

BLUE ROOM

PRIVATE DINING TASTING MENU

Amuse Bouche

.....

Roasted pumpkin cappuccino & pumpkin seed oil

.....

Tartare of scallops, mascarpone, chervil, & caviar

.....

Pan fried fillet of North Sea turbot, vin jaune,
pickled grapes & hazelnuts

.....

Loin of Perthshire lamb, caboc cheese gnocchi,
pancetta & runner beans

.....

Blackthorn salted chocolate tart, passion fruit
pearls & vanilla cream

.....

Petit Four

.....

Tea & Coffee

Follow us on @johnniewalkerprincesstreet

Johnnie Walker Princes Street, Edinburgh

Please inform us on any dietary requirements and allergens

V – Vegan, VG – Vegetarian

JOHNNIE  WALKER
PRINCES STREET

BLUE ROOM

PRIVATE DINING TASTING MENU VEGETARIAN

Amuse Bouche
.....

Cauliflower & Cumin cappuccino
.....

Salt baked beetroot, goats cheese blood orange & tarragon
.....

Roast butternut gnocchi, wild mushroom, spinach,
toasted pine nut & black truffle
.....

Vegetarian haggis, potato fritter, turnip relish
& Johnnie Walker whisky foam
.....

Blackthorn salted Chocolate Tart, passion fruit,
pepper, salted coconut sorbet *VG*
.....

Petit Four
.....

Tea & Coffee

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