Christmas Menu

2 COURSES £42 | 3 COURSES £52



To Get You Started -

Locally baked artisan bread, salted herb butter £,5.00

Marinated Green Olives, chilli & garlic £,6.00



Starters

ROASTED PARSNIP SOUP,

toasted garlic croutons VG

CHICKEN & APRICOT TERRINE,

Parma ham, spiced fruit chutney

SMOKED SALMON ROULADE,

mini Scottish oatcakes, cucumber, cream cheese

BEETROOT & CHICKPEA HUMMUS,

crushed hazelnuts, warm flatbread VG

HERITAGE TOMATO,

garden salad, whipped feta cheese (VG upon request)



Main Courses

CHRISTMAS DINNER,

hand carved turkey roulade, sage & onion stuffing, chunky root vegetables, roasted potatoes, pigs in blankets

PAN-FRIED DUCK BREAST,

mashed potatoes, seasonal vegetables, honey infused jus

SEA BREAM FILLET,

baby potatoes, tenderstem broccoli, lemon hollandaise

ROASTED AUBERGINE,

tomato, courgette & red pepper cassoulet VG

CHESTNUT MUSHROOM RISOTTO VG

FILLET STEAK,

truffled fries, peppercorn sauce (£25.00 supplement)



*VG-VEGAN



TRUFFLE & PARMESAN FRIES £5.00

ROAST POTATOES VG£5.00

SPINACH, PARMESAN & MISO SALAD £5.00

PIGS IN BLANKETS £5.00

ROAST PARSNIPS & CARROTS VG $\pounds 5.00$

CHRISTMAS PUDDING

warm brandy custard & vanilla ice cream (VG upon request)

CHOCOLATE & ORANGE TART vanilla ice cream VG

LEMON POSSET vanilla shortbread

APPLE CRUMBLE CHEESECAKE pouring cream

ICE-CREAMS & SORBETS VG

I J MELLIS CHEESE SELECTION oatcakes, fruit chutney, grapes & biscuits
(£5.00 supplement)

Festive Tipple

MIRACLE ON GEORGE ST.

Cîroc, Christmas spices, lemon zest, orange zest £14.00



*VG-VEGAN

EDINBURGH

