

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, feta, artisan sourdough* & butter (v)
Pumpkin, almond & cardamom beignets, spiced cranberry chutney (vegan)
Smoked salmon pate, oatcakes, crispy seaweed
Ham hock bonbons, spiced red apple puree

MAINS

Chicken ballotine stuffed with chestnut & mushrooms, squash risotto, crumbled blue cheese, smoked walnuts
Lamb & chickpea tagine, cauliflower couscous, pickled pineapple, vanilla labneh
Seabass fillet, braised courgette, fennel & mint, potatoes, truffle courgette puree, charred fennel
Mushroom, tarragon, thyme & celeriac ragout, white bean puree, beetroot rostis, 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 & orange cake, chocolate sauce, orange & ginger sorbet, chocolate orange segment
Selection of George Mewes Cheese, wheat* wafers, chutney & grapes
Rocky Road – marshmallows, shortbread, turkish delight & chocolate with peanut butter & strawberry jam ice cream

*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

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