



THE ROYAL  
EDINBURGH  
MILITARY  
TATTOO

## Royal Gallery Dining Experience

### Regular Menu

#### Starter

∞

Loch Duart salmon

Served with pine needle meringues, sea vegetables and mooli with cucumber textures, lime gel and Crapaudine beets

#### Main course

∞

Duo of Scotch beef fillet and cheek rillettes

Served with sweet potato gratin, chantenay carrots, green beans, and shallot petals

#### Dessert

∞

Classic Swiss chocolate fondant pudding with vanilla spiced cream and beet tulle

∞

Coffee or tea and tablet

### Vegetarian Menu

#### Starter

∞

Ambercup pumpkin, coriander and winter spice cheesecake, oven baked chestnuts with goji berry salsa, Grana Padano crisp and golden beet confit

#### Main course

∞

Beetroot, buttermilk and horseradish risotto, smoked Applewood, and pickled celery fritter, dressed endive and chive oil

#### Dessert

∞

Classic Swiss chocolate fondant pudding with vanilla spiced cream and beet tulle

∞

Coffee or tea and tablet

For more menu options, or dietary requirements, please contact [hospitality@edintattoo.co.uk](mailto:hospitality@edintattoo.co.uk)

\*Please note these menus are subject to change\*