

29 Waterloo Place, Edinburgh, EH1 3BQ,: Tel: 0131 556 5766

DINNER AT WATERLOO

22 March



Mathematical Neuroscience Workshop Dinner

Fresh soup of the day (v)

Dressed baby cos, crispy aubergine and home smoked salmon salad with fresh pepper and basil

Parfait of duck liver with Madeira jelly, fine herb salad and home baked red onion bread

Smoked bacon and walnut muffin with a maple tossed rocket leaf and grilled pear salad

Salad of white crab, jasmine rice and cucumber bound in a coriander mayonnaise with lime and fresh endive leaves

Pressed terrine of corn-fed chicken breast, roast chestnuts and black olives with red chard salad and fresh pesto sauce

Thai spiced slow roasted pork belly with rice noodles, bok choy, Thai glaze and shaved spring onions

Fresh potato gnocchi tossed in red pepper, plum tomatoes, thyme, garlic and basil dressing with freshly shaved Parmesan (v)

Roast pumpkin and pine-nut doughnut with pecorino, tossed garden herbs and freshly made pesto sauce (v)

Roast fillet of Scotch salmon with fennel pickled in lemon, coriander and sweet stem ginger

Poached breast of chicken with creamy wild mushrooms, wilted baby spinach and grilled pancetta

Herb-stuffed olives of beef braised in red wine, beef stock reduction, sweet red onions, button mushrooms and crispy sage leaves

Dark chocolate pudding with chocolate truffle sauce

Poached pears in lime and ginger

Rhubarb crumble crème brûlée

Bread and butter pudding with vanilla anglaise

Howies Waterloo is a non-smoking restaurant. Smoking is permitted in the lounge area.

These dishes may contain traces of nuts.

As far as the management is aware, all ingredients are GM free.

