

# Festive Menu 2017

## Starters

### Haggis Fritters

*With neeps, tatties & whisky sauce*

### Parsnip, Carrot and Butternut Squash Soup

*With crusty bread*

### Pan Fried Breast of Grouse

*With potato cake and a port jus*

### Baked Camembert

*With crusty bread & cranberry sauce*

### Salmon Fish Cakes

*With sweet chilli sauce and mixed leaves*

## Mains

### Traditional Roast Turkey

*With all the trimmings*

### Balmoral Chicken

*With haggis, parma ham, fondant potato and a whisky cream sauce*

### Fillet of Sea Bass

*Garlic butter sauce, seasonal vegetables & roasted crushed potatoes*

### Pan Seared Sirolin Steak

*Giant onion rings, peppercorn sauce and chunky chips  
(Supplement £2)*

### Caramelised Red Onion & Goats Cheese Filo Parcel

*With cherry tomatoes & pine nut salad*

## Desserts

### Traditional Xmas Pudding

*With brandy sauce*

### Homemade White Chocolate & Raspberry Cheesecake

*With vanilla ice cream*

### Chocolate Orange Truffle Torte

*With vanilla ice cream & cream*

### Banoffee Sundae

*Ice cream, cream, bananas & caramel*

**2 Courses £17.50**

**3 Courses £19.95**

## Early Bird Special

*Book your festive meal with us before November 12th and receive a complimentary glass of Prosecco for each member of your party*

# Seasons Greetings

Menu available from  
24th November – 23rd December inclusive  
12pm-9.00pm daily  
Must be booked in advance

We can tailor the dishes to meet specific dietary requirements by request



**THE ABBEY**  
WHISKY BAR  
TRADITIONAL ALES  
& FRESH SCOTTISH FAYRE

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