

# CHRISTMAS



# MENU

2 courses - £37

3 courses - £44

## STARTERS

**Charred Corn Ribs**  
Jerk coconut and lime  
sauce (VG GF)

**Pan Roasted Pigeon**  
Puy lentils, savoy  
cabbage, bacon,  
redcurrant jus (GF)

**Thai Spiced Monkfish  
and Prawn Skewers**  
Thai satay, peanut and  
lime leaf crumb,  
pickled cucumber

**Smoked Scottish  
Salmon**  
Pickled cucumber, dill  
crème fraiche, crostini

V - Vegetarian  
VG - Vegan  
GF - Gluten Free  
DF - Dairy Free

## MAIN EVENTS

**Venison**  
Seared venison  
haunch, parsnips  
purée, sautéed wild  
mushrooms and  
spinach, fried potato  
pave, red wine jus

**Turkey Crown**  
Smokey bacon, carrot  
puree, potato  
dauphinoise, sausage  
and sage stuffing,  
turkey gravy

**Hake**  
Miso mushy peas, pak  
choi, roast daikon, soy  
ginger and lime leaf  
glaze, crispy noodles  
(GF)

**Grilled Oyster  
Mushrooms**  
Smoked parsnips,  
chimichurri sauce,  
toasted hazelnut  
(VG)

## SIDES

Additional sides £5

**Charred Brussel Sprouts**  
Miso glaze (VG DF GF)

**Honey and Thyme Roasted  
Carrots (V DF GF)**

**Winter Greens**  
Garlic butter (V GF)

**Duck Fat Roasties**

## SWEET & SCRUMPTIOUS

**Sticky Toffee Pudding**  
with vanilla ice cream

**Cheese and Stuff**  
(V)  
+2 supplement

**Pannacotta**  
Winter berries and  
Prohibition Tonic Gin  
pannacotta with fresh  
blackberries compote  
(V)

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