

# THE ANTIQUARY CHRISTMAS MENU

## Starters

- French Onion Soup  
served with gruyere croutons
- Smoked Salmon Salad  
served with reduced balsamic & herb oil on leaves
- Deep Fried Breaded Brie  
served with salad and cranberry sauce
- Duck Pate  
served with red onion marmalade, salad & oatcakes

## Mains

- Traditional Roast Turkey  
served with a red wine, rosemary & thyme jus with all the traditional trimmings
- Vegan Roast  
vegan sausages & vegan haggis served with sage & onion stuffing & Christmas trimmings
- Venison Casserole  
venison & root vegetables cooked in merlot, served with mash & parsnip crisps
- Pan Fried Sea Bass Fillet  
served with smoked salmon & lemon potato salad, reduced balsamic & a fresh garden salad
- Wild Mushroom Risotto  
with spinach, vegetarian parmesan & truffle oil

## Desserts

- Christmas Pudding  
served with brandy cream
- The Wife's Homemade Chocolate Brownie  
served with berries & ice cream
- Raspberry Cranachan  
laced with Drambuie & Whisky
- Champagne Sorbet  
topped with a splash of prosecco
- Cheese Board (£5 supplement)  
served with oatcakes

**3 courses - £32.95**

**2 courses - £28.95**

Served from 12pm - 9pm, 4th until 22nd December  
(We may be able to accomodate other dates, please just ask!)

Any allergies please let us know in advance  
Vegan Options Available

**Booking Required**

**0131 225 2858**