

CHRISTMAS AT THE CLERMISTON

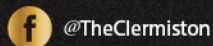


Our Christmas menu is full of
delicious festive favourites

The recipe for Christmas? Indulging in food and drink,
catching up with friends and feasting with the family.

Join us for a festive time filled with joy, laughter and all the traditional
trimmings. May your Christmas cup overflow with fun & happiness.

Merry Christmas



The Clermiston. 9 Rannoch Road. Edinburgh. EH4 7EG. t 0131 339 5621



YOUR *Christmas* WRAPPED UP

ADULT'S MENU
CHRISTMAS DAY
3 COURSES £42.00

DUCK LIVER & PORK PÂTÉ

with orange and Cognac Liqueur, accompanied with Highland oatcakes and caramelised chutney.

GARLIC MUSHROOMS & CHORIZO

Pan fried button mushrooms in a creamy white wine and garlic buttercream served on toasted ciabatta, finished with a crispy chorizo crumb.

CREAMED LEEK & TARRAGON SOUP

Served with crusty bread.

SMOKED SALMON & JUMBO PRAWN PLATTER

Served with Marie-Rose sauce, placed on a bed of crisp salad and accompanied with bread and butter.

FOR MAIN

TRADITIONAL CHRISTMAS DINNER

Hand-carved turkey served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, honey roast parsnips, stuffing, pigs in blankets, Yorkshire pudding and gravy.

ROAST SIRLOIN OF BEEF

Tender slices of sirloin of beef served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, honey roast parsnips, stuffing, pigs in blankets, Yorkshire pudding and a rich red wine gravy.

MINTED LAMB SHANK

Served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, honey roast parsnips and a rich mint jus.

CHRISTMAS NUT ROAST

Served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, honey roast parsnips, Yorkshire pudding and a vegetable gravy.

GRILLED SEA BASS

Grilled Fillet of sea bass, placed on a bed of crushed minted new potatoes, topped with a lemon dill & white wine butter.

Served with glazed carrots, Brussel sprouts and honey roast parsnips.

DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce.

BELGIAN CHOCOLATE & HAZELNUT TRUFFLE TORTE

Served with dairy cream and black cherry compote.

BISCOTTI CHEESECAKE

Served with salted caramel ice cream.

CHEESE & BISCUITS

A trio of smoked Cheddar, Scottish Brie & Highland Blue Cheese with grapes, caramelised red onion chutney and a selection of biscuits.

CHILDREN'S MENU
CHRISTMAS DAY

3 COURSES £21.99

TO START

TOMATO SOUP

Served with bloomer bread.

CREAMED LEEK & TARRAGON SOUP

Served with bloomer bread.

GARLIC CIABATTA

FOR MAIN

TRADITIONAL CHRISTMAS DINNER

Hand-carved turkey served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, honey roast parsnips, stuffing, pigs in blankets, Yorkshire pudding and gravy.

ROAST SIRLOIN OF BEEF

Tender slices of roast beef served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, Honey Roast Parsnips, stuffing, pigs in blankets, Yorkshire pudding and a rich gravy.

MACARONI CHEESE

Homemade macaroni cheese served with slices of garlic ciabatta and salad.

DESSERTS

BISCOTTI CHEESECAKE

Served with salted caramel ice cream.

CHRISTMAS PUDDING

Served with custard.

ICED SNOWSTORM

Two scoops of vanilla ice cream topped with chocolate sauce.

ADULT'S MENU FESTIVE FAYRE

3 COURSES £19.99

TO START

JUMBO KING PRAWN COCKTAIL

Jumbo prawns with a Bloody Marie Sauce on a bed of crisp leaves and cherry tomatoes. Served with bloomer bread and butter.

RATATOUILLE LOADED POTATO SKINS

Topped with Scottish Cheddar with a salad garnish.

SPICED ROOT VEGETABLE SOUP

Carrots, parsnips & Caramelised carrots, parsnips, and onions flavoured with Christmas spices. Served with crusty baguette.

FARMHOUSE PÂTÉ

Chicken liver pâté served with crisp leaves and balsamic onion chutney. Accompanied with Highland oatcakes.

FOR MAIN

TRADITIONAL CHRISTMAS DINNER

Hand-carved turkey served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, honey roast parsnips, stuffing, pigs in blankets, Yorkshire pudding and gravy.

ROAST TOPSIDE OF BEEF

Tender slices of roast beef served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, honey roast parsnips, stuffing, pigs in blankets, Yorkshire pudding and a rich red wine gravy.

CHRISTMAS BURGER

Beef burger topped with stuffing, bacon, cranberry and melted brie. Served in a brioche bun with fries, onion rings & BBQ sauce

CHRISTMAS NUT ROAST

Served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, honey roast parsnips, Yorkshire pudding and a vegetable gravy.

SEA BASS HOLLANDAISE

Grilled fillet of sea bass, placed on a bed of crushed minted new potatoes, topped with Hollandaise Sauce. Served with glazed carrots, Brussel sprouts and honey roast parsnips.

DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce

FESTIVE CRUMBLE

Kentish apple & mincemeat crumble served with custard.

STRAWBERRY & CREAM CHEESECAKE

Served with ice cream

COUNTRY CARROT CAKE

Served with dairy cream

THE FINISHER

CHEESE & BISCUITS £5.99

Smoked Cheddar, brie & blue cheese with grapes, caramelised red onion chutney and a selection of biscuits.

COFFEE & MINCE PIE £2.49

CHILDREN'S MENU FESTIVE FAYRE

3 COURSE £9.99

TO START

TOMATO SOUP

Served with bloomer bread.

SPICED ROOT VEGETABLE SOUP

Served with bloomer bread.

GARLIC CIABATTA

FOR MAIN

TRADITIONAL CHRISTMAS DINNER

Hand-carved turkey served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, honey roast parsnips, stuffing, pigs in blankets, Yorkshire pudding and gravy.

ROAST TOPSIDE OF BEEF

Tender slices of roast beef served with roast potatoes, baby boiled potatoes, glazed carrots, Brussel sprouts, honey roast parsnips, stuffing, pigs in blankets, Yorkshire pudding and a rich gravy.

MACARONI CHEESE

Homemade macaroni cheese served with slices of garlic ciabatta and salad.

DESSERTS

STRAWBERRY & CREAM CHEESECAKE

Served with ice cream

CHRISTMAS PUDDING

Served with custard.

ICED SNOWSTORM

Two scoops of vanilla ice cream topped with chocolate sauce.



PRE-ORDER FORM

PARTY NAME

NUMBER OF GUESTS
INCLUDING CHILDREN

DATE OF BOOKING

DEPOSIT PAID

CONTACT NUMBER

EMAIL

PLEASE ENTER AMOUNT OF EACH COURSE IN WHITE BOX

CHRISTMAS DAY

ADULTS 3 COURSE £42.00
CHILDREN 3 COURSE £21.99

ADULT MENU TO START

- ☐ PATE
- ☐ GARLIC MUSHROOMS
- ☐ LEEK SOUP
- ☐ SMOKED SALMON

FOR MAIN

- ☐ CHRISTMAS DINNER
- ☐ ROAST BEEF
- ☐ LAMB
- ☐ CHRISTMAS NUT ROAST
- ☐ SEA BASS

DESSERTS

- ☐ CHRISTMAS PUDDING
- ☐ BELGIAN TORTE
- ☐ CHEESECAKE
- ☐ CHEESE & BISCUITS

KIDS MENU TO START

- ☐ TOMATO SOUP
- ☐ LEEK SOUP
- ☐ GARLIC CIABATTA

FOR MAIN

- ☐ CHRISTMAS DINNER
- ☐ ROAST BEEF
- ☐ MACARONI

DESSERTS

- ☐ CHEESECAKE
- ☐ CHRISTMAS PUDDING
- ☐ ICED SNOWSTORM

FESTIVE FAYRE

ADULTS 3 COURSE £19.99
CHILDREN 3 COURSE £9.99

ADULT MENU TO START

- ☐ PRAWN COCKTAIL
- ☐ POTATO SKINS
- ☐ VEGETABLE SOUP
- ☐ FARMHOUSE PATE

FOR MAIN

- ☐ CHRISTMAS DINNER
- ☐ ROAST BEEF
- ☐ CHRISTMAS BURGER
- ☐ NUT ROAST
- ☐ SEA BASS

DESSERTS

- ☐ CHRISTMAS PUDDING
- ☐ FESTIVE CRUMBLE
- ☐ CHEESECAKE
- ☐ CARROT CAKE

KIDS MENU TO START

- ☐ TOMATO SOUP
- ☐ VEGETABLE SOUP
- ☐ GARLIC CIABATTA

FOR MAIN

- ☐ CHRISTMAS DINNER
- ☐ ROAST BEEF
- ☐ MACARONI

DESSERTS

- ☐ CHEESECAKE
- ☐ CHRISTMAS PUDDING
- ☐ ICED SNOWSTORM

THE FINISHER

- ☐ CHEESE & BISCUITS £5.99
- ☐ COFFEE & MINCE PIE £2.49

VEGAN DISHES ARE AVAILABLE ON REQUEST

from all at the Clermiston X

TERMS & CONDITIONS

There may be social distancing government covid regulations in place at the time of your reservation, if so this will dictate your group size.

All festive reservations will require a £10 per person deposit and full pre-payment is due by 01.12.2021. Pre-orders to be sent 2 weeks prior to the reservation.

In the event the venue has to cancel your reservation due to lockdown or isolation restrictions, all deposits will be refunded in full or can be utilised towards future purchases in 2022.