

Celebrate your graduation with bespoke menu at Sylvesters

✖ Sylvesters, located on West Nicolson Street, launches its graduation menu this Saturday 27 June for graduates looking to celebrate their achievements at a modern Scottish restaurant.

The three course set menu consists of sweet garlic galettes, seared Scottish scallops, or homemade roasted rabbit ravioli to start, followed by herb and Dijon-crusted lamb rack, wild mushroom wellington, or pan fried cod, and a choice of saffron poached peach, orange and rhubarb posset, or raspberry and lavender crème brûlée for dessert.

Family-run restaurant, Sylvesters, specialises in traditional, locally-sourced, Scottish food with a contemporary twist. Kieran Sylvester, head chef, says: "As we are within walking distance to the University of Edinburgh we have had many students enquiring about graduation meals, so we decided to create this bespoke menu to offer a relaxing, enjoyable meal to celebrate this milestone. And, what better way is there to commemorate studying in Edinburgh than with authentic Scottish cuisine?"

Sylvesters graduation menu is available all day, every day from Saturday 27th June – Saturday 4th July and costs £25 per person.

Sylvesters is open 11.30am – 2pm and 5pm – 10pm on Monday – Saturday. For more information visit: <http://www.sylvestersedinburgh.co.uk/our-menu/graduation> or to make a reservation call 0131 662 4493.

Submitted by [Stacey Dent](#)

