

THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

christmas MENU

2 COURSE £35

3 COURSE £40

Let The Festivities Begin

PHEASANT BROTH

Traditional Scotch broth with a shredded pheasant garnish & served with a warm roll and Edinburgh salted butter (VA, VGA)

CHICKEN AND CRANBERRY PARCEL

Pulled chicken & lightly spiced cranberry wrapped in filo pastry, served on a bed of rocket leaves with a truffle balsamic drizzle (DF)

FESTIVE SPICED RIBBON SALAD

A mix of carrots, cucumber, courgette, parsnip, fennel, soaked in a winter spice pickle liquor, beetroot caviar & mixed herb salad (V, VG, DF, GF)

CULLEN SKINK ARANCINI

Smoked Haddock Risotto Arancini, served with a jug of smoked chowder cream (GF, DFA, VGA)

BLOODY MARY PRAWN COCKTAIL

King prawns bound in a Bloody Mary cocktail sauce on a gem lettuce boat. Garnished with cherry tomatoes, cucumber ribbons, hot smoked salmon flakes & paprika oil. Served with a brown bread wedge and Edinburgh Salted Butter (GFA, DFA)

BLAGGIS BON BONS

Haggis & black pudding in a crispy golden crumb, served with a creamy chorizo sauce (VA, VGA)

The Main Event

TURKEY ROULADE

Turkey breast stuffed with sausage meat, fresh sage and apricot, served with duck fat roast potatoes, roast carrots, sprouts, parsnips & a rich rosemary gravy (GF, DF)

ROAST SALMON

River Ugie caught Salmon fillet served with a creamy crayfish risotto & courgette ribbons (GF/DFA)

PAN SEARED DUCK

Pan seared Gressingham Duck breast with roast carrots & parsnips, fennel puree, fondant potato & a rich dark cherry jus (GF, DF)

DUO OF BEEF

Tender slow cooked ox cheek & pulled brisket basket, served with duck fat roast potatoes, roast parsnips, sprouts and roast carrots with a thyme jus (DF, GF)

STUFFED BUTTERNUT SQUASH

Butternut squash stuffed with a medley of seasonal veg, mushrooms & garlic. Served with a white wine & tomato sauce and buttered baby potatoes (GF, DF, V, VG)

Treat Yourself

BREAD AND BUTTERY PUDDING

Aberdeen butteries covered in a fresh custard & whisky honey anglaise, served with pouring cream (V)

STICKY TOFFEE PUDDING

Warm sticky toffee sponge covered in a cinnamon butterscotch sauce with pouring cream (VGA, DFA, GFA, V)

BLACKCURRANT SLICE

Blackcurrant mousse on a biscuit base with a mixed spiced berry compote (GF, VG, V)

CHOCOLATE DELICE

Rich dark chocolate delice, white chocolate whipped cream, chocolate curls & a pistachio drizzle (GF, V)

TRADITIONAL XMAS PUDDING

Traditional Christmas pudding served with a brandy sauce & garnished with red berries (VGA, DFA, GFA, V)

BANOFFEE PIE

Crumbly biscuit base with sweet toffee, banana slices & a thick layer of whipped cream with red berries & salted caramel drizzle (V)

Allergens:

(GFA) Gluten Free available (GF) Gluten Free (V) Vegetarian (VG) Vegan
(VGA) Vegan Available (DFA) Dairy Free Available