reception.

The Register Club is a versatile cocktail bar and lounge which can be transformed to cater all types of events and accommodates up to 90 for a standing reception.

Whatever your event from a luncheon, to a cocktail party to a sit down dinner we can find a menu that suits you perfectly.

Designed to offer you complete flexibility, the menu selector allows you to build the perfect menu for your needs.

CANAPES

<i>Single canape</i>	<i>£5.50</i>
<i>Three canapes</i>	<i>£14.50</i>
<i>Six canapes</i>	<i>£22.50</i>

You may want to consider any dietary requirements of your guests. Prices shown are per person.

- Blaggis bon, Smoked chilli mayonnaise
- Curried smoked haddock, quail egg tartlet, *GF version available*
- Beetroot & Edinburgh Gin gravlax, celeriac remoulade, *GF version available*
- Whipped goat cheese, candied beetroot cup
- Smoked mackerel pate, black cracker, *GF version available*
- Ceviche Orkney scallop, pineapple & chilli salsa, *GF*
- Parmesan bon bon, wild mushroom ketchup, *GF*
- Parmesan & nigella seed lollipop, *GF*
- Pan seared Perthshire venison, dried blackberry, *GF version available*
- Auld Reekie cheddar & spring onion sable, *V*
- Blue murder & poached pear mousse, *V*
- Local haggis & pork mince pie, Balvenie whisky mayonnaise
- Crisp haddock, pea puree bite, *GF version available*
- Chicken liver pate, apricot jam, toasted brioche
- Thistly Cross cider braised pork belly, baby apple, *GF version available*
- Warm mozzarella bite, purple basil pesto, *V, GF version available*
- Tomato houmous, crisp carrot, beetroot cup & fresh celery stick, *GF, VG*
- Duck stovie bon bon HP mayonnaise, *GF version available*
- Stornoway black pudding & chorizo sausage roll
- Marinated Borders beef, soft poached quail egg, house-dried cherry tomatoes, *GF version available*
- Cherry vine tomato, rocket pesto tarte tatin, seasoned leeks, *V, GF version available*
- Slow cooked Orkney raised beef, wasabi beignet
- Classic Belhaven smoked salmon, charred lemon gel, micro rocket, *GF version available*
- Pimm's jelly pot, fresh strawberry & mint salsa, *V*
- Roasted queen scallop, pancetta & mixed bean cassoulet, *GF version available*

A discretionary service charge of 12.5% will be applied to all bills.

Please notify us of your specific dietary requirements in advance to ensure we are able to accommodate accordingly.

Please note as all food is prepared in a centralised kitchen, allergen based meals are prepared in the same area as allergen free meals. Therefore we cannot guarantee absolute separation as allergen traces and air borne particles might be found in all food, and we cannot take responsibility for any adverse reaction that may occur.

LUNCH AND DINNER MENU

Please select one option for each course to create your set menu depending on the number of courses you would like. Once the main menu has been selected for all your guests you can choose dietary requirements to replace some dishes for those that need. This menu is charged at a set price of £55 per person. Supplement charges apply to selected courses.

STARTERS

Fish starters

Tempura Loch Fyne Oysters, chilli jam, micro coriander, *GF*
 Belhaven hot smoked Salmon, pickled shallots, saffron dressing, *GF*
 Beetroot & Edinburgh Gin gravlax, preserved baby beets, celeriac remoulade, *GF*
 Orkney king scallops, creamed celeriac, Stornoway black pudding crumb
 Arbroath Smokie pate, soft poached quails eggs, sundried tomato bread crostini, *GF version available*
 Poached Scottish salmon, leek "Scotch egg" creamed leeks, *GF version available*
 Steamed peat smoked haddock, wild rice, quail eggs, Asian spiced dressing, *GF*
 Ceviche Orkney scallops, chilli pineapple salsa, fine Radicchio micro salad, *GF*
 Classic cured salmon, charred lemon gel, wholemeal bread, flavoured butter, caper dressing
 Steamed mussel, spring onion, Jersey royal potato & baby heritage carrot broth, *GF*

Vegetarian starters

Pistachio rolled Crottin de Chavignol, saffron poached baby pear, micro chervil, *GF*
 Torched heritage tomatoes, wild garlic, walnut & rocket pesto, crumbed mozzarella, *GF version available*
 Wild mushroom, French lentil & white truffle pate, Arran oatcakes, *GF and VG version available*
 Vegetarian local haggis, white turnip puree, crisp root vegetables, Glenkinchie sauce
 Glazed Black Crowdie, toasted sourdough bread crostini, baby apple bites
 Roast butternut squash, spinach, vegan Feta parcel, toasted pine kernels, *GF, VG*
 Tempura tenderstem broccoli, pear & Blue Murder salad
 Roast baby aubergines, sweet potato, pickled shallots & red chard salad, *GF, VG*
 Garlic buttered asparagus, beetroot houmous, sliced cornichons topped
 with seasoned carrot crisps, *GF, VG version available*
 Warm pressed root vegetable terrine infused with black garlic, rosemary & thyme, *GF*

Meat Starters

Lightly seared & cured Orkney raised beef, quails eggs with caper and girolle mushroom dressing, *GF*
 Highland venison loin, glazed baby beets, sweet potato, dried redcurrants, *GF*
 Smoked ham hough, apricot & Lothian honey press, black crackers, Isle of Harris mustard dressing, *GF version available*
 Smooth Duck liver pate, kumquat chutney, toasted brioche slice, *GF version available*
 Pulled spring lamb shoulder & edamame bean kromeski, mint yogurt dressing, *GF*
 Crumbed local haggis, baby turnips topped with root vegetable crisps
 Stornoway black pudding & chorizo wellington, smoked chilli jam
 Seared pigeon breast, puy lentil & venison sausage ragu
 Braised Gosford chicken thigh & mango compote, crisp chicken skin, *GF version available*
 Confit duck, watercress, rocket & radicchio salad, fresh orange gel, *GF version available*

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Soup

All served with warm sourdough bloomer or gluten free bread or rolls.

Roast carrot, ginger, chilli & coconut, *GF, V, VG*
Classic Cullen skink, *GF*
Traditional scotch broth, *GF*
French onion soup with Auld Reekie cheddar dumplings, *V*
Oven roasted plum tomato & sweet pepper, micro purple basil, *GF, V, VG*
Asian spiced red lentil, toasted seeds, *GF, V, VG*
Pulled smoked Gosford chicken, mixed bean broth, *GF*
Gazpacho, brioche croutons, *V, GF and VG version available*
Diced Dunbar Rover potato & sliced leek, *GF, V, VG*
Loch Fyne mussel, chorizo & white bean broth

MAINS

Fish Mains

Pan seared halibut, saffron, potato, spinach & Loch Fyne mussel broth, *GF, (£10.00 Supplement)*
Brioche herb crusted cod fillet, buttered baby vegetables, crushed sundried tomato potato, *GF version available*
Salted pink peppercorn Loch Duart Salmon, baked rosti potato, baby leeks, *GF*
Rolled West Coast landed haddock, pea puree, charred lemon, hand cut chips, *GF*
Parma ham wrapped monkfish, lentil dhal, buttered pak choi, saffron potatoes, *GF*
Black garlic studded seabream fillet, baked mash potato, tomato & red chard salsa, *GF*
Crisp fillet of seabass, confit cherry tomato, black olive crumb & herb mash, *GF version available*
Red mullet, crisp salt & pepper squid, basil pesto coated baby potato salad, *GF*
Flaked hot smoked salmon, edamame bean & lemon zest risotto, *GF*
Roast salmon fillet, Asian spiced tomato sauce, steamed spring onion basmati rice, *GF*

Vegetarian Mains

Aubergine Pakora, lentil dhal ragu, baked cauliflower, micro coriander, *VG*
Celeriac, parsnip & heritage carrot bake, creamed leeks, *GF*
Vegetarian haggis scotch egg, sweet potato mash, Balvenie whisky sauce
Goats cheese, red onion & spinach Pithivier, sweet red pepper coulis
Dressed rocket, toasted walnut, dried tomato & glazed haloumi, *GF*
Charred baby courgettes, French lentil cassoulet, *GF, VG*

Meat Mains

Thyme & rosemary braised Borders Beef shin, garlic creamed potato press, heritage carrots, *GF*
Thistly Cross infused pork belly, Stornoway black pudding mash, baby apple bites
Gosford chicken breast with venison haggis bon bons, sweet potato mash, Glenkinchie creamed jus
Harissa glazed duck breast, boulangère potatoes, green beans, roast plum & star anis jus, *GF*
Lamb rump, pulled lamb shoulder potato, tomato & smoked pancetta dressing, micro mint, *GF, (£10.00 Supplement)*

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Borders beef Wellington, purple carrot mash, confit cherry tomatoes, *(£15.00 Supplement)*
8 Oz flat iron John Gilmour's steak/rib eye/fillet/sirloin, hand cut chips, bearnaise sauce,
cherry vine confit tomatoes, *GF, (£15.00 Supplement)*
Pulled duck leg croquet, creamed savoy cabbage, roast shallot jus, *GF, (£10.00 Supplement)*
Chorizo & black pudding filled cornfed chicken breast, oyster mushroom stroganoff
Cooked pink rack of Scottish lamb, butter braised potato tower, baby leeks, *GF, (£10.00 Supplement)*

DESSERTS

Suntory whisky infused cream, raspberry sorbet, flapjack bites, *GF version available*
Mint flavoured Irish dark chocolate cream mousse, honeycomb crumb, *GF*
East Lothian honey & Glenkinchie panna cotta, poached baby apples, stem ginger & cinnamon shortbread
Strawberry daiquiri Eton mess, rum poached strawberries, candied lime, chocolate meringue shards, *GF*
Classic sticky toffee pudding studded with candied walnuts, fresh apple & cinnamon, vanilla bean ice cream
Lemon curd, citrus sorbet meringue tart, fresh strawberry puree, micro mint, *GF version available*
Pink lady apple tart tatin, rum & raisin ice cream, *GF version available*
Kirsch soaked dark chocolate sponge, cherry whipped cream, milk chocolate ganache
Espresso crème Brulee biscotti biscuits
Warm toffee apple crumble & vanilla custard tart, *VG, GF version available*
Ginger & lime loaf, lime icing, honey combe ice cream, *VG, GF version available*
Warm mini scone, jasmine tea panna cotta, clotted cream ice cream, dried raspberries, *GF version available*
Raspberry liqueur trifle
Rhubarb , lemon & stem ginger crumble , whipped crème fraiche, *GF version available*
Raspberry cheesecake, ginger crumb base, *VG version available*
Selection of Scottish cheese, includes Auld Reekie cheddar, Blue Murder & Black Crowdie, wild Scottish berry chutney, Arran oatcakes
Frozen coconut yogurt, toasted granola oats, charred pineapple Mojito slice, *GF, VG*
Vegan dark chocolate brownie, Swedish glace ice cream, dried raspberries, *VG*
Warm apple, pear & apricot frangipane tart, mixed nut snap
Mixed vegan dark chocolate tarts, raspberry Swedish glace ice cream, *VG*

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BUFFET MENU

Please select 2 salads 2 main dishes and a dessert to complete your meeting buffet lunch or dinner. Consider any dietary requirements when selecting your menu. This menu is charged at a set price of £30 per person

SALADS

All served with warm sour dough bloomer or gluten free bread or rolls

Beetroot & roast baby potatoes, *GF*

Shredded red cabbage, fresh chilli & fresh herbs, *GF*

Dressed rocket, feta & toasted cumin with marinated olives, *GF, VG version available*

Glazed tomatoes, fresh basil & bocconcini, *GF,*

Sundried tomato, artichoke, purple basil wholemeal pasta, *V*

Smoked chicken & mango

MAINS

Fish Mains

Loch Duart salmon fillet, pink peppercorn cream sauce

Vegetarian Mains

Quarter spiced marinated aubergine steak, Auld Reekie cheddar glaze, *V, GF, VG*

Roast, aubergine, mixed pepper, sweet potato & shallot Asian spiced lentil dhal

Creamed smoked applewood pasta, sundried tomato, wholemeal gratin

Vegetarian curry, coconut & spring onion steamed rice, *GF Version available*

Meat Mains

Honey glazed duck, hoisin jus, *GF*

Seared Gosford chicken thigh, corn salsa, *GF*

Braised Borders beef ragu, puff pastry bites, *GF version available*

Katsu chicken, coconut & spring onion steamed rice, *GF Version available*

DESSERTS

Classic sticky toffee pudding, candied walnuts & cinnamon

Apple crumble topped with vanilla mascarpone

Selection of local cheese

Register Club Black Forest gateaux

Warm homemade scones, jam & clotted cream or whipped cream

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BESPOKE MENU

Designed to offer a special dining experience to impress your guests. Please select one dish per section to create your bespoke menu. Any special dietary requirements can be accommodated with alternatives. This menu is charged at a set price of £120 per person.

Amuse bouche

Smoked Gosford chicken, BBQ corn & girolle mushroom soup.
Gazpacho soup, crisp celery stick
Wrapped Orkney scallop, parsnip puree, Stornoway black pudding crumb.

Starters

Warm potato, Crottin de Chavignol & white truffle mousse, baby chervil salad
Arbroath smokie pate, pickled fennel, charcoal crackers
Beetroot Houmous, crisp heritage carrots, confit baby root vegetables

Sorbets

Sicilian lemon
Seville orange
Lime

Mains

Beef fillet Wellington, dried redcurrant & wild mushroom mash, grilled asparagus, red wine jus
Red lentil, root vegetable & passata nut roast
Halibut fillet, garden herb butter crust, wild rice risotto

Desserts

Cherry Bakewell Baked Alaska
Mint Baileys dark chocolate mousse, toasted marshmallow, Almond snap
Flamed Pink Lady apple crumble tart, Madagascan vanilla ice cream

Cheese course

Selection of the following Scottish cheeses served with quince jelly & iced grapes, Arran oatcakes:
Auld Reekie cheddar, Blue Murder, Black Crowdie

Petit fours

White chocolate & sea salt fudge
Raspberry & ginger cheesecake
Vanilla, cinnamon & brown sugar shortbread

We can guide on wine pairings for your selected menu on request.

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AFTERNOON TEA

A dining experience in itself or a nice surprise for a mid-afternoon meeting. This menu is charged at a set price of £35 per person.

Warm selection of home cooked scones, raspberry jam & clotted cream

Local haggis & pork mince pie, Balvenie whisky mayonnaise

Perthshire venison & Stornoway black pudding sausage roll smoked chilli jam mayonnaise

Beetroot & Edinburgh Gin cured salmon, celeriac remoulade, *GF version available*

Whipped cracked black pepper goat cheese tartlet, *GF version available*

Black Forest gateau, kirsch cherry bite

Raspberry cheesecake, *GF, VG*

Lavender & lime pannacotta, *GF*

Pimm's jelly shot, dried strawberry crumb, *GF*

Vegan, vegetarian and gluten free afternoon tea

Warm gluten free scones, raspberry jam & flavoured Butter, *VG version available*

Vegetarian lightly spiced French lentil loaf, *GF, V, VG*

Aubergine, spinach & potato spring roll, *GF, V, VG*

Tomato houmous, crisp carrot, pickled beetroot salsa, *GF, V, VG*

Vegan feta & onion jam tart, *GF, V, VG*

Raspberry cheesecake, *GF, VG, V*

Pimm's jelly pot, dried strawberry crumb, *GF, VG, V*

Lavender & lime pannacotta, *VG, V*

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BEVERAGE MENU

Please select wines and beverages you wish to have served on arrival and with your meal.

CHAMPAGNE AND SPARKLING

Cremant De Jura Blanc de Blancs	£39.00
Delamotte Brut	£70.00
Laurent Perrier La Cuvee	£85.00
Delamotte Brut Rose	£90.00
Ruinart Blanc de Blanc	£147.00
Dom Pérignon	£295.00

WHITE WINE

Muscadet sur lie Jean Francois Guilbaud Domaine du Grand Mouton, France <i>Husband and wife team Marie-Luce Métaireau and Jean-François Guilbaud make up a power couple of Muscadet winemaking</i>	£32.00
Old Vine Chenin Blanc Myburgh Bros. South Africa <i>Aromas of ripe apples and hints of peach. The palate is rich, with notes of honey. There is a minerality and steely quality</i>	£42.00
Elephant Hill Sauvignon Blanc Hawkes Bay, NZ <i>Delicate aromas of citrus, gooseberry and fresh herbs. The palate shows juicy green apple, citrus and white peach flavours</i>	£53.00
Crozes-Hermitage Blanc l'Essentiel Domaine des Hauts Chassis 2021 <i>Located to the south of the Crozes-Hermitage appellation, the Domaine des Hauts Châssis sits on an exceptional terroir</i>	£65.00
Cakebread Chardonnay Napa Valley, California <i>From cool-climate vineyards in the southern Napa Valley, giving an intense minerality to balance the wine's oaky richness and spice</i>	£95.00
Pouilly-Fuisse Castilla y Leon, Spain <i>Natural and ripe, this is incredibly well made certified organic Verdejo, with just the right amount of oak. Straw coloured, with a medley of tropical Fruit in the nose.</i>	£150.00

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ROSE WINE

Cote De Provence 2021 £45.00
Provence, France
On the palate, it is crisp and lively with flavours of fresh red berries and juicy citrus fruits, balanced by a gentle minerality that gives it a long and refreshing finish

RED WINE

Les Lys de Leon Pinot Noir £32.00
Loire Valley, France
From special terroirs across the Loire, this Pinot Noir is bursting with cherry and spice notes, lifted by bright acidity

Little J Dry Red £42.00
Myburgh Bros, South Africa
Vibrant red berries flood the nose and palate. Soft, luscious mouth-feel. Refreshing and medium-bodied

Belezos Rioja Reserva £60.00
Bodegas Zugober, Spain
This opulent Rioja Reserva is made by a small family winery, Bodegas Zugober, in the Rioja Alavesa area.

Chateau Musar £95.00
Serge Hochar, Bekaa Valley, Lebanon
Perfumed on the nose, the palate combines juicy plum and ripe cherry character with warm spices and a lingering finish

Il Pino di Biserno £125.00
Lodovico Antinori, Bibbona, Tuscany
Supertuscan blend from coastal Tuscany, silky tannins with powerful black fruit on the palate - long and full on the finish

Chateauneuf du Pape Cuvee Speciale £150.00
Tardieu-Laurent, Southern Rhone
From a parcel of the single vineyard La Crau in the heart of Chateauneuf, 100 year old vines give concentration and power

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COCKTAILS, BEERS AND SOFT DRINKS

Cocktails

Tom Collins <i>Gin, lemon, sugar, soda, served in highball glass with ice</i>	£11.00
Dark and Stormy <i>Dark rum, lime juice, ginger beer</i>	£11.00
Aperol Spritz <i>Aperol, Prosecco, Soda</i>	£11.00
Old Fashioned <i>Whisky bitters, sugar</i>	£11.00

Beer and Cider

Pilot Blond Session IPA, 4.0%	£5.95
Pilot Peach Melba Sour 4.3%	£5.95
Stewart Brewing Lager 4.0%	£5.50
Thistly Cross Cider (whisky cask), 4.4%	£5.50

Soft Drinks

Fever-Tree Indian Tonic Water, England, 150ml	£3.00
Fever-Tree Light Tonic Water, England, 150ml	£3.00
Fever-Tree Ginger Ale, England, 150ml	£3.00
Fever-Tree Ginger Beer, England, 150ml	£3.00
Fever-Tree Lemonade, England, 150ml	£3.00
Coke, 150ml	£3.00
Diet Coke, 150ml	£3.00
Orange, Apple or Pineapple juice, 150ml	£3.00
Sparkling Water, 750ml	£5.00
Still Water, 750ml	£5.00

SPIRITS – 50 ML

Vodka

Absolut Blue	£10.00
Grey Goose Original	£14.00
Grey Goose Lemon	£14.00

Rum

Bacardi Carta Blanca	£10.00
Bacardi Spiced	£10.00
Diplomático Planas	£12.00
Diplomatico Mantuano	£12.00
Ron Zacapa 23	£16.00

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Brandy

Calvados Père Maglorie	£10.00
Rémy Martin VSOP	£12.00
Hennessy XO	£36.00
Rémy Martin XO	£36.00
Rémy Martin Louis XIII	£360.00

Agave

Jimador Balance	£10.00
Patron Silver	£13.00
Mezcal Union Uno	£14.00

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