

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 - £36.95

2 courses - £31.95

Served from 12pm - 9pm, 29th November until 20th December
(We may be able to accommodate other dates, please just ask!)
Minimum group size of 8 people

Any allergies please let us know in advance
Vegan Options Available

Booking Required

0131 225 2858

10% discretionary service charge will be added to each booking