



Christmas menu

Available 29th November - 24th December

Starters

Curried lentil, parsnip and apple soup served with crusty petit pan and butter (v)(gf)

Salmon and beetroot terrine served with pickled cucumbers, oatcakes (gf)

Cranberry chicken liver pate served with caramelized red onions, wholegrain toast (gf)

Baked Camembert with cranberry walnut crust, served with crisp French baguette (v)(gf)

Mains

Traditional Roast Turkey, with roast potatoes, brussel sprouts, honey glazed carrots, pigs in blankets, orange and apricot stuffing, rich gravy

Roasted Butternut squash risotto with goat cheese and cranberries (v)

Stone Bass served with sautéed potatoes, samphire, olives, baby spinach, with salsa verde & citrus dressing (gf)

Bacon wrapped pork tenderloin stuffed with cranberry & apple served with roast potatoes, fresh greens and apple cider gravy (gf)

Desserts

Traditional Christmas pudding with brandy sauce

White chocolate orange cheesecake with orange sorbet

Crème caramel served with fresh raspberries (gf)

Warm chocolate sponge with rich melting chocolate sauce and vanilla ice cream

Two Courses £17.95

Three Courses £22.95

For tables of five or more, we will require a £5 per head deposit and a pre order for the table, at least two days prior to your booking. Full Allergen advise is available on request.

To Book: † 0131 453 3214 e info@kinleithmill.com or message via facebook messenger | www.kinleithmill.com