



Private Dining and Event Menu

Distinctive 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. This space accommodates 12 for a boardroom meeting or private dinner, or 30 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 ideal menu for your needs.

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 can 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. 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



CANAPÉS

Single canapé..... £5.50
Three canapés..... £14.50
Six canapés..... £22.50

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

Black pudding and haggis bon bon, smoked chilli mayonnaise
Curried smoked haddock, quail egg tartlet *GF version available*
Whipped goat cheese, candied beetroot cup
Parmesan bon bon, white truffle mayonnaise *GF*
Parmesan & nigella seed lollipop *GF*
Pan seared Perthshire venison, Scottish blackberries *GF version available*
Smoked Applewood & spring onion sable, *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*
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 dip
Classic Belhaven smoked salmon, charred lemon gel, micro rocket *GF*

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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** for a **three-course** menu and **£60 per person** for a **four-course**. A separate cheese course can be added for **£12 per person**. Supplement charges apply to selected courses.*

STARTERS

Fish starters

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*
Steamed peat smoked haddock, wild rice, quail eggs, Asian spiced dressing *GF*
Classic cured salmon, charred lemon gel, wholemeal bread, flavoured butter, caper dressing

Vegetarian starters

Toasted oat rolled Crottin de Chavignol, saffron poached baby pear, micro chervil *GF*
Torched heirloom tomatoes, wild garlic, 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
Garlic buttered asparagus, beetroot houmous, sliced cornichons topped with seasoned carrot crisps *GF, VG version available*

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*
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
Braised Gosford chicken thigh & mango compote, crisp chicken skin *GF version available*

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*
Diced Dunbar Rover potato & sliced leek *GF, V, VG*
Loch Fyne mussel, chorizo & white bean broth

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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*

Parma ham wrapped monkfish, lentil dhal, buttered pak choi, saffron potatoes *GF*

Crisp fillet of seabass, confit cherry tomato, black olive crumb & herb mash *GF version available*

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 seeds, 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*

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*

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)*

Cooked pink rack of Scottish lamb, butter braised potato tower, baby leeks *GF, (£10.00 Supplement)*

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DESSERTS

Mint flavoured 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, 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*
Espresso crème brulee, dark chocolate & chili biscuits
Rhubarb, lemon & stem ginger crumble, whipped crème fraiche *GF version available*
Raspberry cheesecake, ginger crumb base *VG version available*
Vegan dark chocolate brownie, Swedish glaze ice cream, dried raspberries *VG*
Selection of Scottish cheese, includes Auld Reekie cheddar, Blue Murder & Black Crowdie, wild Scottish berry chutney, Arran oatcakes (*£6.50 Supplement*)

Add tea, coffee and petit fours to any menu for £5.50 per person

Sparkling Water, 750ml - £5.00 per bottle

Still Water, 750ml - £5.00 per bottle

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BUFFET MENU

Please select 2 salads 2 main dishes and a dessert to complete your 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

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,*

MAINS

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

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*

Loch Duart salmon fillet, pink peppercorn cream sauce

DESSERTS

Classic sticky toffee pudding, fresh apple & cinnamon

Apple crumble topped with vanilla mascarpone

Selection of local cheese

Warm homemade scones, jam & clotted cream

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BOWL FOOD

A great alternative to a traditional buffet for lunch or a more substantial offering to accompany a drinks reception

Single bowl..... £10.50
Two bowls £20.00
Three bowls..... £28.50

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SAVOURY

Cheeseburger

Chopped ground steak, three cheese sauce, toasted brioche pieces & pickles *GF version available*

Hot dog

Lightly battered smoked sausage, mustard mash, charred tomato bread & crispy shallots

Jack Daniels Ribs

Jack Daniels smoked sticky beef ribs, caramelised onions & hot sauce *GF*

Philly Steak

Monterey Jack mac & cheese, carved roasted rib eye, cherry vine tomatoes

Surf & Turf

Sticky ribs, tempura lobster, sweet pepper & tomato chutney

Tacos

Soft shell tacos filled with shredded beef, black beans & fresh tomato salsa

DESSERTS

Fairground favourite

Mixed filled doughnuts with vanilla crème patissiere, salted caramel, peanut butter & strawberry jam

Pancake Stack

Mini pancakes, caramelised banana, Nutella balls

Key Lime Pie

Lime curd, shortbread rounds & brown sugar meringues *GF version available*

Baked New York Cheesecake

Slow baked beer infused Philadelphia cheesecake *GF version available*

Strawberry Daquiri

Rum infused poached strawberries, toasted meringues, candied lime, chocolate dipped strawberries *GF*

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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 & Arran mustard mash, grilled asparagus, red wine jus
Red lentil, root vegetable & passata nut roast
Halibut fillet, garden herb butter crust, wild rice risotto

Desserts

Madagascan vanilla and raspberry Baked Alaska
Mint Baileys dark chocolate mousse, toasted marshmallow, Brandy 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:
Lanarkshire smoked cheddar, Blue Murder, Black Crowdie

Petit fours

White chocolate & sea salt fudge
Raspberry & ginger cheesecake
Dark chocolate truffles

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 break during meetings. This menu is £36 per person. Add on a glass of fizz for £10 per person to complete the experience.

Savoury Bites

Local Haggis, Neeps & Tattie Pie served with Glenkinchie Mayonnaise
Smoked Applewood & White Truffle Warm Profiterole

Selection of Sandwiches

In-house hot smoked Loch Fyne Salmon with lemon zest cream cheese
Cajun Chicken with dressed seasonal leaves
Mini Brioche bun filled with peppered egg mayonnaise and dressed rocket

Warm Selection of Home Cooked Scones

Served with clotted cream, raspberry jam and salted butter

Sweet Treats

The Register Club Battenberg slice
Toasted lemon meringue tart
Chef Jean Marc's Macarons
Granola flapjack with coconut yoghurt icing

A selection of loose-leaf teas and coffees from you to choose from

Vegetarian, Vegan and Gluten free options available upon request

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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>	£34.00
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 £34.00
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	£11.00
<i>Gin, lemon, sugar, soda, served in highball glass with ice</i>	
Dark and Stormy	£11.00
<i>Dark rum, lime juice, ginger beer</i>	
Aperol Spritz	£11.00
<i>Aperol, Prosecco, Soda</i>	
Old Fashioned	£11.00
<i>Whisky bitters, sugar</i>	

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

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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

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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