

New restaurant – Surf & Turf at Macdonald Holyrood Hotel

This month, there is a new restaurant opening at Edinburgh's Macdonald Holyrood Hotel. The new Surf & Turf concept will be expanded due to strong demand from customers.

It will also be introduced to Macdonald Marine Hotel in North Berwick in the coming months.

Head Chef, Glenn Roach introduced the Surf & Turf restaurant concept at Macdonald Rusacks Hotel in St Andrews in May 2019. When the surf meets the turf on your plate, the possibilities can go far beyond the traditional beef steak and steamed lobster tail, in new and creative ways of showcasing the different meats, with each element contributing a depth of taste and pleasing complexity to the dish. When you can't decide between meat and seafood when dining out – why not have both? Dishes available at ***the Surf & Turf Holyrood*** include 32-day aged sirloin steak (beautifully rubbed with BBQ salt) and lobster tail. You can also explore different dishes including wild halibut, cock-a-leekie velouté and ratte potato or if you are looking for a taste of luxury, Royal Oscietra Caviar. The Surf & Turf menu takes inspiration from the abundance of great Scottish meat, from our Aberdeen Angus, Beef, Lamb & game to finest shellfish in the world.



Glenn Roach

Head Chef, Glenn Roach comments: "I'm very fond of combining meat and fish together as good seafood and good steak each possesses their own unique and unmistakable richness. I think the combo lends itself to creativity and is a great opportunity to try a couple of different tastes on the same plate – you get to experience the best of both worlds. You can turn a really delicate, light ingredient into something more powerful with the different textures"

The Macdonald Hotel family believe in the importance of high quality produce in their restaurants. The hotel group care where and how their ingredients have been reared, produced and caught. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Their chicken is from the UK and Red Tractor certified. Their Pork is the best of British – Red tractor pork sausages and their bacon is British dry cured. They believe that their dedication to serving only the highest quality food is what makes them different from their competitors.