



**Celebrating 30 Years of James Thomson's
Witchery by the Castle**

3 courses for £30

Cream of celeriac soup, white truffle oil

**Findlay's of Portobello award-winning haggis,
neeps and tatties**

**Salad of roast organic beets from the Isle of Arran,
goat's cheese mousse**

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**Red deer osso bucco, roast organic roots,
horseradish mash, cranberry jelly**

**Hot-smoked Loch Duart salmon,
spinach, roast sweet potato, hollandaise sauce**

**Pumpkin and ricotta tart,
green salad, toasted pumpkin seed dressing**

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**Dark chocolate tart,
Chantilly cream**

Iced Tweeddale honey parfait, poached rhubarb

**Herve Mons' Persillé de Beaujolais,
plum chutney, Kenmore oatcakes**

Light Lunch & Theatre Supper menu £13.95

Pea and ham soup

Assiette of Iberico charcuterie

Duck egg Florentine

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Grilled Tamworth pork sausages, buttered mash, onion gravy

Witchery fish pie

Courgette, lemon and ricotta quiche, herb salad

Available from 12 noon – 4.00pm, 5.30pm - 6.30pm & 10.30pm – 11.30pm

Celebration menus at £30 for 3 courses are also available in the other restaurants in James Thomson's Collection, the rooftop Tower Restaurant & Rhubarb, the restaurant at Prestonfield