

# **Order in with Mark Greenaway – wherever you are**

**Mark Greenaway's Grazing by Mark Greenaway at the Waldorf Caledonian will reopen on 21 May 2021 and will be celebrating two years there.**

Until May you can order a takeaway from the fine dining restaurant whether you are in Wigtown or Wick.

The four-course menu can now be sent to you at home.







The menu includes:

Starter of **Vodka-Cured Scottish Salmon**

Served with Whipped Ricotta / Black Garlic Mayonnaise / Pickled Cucumber / Sourdough Crackers / Sorrel Oil

### Main of **Handmade Oxtail Raviolo**

Served with Roasted Parsnip / Parsnip Purée / Wilted Kale / Pickled Radish / Spring Onion / Beef & Miso Broth

### Cheese course of **St Andrews Cheddar**

Served with Apple & Date Chutney / Oatcakes

### Dessert of Chef Mark Greenaway's signature **Peanut Caramel Cheesecake**

Served with Burnt Orange Jelly / Salted Caramel / Peanut Tuille





*Mark Greenaway*  
**FURTHER AFIELD**





The price is £85 for two people including delivery. Each dish is fully prepared by the Grazing by Mark Greenaway chefs for you to cook and enjoy in the comfort of your home and the

packaging is eco-friendly and recyclable.

Delivery to anywhere outside Edinburgh is available for Friday 16 and 23 April 2021. Otherwise in Edinburgh Collection and local delivery to postcodes EH1 – 17 is available each week from Thursday to Saturday between 12-3pm.

[www.markgreenaway.com/further-afield](http://www.markgreenaway.com/further-afield)





