



Christmas Lunch

Monday to Friday: 11.30am-4pm

**Step inside from the winter chill
and enjoy the warm, comforting
flavours of the season.**

**Our Christmas menu is crafted
with care to bring a touch of festive
magic to your table.**

To book please call:

0131 247 4383

Additionally, please pop in to the cafe
and speak with a member of the team.

A circular badge with a brown, scalloped border and a ring of yellow lights. Inside the badge, the text reads: "Please be advised that this is on a first come first serve basis, bookings are required." The text is in a white, sans-serif font.

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Christmas Menu Options

Starters

Spiced Carrot & Lentil Soup

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Smoked Salmon, Dill & Lemon Pâté

Smooth and creamy, with a fresh citrus lift, served alongside toasted crostini.

Goat's Cheese, Walnut & Pear Tartines

Crisp toasted bread topped with tangy goat's cheese, sweet ripe pear, and crunchy walnuts.

Beetroot Terrine (Vegan)

Layers of earthy beetroot with subtle herbs, served with a seasonal salad garnish.

Honeydew Melon with Winter Berry Compote

Refreshing melon slices with a jewel-bright compote of berries and festive spices.

Mains

Traditional Roast Turkey

Succulent turkey breast with sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, and rich gravy.

Hearty Steak Pie

Tender slow-cooked beef in a rich gravy, encased in buttery pastry, served with roast potatoes and seasonal vegetables.

Pan-Fried Seabass with Lemon & Caper Butter

Crisp toasted bread topped with tangy goat's cheese, sweet ripe pear, and crunchy walnuts.

Beetroot Terrine (Vegan)

Delicately cooked seabass fillet, drizzled with zesty lemon & caper butter, served with roasted vegetables and baby potatoes.

Roast Vegetable Wellington (Vegan)

A medley of seasoned winter vegetables wrapped in golden puff pastry, served with roast potatoes, vegetables, and vegan gravy.

Dessert

White Chocolate & Raspberry Cheesecake

Smooth and creamy with bursts of sweet raspberry.

Christmas Pudding with Brandy Sauce

A traditional festive favourite, rich and full of seasonal spice.

Chocolate Profiteroles

Light choux pastries filled with cream and drizzled in chocolate sauce.

Cheese Board

A selection of fine cheeses served with crackers and chutney.

