



## **Festive Lunch and Dinner** **Thursday 30 November – Saturday 23 December\***

We are serving up an exquisite festive menu that is bound to make your taste buds dance with delight. Whether it's a hearty lunch or a cosy dinner, we've got your festive cravings covered.

**Reserve a table now by emailing: [thebrasserie@ed.ac.uk](mailto:thebrasserie@ed.ac.uk)  
or call: +44 (0) 131 651 2142**

### **Starters**

#### **Venison carpaccio**

*Pickled shallots, shimeji mushrooms, beetroot, leek mayonnaise*

#### **Smoked north sea haddock risotto**

*Oven roasted asparagus*

#### **Butternut squash & roast garlic velouté**

*Basil & parmesan scone*

### **Mains**

#### **Turkey paupiette, chestnut & sage stuffing**

*Duck fat roast potatoes, all the trimmings*

#### **North atlantic cod**

*Purple sprouting broccoli, olive oil crushed butternut, romesco*

#### **Scottish roast beef sirloin**

*Stornoway haggis, skirlie, roasted shallot, turnip purée*

#### **Winter root vegetable wellington**

*Whipped crowdie, chicory, walnuts*

### **Desserts**

#### **Christmas pudding**

*Butterscotch ice cream*

#### **Duo of scottish farmhouse cheeses**

*Frozen grapes, Arran oatcakes, plum & apple chutney*

#### **Trio of chocolate mousse**

*Sable biscuit, pear sorbet*

**3-courses and  
half a bottle of wine,  
£45 per person**  
(served from 12.30pm  
to 2.30pm and  
6.30pm to 9.00pm,  
7 days a week)

\* For groups of 6 or more, we kindly request a security deposit of £10 per person at the time of booking. This deposit will be deducted from your final bill. Full prepayment is due 45 days before your booking.

If you need to cancel your booking, please let us know at least 45 days before the scheduled date.