



CHRISTMAS

AT SEASON QUAYSIDE 2024

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1ST TO 22ND DECEMBER 2024



CHRISTMAS MENU

Our stunning waterfront venue is perfect for magical, festive lunches and dinners that will truly impress your loved ones or colleagues.

We're excited to launch our expertly crafted festive menus, featuring local, seasonal produce prepared with flair by our Chefs.

LUNCH

(12pm - 3pm)

2 Courses.....£28pp

3 Courses.....£34pp

DINNER

(5pm - close)

2 Courses.....£34pp

3 Courses.....£40pp

Pre-order is essential

£20 per person booking fee; non-refundable due to no show and 100% transferable to new date (pending our availability)



TO START

Smoked Haddock Fish Cake

Celeriac Puree, Chorizo, Capers, Lemon Butter
(can be G.F)

Roast Tomato & Courgette Soup

Treacle & Rye Toast, Aubergine Dip (Vegan)

Jerusalem Artichoke Salad

Gem Lettuce, Smoked Ham Hock, Blue Cheese,
Mushroom Arancini (Vegan and G.F)

MAIN

Roast Breast and Leg of Turkey

Apricot Sage Stuffing, Goose Fat Roast Potato
and All The Trimmings (G.F)

Vegan Nut loaf

Roast Potato, Maple Roast Vegetables,
Vegan Jus (Vegan)

Venison Fillet

Sweet Potato Puree, Greens, Fig, Honey Carrots,
Thyme Jus (G.F)

Scottish Sea Trout

Pan Fried Fillet, Tomato & Chorizo Cassoulet (G. F)

DESSERT

Quayside Christmas Pudding

Grand Marnier Butter Sauce,
Caramelised Fig Ice Cream

Signature Chocolate Pave

Crème Fraiche Chantilly Cream,
Dehydrated Raspberry

Sorbet

Berries, Honeycomb (Vegan) (G.F)



MAIN BAR & RESTAURANT

SEATS 60 TO 70 PEOPLE

QUALITY & COMFORTABLE SEATING

VARIOUS SEATING OPTIONS / LAYOUTS TO
SUIT YOUR GROUP

MODERN BAR MADE OF TAJ MAHAL
GRANITE ON COMMERCIAL QUAY





THE CONSERVATORY

SEATS 30 PEOPLE DINING
PERFECT SPOT FOR RELAXED SEATING
VIEWS OF THE FESTIVE LIGHTS
ON COMMERCIAL QUAY



CONTACT US TODAY
TO MAKE CHRISTMAS AND
NEW YEAR 2024 ONE TO REMEMBER!

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