



# MENU 1

£40 PER PERSON

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Scottish Smoked Salmon on homemade Tattie  
Scones

Roast loin of Scottish Lamb, crispy Haggis and braised  
Scotch Lamb

Chocolate and Orange Mousse with Malt Whiskey

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# MENU 2

£45 PER PERSON

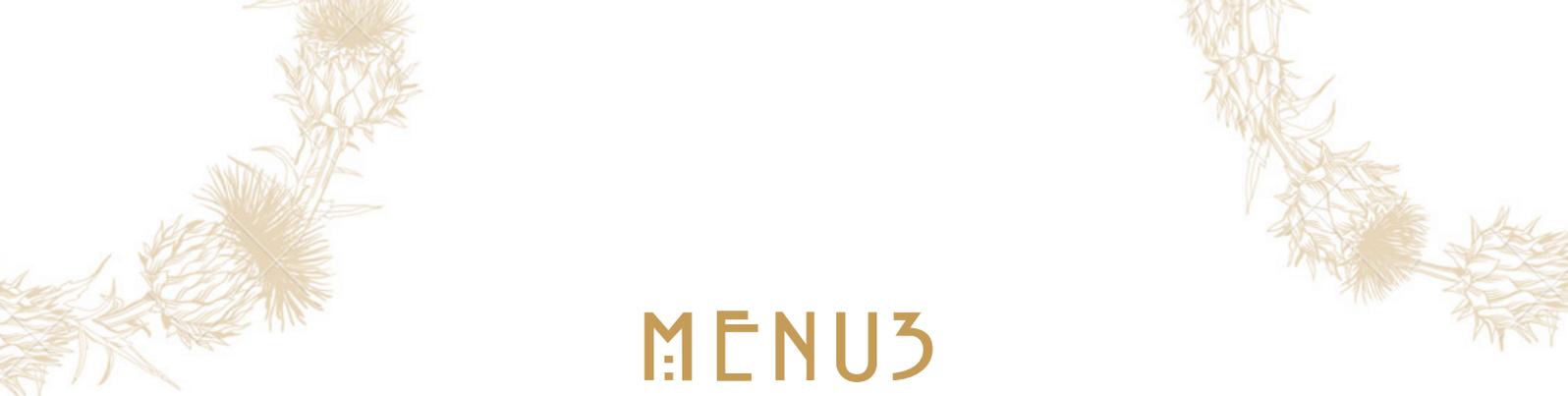
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Haggis, Neeps and Tatties with a Whiskey sauce

Crusted Haddock, Sun Blushed Tomato Cous Cous with an  
Arboath Smokie and shaved Fennel salad

Salted caramel shortbread with vanilla creme anglaise





# MENU 3

£50 PER PERSON

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Cullen Skink

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Loin of Venison on Celeriac Puree and Blackberry Jus

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Cranachan with Mixed Berry Coulis and Whipped Cream

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# VEGETARIAN MENU

£40 PER PERSON

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Scotch Vegetable Broth

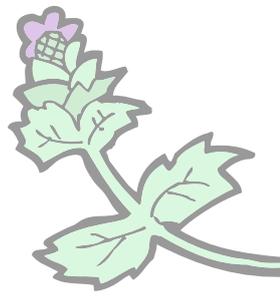
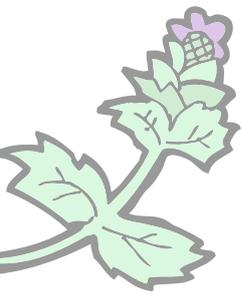
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Vegetarian Haggis Whiskey-Glazed Turnip, Potatoes with Chive  
and Malt Sauce

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Spiced Winter Fruit served with Creamed Vanilla Rice Pudding





# WEE ONES' MENU

£20 PER KID

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## STARTER

### Cock-A-Leekie Soup

Traditional Scottish recipe with free range chicken and leeks (Vegetarian alternative Potatoes & Leeks)

## MAINS

### Fish and Chips

Scottish Salmon fillet with chunky baked potato chips and a pea purée

Or

### Mince and Tatties

Scottish children's favourite using Aberdeen Angus Beef slowly cooked for three hours with buttery mashed potatoes and chanteny carrots

Or

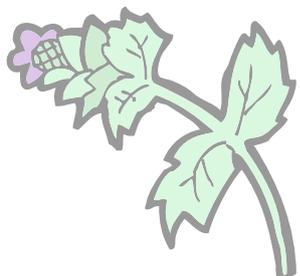
### Pasta Pomodoro

Fresh pasta with a tangy tomato and basil sauce

## DESSERT

### Ice Cream

Homemade vanilla ice cream with raspberry coulis.



 VEGETARIAN

## HOW TO ORDER

1

If not done already, contact us to arrange a booking for the private chef (please give us at least 48 hours notice to book this service)

2

Let us know how many people will participate (minimum of 4 dishes in total)

3

Pay an initial holding deposit\* to book the dates

4

We will put you in contact with chef Paul to choose your menu and special requests. Please make sure to make any dietary or special requests at time of booking

## PAYMENT

The Edinburgh Address will take a non-refundable deposit. Should the chef not be available or needs to cancel, your deposit will be refunded.

The outstanding balance will be payable to chef Paul on the day.

Deposit payments are as follows:

- £28 for groups of 2 people
- £40 for groups of 4 people
- £52 for groups of up to 6 people
- £64 for groups of up to 8 people
- £75 for groups of 8-10 people

PLEASE NOTE: For groups of 8 or more, a waitress is required. A waitress can be organised at an additional total charge of £40.00

## CONTACT US

Email:

[help@theedinburghaddress.com](mailto:help@theedinburghaddress.com)

Phone:

+44 (0)131 261 8646

# PAUL'S CUISINE

## PRIVATE SCOTTISH DINING EXPERIENCE



Paul is a professional chef from Glasgow that provides outstanding Scottish private dining. Using his vast experience from fine Scottish eateries, he uses quality ingredients to create special dishes, tailored to the seasons.

Although Scottish cuisine is Paul's speciality, he has also been trained by one of Scotland's top Indian chefs at Mr. Singh's.

He is always looking for new ideas and ingredients and is happy to discuss whatever menu options you may desire.

