

# a room in ..... Christmas party menu



## ***THIS MENU RUNS ALL DAY AND NIGHT***

*All meals come with fresh bread and butter, mains with seasonal vegetables*

### **\*STARTERS**

**Tomato, red lentil & coriander soup** toasted chestnuts (v,gf,df)

**Potted hot smoked salmon & chive mascarpone mousse**

*pickled red pepper relish, poppy seed bagel (p,gf,nf)*

**Stornoway black pudding, lamb shoulder & apricot bridle**

*caramelized onion & mint chutney, celeriac puree (df)*

**Grilled Portobello mushroom with roasted parsnip, leek & chickpea cakes**

*basil & parsley oil (v,df,gf,nf)*

### **\* MAINS**

**Slow braised beef blade, clapshot, crispy haggis**

*Arran mustard & whisky gravy (df,nf)*

**Bacon wrapped turkey breast stuffed with sage & onion**

*Duck fat roasted tatties & brussel sprouts, honey glazed chipolatas, red wine jus (nf,df)*

**Grilled sea bass fillet** creamy sweet potato, monkfish & corn chowder

*Garlic & chilli croutons (p,nf)*

**Butternut squash, baby leaf spinach & roasted shallot wellington**

*Curried cauliflower sauce, toasted almonds (v,df)*

**Roasted cod fillet, ham hock & scallion crushed potatoes**

*Dijon & lemon mayo, salsa verde (df,gf,nf)*

### **\*PUDS**

**Steamed Christmas pudding** spiced apple compote, rum custard

**Salted caramel & dark chocolate mousse** cherry cookies (nf,gf)

**Baked vanilla & honeycomb cheesecake** stem ginger & rhubarb sauce

**Selection of Scottish cheeses** biscuits and quince jelly

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**Filter coffee and tea with mince pies**

**£33.00 per person (a discretionary 10% service charge applies to all bookings made on this menu)**

***(v) vegetarian (p) pescatarian (df) dairy free (gf) gluten free (nf) nut free***

# PLEASE READ THE SMALL PRINT! for FAQs

PLEASE ASK FOR THE DUTY MANAGER WHEN MAKING BOOKING ENQUIRIES.

PRE-ORDER YOUR WINE FROM OUR WINE LIST & RECEIVE 10% OFF LIST PRICE (48HRS NOTICE REQUIRED)

*there can be small tweaks to the menu subject subject to suppliers*

\*We can accommodate groups of up to 70 people in one sitting

\* (a discretionary 10% service charge applies to all bookings made on this menu)

\*You will be given an ample allocated time and out by time when booking this menu.

\*Call 0131 554 7427 option 1 and ask for the duty manager to make a booking.

\*Letter of confirmation required ASAP to confirm bookings.

\*Please fax confirmation to 0131 555 6060 or email to [aroominleithbistro@hotmail.co.uk](mailto:aroominleithbistro@hotmail.co.uk)

\*£10.00 deposit per person to be paid by Monday 16th November 2015

\*We require a pre-order when possible at least 72 hours before your booked date.

\*Please fax to 0131 555 6060 or email [aroominleithbistro@hotmail.co.uk](mailto:aroominleithbistro@hotmail.co.uk)

\*We are fully licensed and have the full range of drinks. If there is a special drink you want on the day e.g. 2 bottles of kummel (!) just let us know.

\*If you would like to pre order wine from our wine list we will give you a 10% discount per bottle on the Christmas menus

\*Wines from 13.50 per bottle. Please pre order wine 72 hours before your booking. Fax to 0131 555 6060 or email [aroominleithbistro@hotmail.co.uk](mailto:aroominleithbistro@hotmail.co.uk)

\*You have the option to BYOW (wine only £4.50 per bottle £5.50 per bubbly)

\*STRICTLY NO BYO BOTTLED BEERS, SPIRITS, SOFT DRINKS, FORTIFIED WINES, BUCKFAST!

\*You cannot under any circumstances byow to the bar in teuchters landing!

If you have any special dietary requirements or food allergies please let us know

We have gluten free, dairy free, nut free and alcohol free menus upon request

All of our fish is as locally and responsibly sourced as possible in order to give you the very best taste of Scotland

