

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 - £34.95

2 courses - £29.95

Served from 12pm - 9pm, 30th November until 21st December
(We may be able to accommodate other dates, please just ask!)

Any allergies please let us know in advance
Vegan Options Available

Booking Required

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