

a room in Leith



Hogmanay menu £40.00

Glass of prosecco on arrival

STARTERS

Cullen skink (p, nf)

Tomato, red lentil and coriander soup with toasted chestnuts (v, gf, df)

(p) Potted hot smoked salmon and chive mascarpone mousse
pickled red pepper relish, poppy seed bagel (p, gf, nf)

Haggis, neeps and tatties,

Arran mustard cream, onion chutney (nf) *(veggie haggis also available (nf, v))

(v) Grilled Portobello mushroom

roasted parsnip, leek and chickpea cakes basil and parsley oil (v, df, gf, nf)

MAINS

Roasted Newtonmore venison loin,

McLeod's Stornoway black pudding, clapshot, caramelized onion cider gravy
(nf, df)

Char grilled chicken supreme,

creamed leaks, chive potato cakes and crispy Ayrshire bacon (nf, gf)

Roasted North Sea cod fillet,

ham hock and scallion crushed potatoes, Dijon and lemon mayonnaise,
salsa verde (df, gf, nf)

Grilled sea bass fillet with creamy monkfish, sweet potato and corn chowder,
garlic and chilli croutons (p, nf)

Butternut squash, babyleaf spinach and roasted shallot wellington,

curried cauliflower sauce, toasted almonds (v, df)

all main courses served with a side of seasonal vegetables

PUDDINGS

Steamed Christmas pudding, spiced apple compote, dark rum custard

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

Baked vanilla and honeycomb cheesecake, stem ginger and rhubarb sauce

Selection of Scottish cheeses, biscuits and quince jelly

ask to see our port and whisky list

Filter coffee or tea with tablet

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

Tables to be vacated by 11.15pm...Our bar teuchters landing open until 3am