



CHRISTMAS SET MENU

Available during December
£27.50 (lunch) or £31.50 (dinner) per person

• WELCOME DRINK •

* Glass of Bubbly or soft drink upon arrival

• STARTERS •

- * Duck & Orange Pâté, chutney, dressed leaves and oatcakes
(Gluten-free crackers available)
- * Galia Melon with Serrano Ham and exotic fruit salsa (gf)
- * Parsnip, Apple and Celeriac soup with granary roll (vg)
(Gluten-free roll available)

• MAINS •

- * Roast Turkey Paupiette with cranberry stuffing and bacon
or
* Roast Sirloin of Beef with Yorkshire pudding
Both served with baby roast potatoes, pigs in blankets, thyme gravy and seasonal roast vegetables
- * Cashew and Spinach Roast with veggie stuffing (v)
or
* Aubergine stuffed with mozzarella, sun-blushed tomatoes and basil (vg/gf)
Both served with baby roast potatoes, seasonal roast vegetables and gravy

• DESSERTS •

- * Sticky toffee pudding, strawberries, toffee sauce and Chantilly cream (v)
- * Passion fruit sorbet, fruit salad and blood orange purée (vg/gf)
- * Selection of cheeses, chutney, grapes and oatcakes
(Gluten-free crackers available)

(v) = Vegetarian; (vg) = Vegan; (gf) = Gluten Free

Please Note:

£10 per person deposit is required on booking
A 10% mandatory service charge will apply to the final bill
All dishes are made in a kitchen environment that works with nuts
We are a strictly over 18's venue

To find out more information or to speak to our events team please call 0131 556 7060 or email events@thevoodoorooms.com