



THE CUMBERLAND

CHRISTMAS MENU

TO WELCOME YOU .. A GLASS OF SPARKLING KIR ROYALE

TO BEGIN

Spiced parsnip and apple soup with Artisan Bread & Butter ^(v,g)

Baked goats cheese and pear salad with toasted pine nuts and balsamic dressing ^(v,g,f)

Scottish smoked salmon and crayfish tail carpaccio with Marie Rose sauce
and horseradish mousse ^(g,f)

Crispy pork belly and Stornoway black pudding with apple and cranberry chutney

THE MAIN FARE

Roast Turkey Crown, orange, tarragon & fig stuffing, pigs in blankets and red wine gravy

Sweet potato, spinach and lentil pie served with rich herb jus ^(v,g)

Scottish salmon and champagne en crouete with lemon and dill hollandaise

Braised feather blade of beef in red wine and cranberry ^(g,f)

All served with honey glazed winter vegetables and gosefat roast potatoes.

THE ULTIMATE INDULGENCE

Traditional Christmas pudding with brandy Anglaise

Dark chocolate torte with raspberry coulis and vanilla ice cream ^(g,f)

Christmas Eton mess

TO FINISH

Tea or Coffee Mini Mincemeat & Spiced Apple Danish Pastries

£27.95 per person



THE
CUMBERLAND

CHRISTMAS BUFFET MENU

Pigs In Blankets

Scottish Smoked Salmon & Cream Cheese Roulade
with Beetroot & Dill

Chestnut, Sage & Apricot Stuffing Balls

Pork Haggis & Whisky Sausage Rolls

Selection Of Sandwiches:

turkey & cranberry
bacon & rosemary stuffing
brie & red currants
feta & sweet pepper

Short Bread with Chantilly Cream & Iced Cranberries

Xmas Eton Mess Bites

Mini Mince Pies

Truffles

£11.95 per person

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