

# Apiary



R E S T A U R A N T

## XMAS DINNER MENU

3 courses, coffee, cracker and service £30

### STARTERS

Red lentil, ginger & carrot soup with crumbled feta, artisan  
sourdough\* & butter (v)

Smoked tuna, pink peppercorn & grapefruit dressing, crispy seaweed

Crispy cumin lamb & aubergine salad, vanilla labneh, pitta bread\*

Pickled pear, hazlenut & rocket salad, vegan cream cheese & white balsamic  
dressing (vegan)

### MAINS

Chicken supreme stuffed with chestnut & mushrooms, squash risotto, broccoli,  
crumbled blue cheese, smoked walnuts

Fillet of cod, cauliflower couscous, mussels and curried shellfish veloute

Confit leg of duck, baked parmesan hash brown, savoy cabbage, quince jus  
Courgette, fennel & mint ragout, white bean puree, beetroot rosti, pickled enoki  
mushrooms and herb oil (vegan)

*All mains served with bowls of roast potatoes & veg for the table*

### DESSERTS

Pavlova with mulled wine fruits and coconut cream (vegan)

Warm chocolate and orange cake with chocolate sauce, chantilly cream and a  
chocolate orange segment

Selection of George Mewes Cheese, wheat wafers, chutney & grapes

Rocky Road – marshmallows, shortbread, turkish delight & chocolate with peanut  
butter & strawberry jam icecream

\*All dishes naturally gluten free or can be adjusted to suit (unless stated **not GF**)

This menu may be subject to seasonal and supplier changes at short notice

33 Newington Road, Edinburgh, EH9 1QR  
Tel: 0131 668 4999 | [contact@apiaryrestaurant.co.uk](mailto:contact@apiaryrestaurant.co.uk) | [www.apiaryrestaurant.co.uk](http://www.apiaryrestaurant.co.uk)

Registered office: 3-5 Viewforth, Edinburgh, EH10 4JD Registered No. SO303997