



Christmas Lunch

Monday to Friday: 12pm–3pm

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.





Christmas at the Shielings

Starters

Spiced Carrot & Lentil Soup

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Chicken Liver Parfait

Served with Caramelised Red Onion Jam served with Toasted Brioche.

Goats cheese, Walnut and Pear Tarts

Puff Pastry Tarts topped with Baked Goats Cheese, Walnuts and Sweet Ripened Pears.

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 Sea Bass

With a lemon and caper dressing served over crushed baby potatoes and tenderstem broccoli

Vegan Mushroom 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.

