

Festive Menu 2019

Starters

Sweet Potato and Parsnip soup

With pesto garnish and crusty bread

Pan fried Breast of Partridge

With a cream, wild mushroom and brandy sauce

Baked Camembert

With crusty bread and cranberry sauce

Salmon & Smoked Haddock Fish Cakes

With sweet chilli sauce and mixed leaves

Haggis, neeps & tatties

With a whisky cream sauce

Mains

Traditional Roast Turkey

With all the trimmings

Fillet of Sea Bass

*With Garlic butter, seasonable veg
and roasted crushed potatoes*

Pan seared sirloin steak

*With chips, onion rings and peppercorn sauce
(supplement £2.50)*

Butternut squash tart

*With red pepper sauce, spinach,
cheese and chives topped with walnuts*

Balmoral Chicken

*With haggis, Parma ham, wholegrain mustard mash,
whisky cream sauce*

Desserts

Chocolate Orange Truffle Torte

With vanilla ice cream

Traditional Christmas Pudding

With brandy sauce

Baileys cheesecake

With vanilla ice cream

Banoffee pie

Toffee, banana, cream on a biscuit base

Chocolate, toffee & blueberry Sundae

*Vanilla & chocolate ice cream, toffee chunks,
cookies, toffee sauce, fresh blueberries*

2 Courses £18.50

3 Courses £20.95

Early Bird Special

*Book your festive meal with us before November 5th
and receive a complimentary glass of Prosecco
for each member of your party*

Seasons Greetings

Menu available from
22nd 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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