

Five things you need to know today Edinburgh



Young poets

Edinburgh's Christmas

Concert at the Liquid Room

RSNO Young Ambassadors

The Chefs Table



The Edinburgh Reporter very much enjoyed meeting the young poets from Forthview Primary School yesterday morning. They have just published a book of poems inspired by their visit to War Horse at the Festival Theatre. [Read more here.](#)

At least for one day it was Christmas in Edinburgh yesterday when Underbelly announced all the details of the events [which will delight us over the Festive period.](#)

But they are also organising other events on St Andrews Day and, fittingly, these will take place in St Andrew Square.

St Andrew's Day, St Andrew Square

30th November, 10am to 10pm, Free

St Andrew's Day activities for all the family, fittingly in St Andrew's Square for the first time! As part of Scotland's Winter Festivals, music, storytelling and more will celebrate Scotland's national day and patron Saint.



[Post](#) by [Royal Scottish National Orchestra](#).



Next week the newest Festival in town starts on Wednesday 8 October. Four of the Capital's most acclaimed chefs are getting together to create the ultimate Edinburgh dining experience for one night only. – **Edinburgh Restaurant Festival – The Chefs' Table.**

The fine-dining extravaganza of five delicious courses, each meticulously devised by the city's top chefs, *Mark Greenaway*, *Craig Sandle*, *Stuart Ralston* and *Paul Wedgwood* will be served up under the sparkling lights of the beautiful Ghillie Dhu.

This mouth-watering dinner will be the official launch event for the city's brand new Edinburgh Restaurant Festival which will take place throughout mid-October. The evening will celebrate the best of Scottish food and drink, with engaging behind the scenes video footage of all four chefs preparing their dishes. Guests will also be able to pose their questions to the chefs in person and via social media throughout the evening.

Following a champagne and canapé reception on arrival, acclaimed chef Stuart Ralston from Edinburgh's most talked about new fine-dining restaurant, Aizle will kick off proceedings with a starter of *Aura Heritage Potato*, *Smoked*

Salmon, Pear and foraged Sweet Cicely. Paul Wedgwood, owner of the award-winning Wedgwood The Restaurant, will then take to the kitchen to prepare a fish course of *Scottish Shellfish Showcase of Lobster Thermidor Creme Brûlée, Scallop Ceviche, Langoustines and Crispy Pigs Tails with Apple and Raisin Sauerkraut.*

Executive Chef, Craig Sandle of The Pompadour by Galvin at Waldorf Astoria Edinburgh – The Caledonian, is in charge of the meat course, offering a succulent *Red-Legged Partridge accompanied by Salsify, Parsley Root and Saffron.* Finishing the night in true Scottish style, is Mark Greenway – award-winning chef and owner of Restaurant Mark Greenway and Bistro Moderne – with dessert *Clootie Dumpling with Treacle Meringues, Burnt Citrus Jelly and Juniper Cream.*

Each course will be paired with a wine, beer or cocktail, by New York mixologist to the stars, Aizle's Krystal Goff. Krystal will also be on hand to whip up the ultimate palate cleanser – her twist on a classic, the Elderberry Royale, using Blackwood's Gin, foraged elderberries and champagne.

The first Edinburgh Restaurant Festival will take place from 9th-23rd October, with exclusive menus and special one-off foodie events across the city. The perfect excuse to try out a new eatery, this inspiring restaurant promotion will see a wide range of exclusively crafted menus priced in three budget-friendly categories (£10, £10-£20 and over £20) available in over 60 of the Capital's best loved restaurants, bistros, bars and food markets. Participating venues include Harvey Nichols Foodhall, Edinburgh Farmers' Market, Bistro Moderne, Angels With Bagpipes, A Room in the West End, Gusto and Mamma's American Pizza Co.

For further information on the Edinburgh Restaurant Festival and all of the menus and events visit thisisedinburgh.com/edinburghrestaurantfestival

The Edinburgh Restaurant Festival – The Chefs’ Table takes place on Wednesday 8th October from 7pm. Tickets are now available and cost £100 per person for the five course meal, including matched drinks with each course. To buy tickets contact Ghillie Dhu, 0131 247 4701 or ghillieevents@glgroup.com

Follow @edinburgh #edrestaurantfest on Twitter for all the latest updates.