



THE ROYAL  
EDINBURGH  
MILITARY  
TATTOO

# Journeys

2-24 AUGUST 2024

## THE WITCHERY

### SAMPLE MENU

Billecart-Salmon Rose, Mareuil-sur Ay

#### Starter

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Pistachio parfait with burnt blood orange, beet & marjoram salad (v)  
Seared hand-dived Orkney scallops with Camargue rice, langoustine bisque, black garlic emulsion & samphire  
Findlay's od Portobello Haggis with turnip bhaji, pineapple chutney  
Aged Scotch Beef tartare with raw hen's egg and mustard mayonnaise

#### Main course

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North Atlantic halibut with crushed Koffmann's new potatoes and lemon aioli  
Whole grilled East Lothian lobster with garlic butter and triple cooked chips  
Lasagne of Scottish wild mushroom with brioche crumb and parmesan custard (v)  
Lamb wellington ratatouille with buttered new season Jersey Royals and jus

#### Dessert

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Summer trifle, strawberry jelly, angel cake with white chocolate and fresh strawberries  
Valrhona bitter chocolate torte with orange blossom and white chocolate ice cream, and cocoa nib tuille  
Mango kulfi, frozen mango parfait with basil and mint oil, mango coulis and coconut granola (v)  
The Witchery cheese selection with plum and ginger chutney and homemade Scottish oatcakes

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Tea or coffee served with Scottish 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\*