

Five things you need to know today




Diwali in Princes St Gardens today

Isle of May visitor centre wins awards

M&S festive food

Hard Rock Café serving St Andrews Day cocktails

Gift suggestions from John Lewis

This weekend, Edinburgh celebrates the Indian festival of [Diwali](#) with a free fireworks event in Princes Street Gardens. 

- Head along from 12 noon today to the Ross Theatre in the Gardens to take part in the Diwali feast of free food, fireworks and live music and dancing with over 20 performances from Indian Dance Groups and Scottish Ceilidh Dancing from 4 – 5.30pm.

Traditionally, Diwali symbolises the victory of good over evil, light over darkness, and knowledge over ignorance. It is celebrated by millions of Hindus, Sikhs and Jains all over the world.

Edinburgh's family-friendly festivities will celebrate the city's Indian-Scottish community and is open to people all backgrounds and beliefs.

Don't miss the spectacle of fireworks and 500 sparklers being lit up at exactly 5.30pm for a full minute.



Congratulations to The Isle of May which has won four awards this week for its spectacular visitor centre.

The Scottish Natural Heritage (SNH) visitor centre won the Nature Tourism Award at the prestigious RSPB Nature of Scotland awards, as well as three awards at the Dundee Institute of Architects Awards.

[Read more here.](#)

M&S Princes Street Store Manager, Jenny McPartlin, has shared some of her favourite festive food picks from the new M&S Christmas range.

She told The Edinburgh Reporter: "Our new Christmas range is all about the creation of classic festive dishes but with a bit of twist. Think Prosecco-flavoured crisps, Brussels sprout bangers, Parsnip in a Pear Tree juice and a chocolate candle wreath! Or why not try our exquisite White Christmas cocktail with yoghurt liqueur, rum, vanilla and lemon for an extra special treat?

"We look forward to welcoming you into store soon!"

Here are our top tips!

**BERRIES & PROSECCO HAND COOKED CRISPS WITH FIZZ & SPARKLE,
150G, £2.00**

A definite talking point at any Christmas party! Hand-cooked British potato crisps made with blackcurrant and raspberry juice and M&S Prosecco. Garnished with edible gold stars, they will leave your tongue fizzing!

10 MINI MEATBALL PASTRIES, 244G, £7.00



Continuing the trend for Turkish food but in miniature format, these handmade pastries are topped with lamb and pork meatballs in a tomato sauce and then sprinkled with Turkish red pepper flakes. Yum!

10 MINI LOBSTER MAC & CHEESE, 226G, £10.00

Tender pieces of sweet lobster with conchigliette pasta in a rich cheese sauce. Served in pots with mini spoons, this is party food at its best.



As Scotland's national feast day approaches **Hard Rock Cafe Edinburgh** has today announced that they will be serving up a spectacularly Scottish feast to celebrate. The **St Andrew's Day Menu** will be available for a limited period from **Friday 27 November – Wednesday 2 December**, and comprises a main, dessert and exclusive cocktails all incorporating unique Scottish flavours.

Hard Rock will be serving up the delicious **Whisky BBQ Pulled Venison Sandwich** and for dessert, the mouth-watering **Scottish Homemade Shortbread** with Raspberry Cranachan Ice Cream, topped with crumbed tablet.

Additionally, the Café have created their very own individual cocktails, unique to the iconic cities with classic Scottish ingredients. Slàinte!

Hard Rock Cafe Edinburgh St Andrew's Day cocktails:

- **Ginger Laphroig Old Fashioned**– brown sugar, cherries, bitters, ginger syrup, Laphroig whisky, garnished with orange
- **Saltire Rita**– Jose Cuervo, blue curaco margarita mix, cross stencilled with sugar to top with a lime garnish. Served frozen
- **Scotch Choc Chop**– Jura whisky, crème de menthe, vanilla ice cream, oreo cookie, blended and garnished with mint



Yes the Christmas present buying spree is just around the corner so here are some inspirational suggestions from the biggest department store, John Lewis.



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