

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 to suppliers

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

*** (a discretionary 10% service charge applies to groups of 8 or more 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.**

***Email of confirmation required ASAP to confirm bookings.**

***Please email confirmation to aroominleithbistro@hotmail.co.uk**

***£5.00 deposit per person to be paid by Monday 13th November 2017**

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

***Please email pre-order to 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 £17.00 per bottle. Please pre-order wine 72 hours before your booking. Email to 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

