

# THE GLASSHOUSE

EDINBURGH

## CHRISTMAS PARTY MENU

### STARTERS

Butternut Squash and Coconut Soup, served with sesame oil and freshly baked potato bread (df\* v  
vg\*)

Smoked Salmon Mousse Terrine, served with ginger and peppercorn pickled mixed vegetable salad  
(gf\*)

Scottish Black Haggis Puff Pastry Roll, served with light curry sauce and tamarind mayonnaise

### MAINS

Apricot and Thyme Turkey Roulade wrapped in Prosciutto, served with cranberry sauce, rosemary  
roast potatoes, honey roasted carrots and parsnips, turkey jus (gf\*)

Ricotta, Walnut, and Lemon Filo Parcel, served with sautéed tender stem broccoli, creamy mashed  
potato, Romesco sauce (v)

Salmon En Croute stuffed with Spinach, served with watercress, creamy mashed potato, honey  
roasted carrots and parsnips, white wine sauce

### DESSERTS

White Chocolate and Passion Fruit Mousse, served with amaretti biscuits (v)

Almond and Pistachio Christmas Treacle Pudding, served with vanilla ice cream (v)

Orange and Cinnamon Poached Pear, served with vanilla anglaise and caramelised pecan (v.gf)

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Mini Mince Pies with tea or coffee

*We are happy to cater for a range of dietary requirements, however we request that any specific requirements for your guests are communicated to the events team prior to the event date, in order to guarantee availability of other options. All prices are VAT inclusive, unless specified otherwise. A discretionary 10% service charge is added to your order.*