



a room in leith

seafood and game bistro bar

Christmas menu

TO START

Spiced lentil, parsnip and apple soup (nf/df/gf/vegan)

THE MAIN EVENT FOR THE WHOLE TABLE

The ultimate festive surf and turf sharing platters spread across your table

Game and meat platter

Pan roasted Highland venison loin (gf/nf/df)

stew of the day (gf/nf/df)

Turkey, sage and onion stuffing roulade wrapped in serrano ham (nf/df)

Haggis baubles (nf/df)

seared hare fillet (gf/nf/df)

Stornoway black pudding scotch egg (nf/df)

Jumbo grilled pork and venison sausages (nf/df)

jug of whisky and peppercorn cream

goose fat roasted new potatoes and brussel sprouts

cranberry sauce, mustards and pickles

Seafood and fish platter

Grilled salmon and monkfish skewers (gf/nf/df)

bowl of Shetland blue shell mussels with a bacon and blue cheese sauce (gf/nf)

Loch Creran oysters (as they come) (gf/nf/df)

pan seared Shetland scallops (gf/nf/df)

Newhaven oak smoked Scottish salmon, coriander and cream cheese cannelloni (gf/nf)

Belhaven smokehouse 'hot' smoked trout (gf/nf/df)

smoked mackerel pate (gf/nf)

crispy salt and pepper calamari (nf/df)

aioli, salsa verde, tabasco and wasabi

bowls of hand cut chips

Vegetarian (served separately) (nf vegan gf/df/ except naan)

Sweet potato, roasted red pepper and coconut cream curry with naan bread

TO FINISH

Dark chocolate and orange pot with crushed honeycomb (nf/df/gf/vegan)

OR

Selection of Scottish cheeses

Kintyre plain Jane

Strathdon blue

Clava organic brie

Peter's yard biscuits and red onion chutney (gf available)

* * * * *

Filter coffee and tea with mince pies

£35 per person

£25 vegetarians

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

(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

- To book please call us on 0131 554 7427, option 1 *or* option 2 or email aroominleithbistro@hotmail.co.uk
- We can accommodate groups of up to 50 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
- Please confirm bookings by email to; aroominleithbistro@hotmail.co.uk
- £5.00 deposit per person to be paid by Monday 18th November 2019
- NO PREORDER REQUIRED... JUST ANY DIETARY REQUIREMENTS OR VEGETARIANS If you have any special dietary requirements or food allergies, please let us know
- The minimum number booking on this menu is for 4 people
- We are fully licensed and have a full range of drinks
- If you would like to pre-order wine from our wine list we will make sure it's in stock
- STRICTLY NO BYOB in a room in leith seafood and game bistro
- a room in leith bistro closes at 11pm but our sister bar across the courtyard Teuchters Landing is open until 1am every night
- If any of your guests have mobility problems, please let us know so that we can make them as comfortable as possible
- All of our fish and meat is as locally and responsibly sourced as possible in order to give you the very best taste of Scotland
- We are closed on Christmas day and Boxing day

a room in leith seafood and game bistro bar, 1a Dock Place, Leith EH6 6LU 0131 554 7427 option1 www.aroomin.co.uk

