



# FESTIVE PARTY MENU



## STARTERS



### **Crottin cheese** (V)

- beetroot and roast plum chutney,  
roast pumpkin seeds, olive oil crostini

### **Roast tomato and smoked paprika soup** (VG)

- lemon yoghurt, crusty bread

### **North Atlantic king prawn cocktail**

- spiced Bloody Mary tomato salsa,  
pickled cucumber ribbons, gem lettuce,  
Marie Rose sauce, celery salt



## MAINS

### **Honey and truffle glazed chicken breast**

- sage and onion stuffing, pickled walnuts, fondant  
potato, roast root vegetables, jus, cranberry sauce

### **Pan fried fillet of seabass**

- bacon lardons, leeks, diced potatoes,  
clam and mussel chowder

### **Salt baked celeriac risotto** (V)

- sautéed wild mushrooms, toasted seeds



## DESSERTS



### **Christmas pudding** (V)

- brandy cream

### **Dine festive ice cream sundae** (V)

### **Artisan cheese selection** (V)

- chutney, grapes, crackers



**Monday - Sunday / Serving from midday**  
(last sitting at 6pm)

**2 courses - £25.50**

**3 courses - £32.50**



## SIDE ORDERS

**House salad | Potato of the day**  
**Pomme frites | Chef's Vegetables**  
£4.50 each





## DIETARY

(V) Vegetarian (VG) Vegan (VGO) Vegan option available†

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.

†Please inform us before ordering.

A discretionary service charge of 10% will be added to tables of 6 or more.

All prices are inclusive of VAT at current rate.

**Our menus have been printed on recycled plastic to allow us to sanitise after each use.**



# DINE

## CRAIGLOCKHART

101B Colinton Road, Edinburgh EH14 1AL  
CRAIGLOCKHART.SCOT