

Apiary



R E S T A U R A N T

XMAS LUNCH MENU

3 courses, coffee, cracker and service £25

STARTERS

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

Pumpkin & fennel beignets with spiced cranberry chutney (vegan)

Smoked salmon pate with toasted sourdough, whipped lime & caper butter, crispy seaweed

Ham hock bonbons, spiced red apple puree, roast swede & puffed pork skin

MAINS

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

Lamb tagine, cauliflower couscous, pickled pineapple, vanilla labneh

Fillet of seabass, braised courgette, fennel & mint, potatoes and truffled courgette puree

Mushroom, tarragon, thyme & celeriac ragout, white bean puree and beetroot rosti, 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 | www.apiaryrestaurant.co.uk

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