

EST.



2006

GRANARY

CASUAL DINING & DRINKING

a gift wrapped

CHRISTMAS



LET IT
SNOW
LET IT
SNOW
LET IT
SNOW

fabulous FESTIVE DINING

Join us for a delicious festive meal this holiday season! Choose to dine in our private dining areas and enjoy our festive buffet.

2 COURSE LUNCH • 24.95

Monday - Thursday

3 COURSE DINNER • 32.95

Sunday - Thursday

3 COURSE LUNCH • 32.95

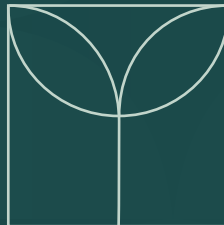
Available all week

3 COURSE DINNER • 35.95

Friday & Saturday

FESTIVE BUFFET • 15 PER PERSON

Available in our Jig Room or Mezze Area



FESTIVE BUFFET

£15 per person for 4 dishes + arrival cocktail for £5

SALT & PEPPER SQUID

TORTILLA & DIPS (v)

TEMPURA ENOKI CLUSTERS (vg)

SMOKED SALMON TARTLETS

TURKEY & PRUNE BON BONS

MAPLE GLAZED PIGS IN BLANKETS

SPICED CHICKPEA CRACKERS & HUMMUS (vg)

Add on sweet treats +£3 each

MINI CHOCOLATE BROWNIES, TIPSY CREAM (v)

SWEET MINCE PIES, BRANDY CREAM (v)

CARAMEL FILLED MINI DOUGHNUTS

STARTERS

MAPLE ROAST BUTTERNUT SQUASH SOUP (vg)

Pickled Beets, Sage Oil, Sourdough

CHICKEN LIVER PARFAIT

Cinnamon & Apple Compote, Frisée, Toast

PRAWN COCKTAIL

Dressed Atlantic Prawns, Gem Lettuce, Balsamic Pearls, Pumpernickel Bread

MAINS

SAGE ROASTED TURKEY BREAST

Pigs in Blankets, Roast Potatoes, Roasted Sprouts, Maple Glazed Parsnips & Carrots, Turkey Jus

PAN SEARED SEA BASS

Chickpea & Chorizo Steu, Herb Oil, Kale

VEGAN FETA & BUTTERNUT SQUASH

WELLINGTON (vg)

Roast Potatoes, Chive Sprouts, Glazed Parsnips & Carrots, Porcini Mushroom Jus

DESSERTS

DARK CHOCOLATE & GINGER TART (vg)

Orange Popcorn, Orange Sorbet

GLAZED BANANA TOFFEE PUDDING

Butterscotch Sauce, Tippy Cream

CHRISTMAS PUDDING

Brandy Cream, Red Currants



celebrate

CHRISTMAS DAY DINING

Relax this Christmas and let us take care of the cooking. Enjoy our magical Christmas Day Menu, with something for all the family.

64.95 PER PERSON

24.95 PER CHILD

STARTERS

ROSCOFF ONION & ROSEMARY SOUP (vg)

Parmesan Crostin

MARBLE GAME TERRINE

Golden Raisin Chutney, Straw Chips

SESAME CRUSTED SPICED ARANCINI (vg)

Miso Aioli

NORI LINED LOBSTER & GRAPEFRUIT ROULADE

Yuzu Flakes, Nasturtium

MAINS

PROSCIUTTO WRAPPED TURKEY ROULADE

Cranberry & Parsley Stuffing, Chipolatas, Thyme Jus

BRAISED BEEF ROULADE

Handpicked Braised Beef, Crispy Beef Tot,

King Oyster Mushroom, Herbed Jus

SALMON ENCROUTE

Baby Hasselback, Confit Garlic Creamed Brussels

ROASTED ONION SQUASH (v)

Bulgar Wheat, Chicory, Pomegranate, Smoked Greek Yoghurt, Caramelised Walnut

DESSERTS

DARK CHOCOLATE & GINGER TART (vg)

Black Cherry Compote, Chantilly Cream

GLAZED BANANA TOFFEE PUDDING

Butterscotch Sauce, Topsy Cream

CHRISTMAS PUDDING

Brandy Cream, Red Currants

SCOTTISH CHEESE SELECTION

Spiced Fruit Chutney, Oatcakes



hooray for HOGMANAY DINING

Welcome in the New Year from the comfort of the Granary with a delicious three course meal followed by live entertainment into the early hours.

64.95 PER PERSON

A La Carte dining served until 6pm

STARTERS

SCOTCH BROTH (vg)

Roast Winter Roots, Soft Herbs, Sourdough

CHICKEN LIVER PÂTÉ

Cinnamon & Apple Compote, Toast, Caper Berries

SMOKED SALMON & DILL ROULADE

Cucumber, Radish, Chervil, Melba Toast

CHESTNUT MUSHROOM & TARRAGON PÂTÉ (vg)

Charred Sourdough, Cracked Pepper Crème Fraîche

MAINS

SHEPHERD'S PIE (vg)

French Onion & Lentil Shepherd's Pie, Olive Oil Mash, Maple Glazed Roots

BAKED MONK FISH WRAPPED IN PARMA HAM

Baby Vegetables, Shellfish Bisque

6oz DRY AGED SCOTCH SIRLOIN STEAK

Peppercorn Sauce, Roast Tomato, Watercress, French Fries (+ £5 supplement)

ROAST HIGHLAND VENISON

Burnt Onion Puree, Truffle Mash, Thyme Roast Winter Roots, Pan Jus

DESSERTS

BLACK FOREST CHEESECAKE (v)

Black Cherry Compote, Cream, Dark Chocolate Shavings

STICKY TOFFEE PUDDING

Butterscotch Sauce, Tippy Cream

DARK CHOCOLATE & ORANGE TART (vg)

Chocolate Soil, Orange Sorbet

SCOTTISH CHEESE SELECTION (v)

Mull Of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Apple Chutney, Celery, Grapes



festive
**DRINKS
PACKAGES**

BOTTLED BEER | 57.50 or 115

*12 or 24 Bottles of Corona, Menabrea or Budweiser
(non-alcoholic options available)*

HOUSE WINE | 70

3 Bottles of Short Mile Bay Merlot or Short Mile Bay Sauvignon Blanc

PREMIUM WINE | 100

3 Bottles of Petal & Stem Sauvignon Blanc or Argento Malbec

BUBBLES | 90

3 Bottles of Da Luca Rosé Prosecco or Sette Bello Prosecco

SPIRIT | 280

2 Bottles of 70cl Ciroc or Ciroc Flavours

SPRITZ & FIZZ | 200

*1 Bottle of 70cl Ciroc or Ciroc Flavours
2 Bottles of Sette Bello Prosecco*

CHAMPAGNE PACKAGE | 160

2 Bottles of 75cl Moët & Chandon



**LOCALS
OFFER**

*Save this Christmas with our Local's card!
(excludes Christmas Day, Boxing Day and
Hogmanay) Benefits include:*

20% OFF FOOD MON-THU

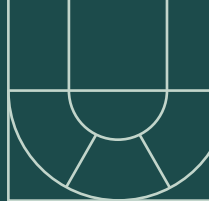
£4 TENNENTS • £4.50 GLASS OF WINE

£5 COCKTAILS • KIDS EAT FREE

*Simply show proof of your EH6 postcode
at our bar to sign up for our card and start
enjoying these exclusive benefits!*



WONDERFUL WINTER EVENTS



FESTIVE WREATH MAKING

28TH NOVEMBER | £75 PER PERSON

Make your very own festive wreath under the eye of our expert guest florist! Book in for our arts and craft workshop with a 2-course seasonal meal and glass of festive mulled wine included!

LEITH CHRISTMAS MARKET

1ST DECEMBER 12PM-5PM | £5 PER PERSON

We are delighted to host a selection of local Leith traders at The Granary. Find the perfect stocking filler, secret santa or festive treat, and support your local painters, bakers and craftsman this Christmas.

Head to our website for all dates and confirmed traders. Coffee & Mince Pies available. Walk ins welcome!

BREAKFAST WITH SANTA

**8TH & 15TH DECEMBER 10AM - 12PM
KIDS £15 | ADULTS £20**

Bring along the kids to meet Santa and let them hand their list over to Santa Claus himself! We will have our very own grotto corner, a gift from Father Christmas and a festive breakfast.



**LIVE
MUSIC**
Friday & Saturdays
7pm til late
Sundays 3-7pm

FESTIVE COCKTAIL MASTERCLASS

**£29.95 PER PERSON | ADD BUFFET +£10 PER PERSON
MIN 4 GUESTS | MAX 20 GUESTS**

Shake things up this December with a Festive Cocktail Masterclass! The perfect activity for a winter birthday, end of year office party or festive celebration!

BOXING DAY ROAST

DECEMBER 26TH | FROM 12PM

Escape the cold and enjoy one of life's greatest pleasures – The Roast Dinner! Served from 12pm at The Granary until we run out!

PRIVATE HIRE

Looking for a more intimate festive gathering? Our exclusive function room can accommodate up to 80 guests and set up with everything you need for the perfect party.

The Jig Room comes equipped with stage, projector and private bar so you don't have to venture downstairs. Choose from one of our many dining options or opt for a rip roaring get together complete with live DJ. Let's make this Christmas one to remember!

*To find out more about our festive events or our Private Hire options, please contact:
T: 0131 554 9465 | W: granaryleith.co.uk*



GIVE THE GIFT OF

THE GRANARY

Our gift cards are now available to buy at The Granary. Treat your loved one to an elevated dining experience. Redeemable on our ever-changing Market Menu, Famous Sunday Roast, Wine Tasting Events and more!

To purchase, visit scotsmangiftcards.co.uk, ask in venue or scan the QR code below.



CONTACT US

For further details or to discuss your festive party, gathering or private dinner, please contact us on:

T: 0131 554 9465

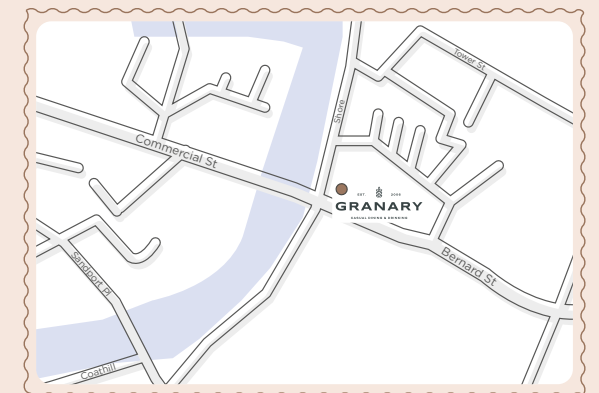
W: granaryleith.co.uk

32-34 Shore, Edinburgh, EH6 6QN

'TIS THE SEASON TO BE SOCIAL!

We would love to see all your festive photos so don't forget to check in, or use #ChristmasAtTheGranary

f [granaryleith](https://www.facebook.com/granaryleith) @ [granary_leith](https://www.instagram.com/granary_leith)



SERVICE CHARGE

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team.

BOOKING TERMS & CONDITIONS

A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking. Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferable. Only one block method payment will be accepted for each booking. The Granary will endeavour to accommodate specific requests regarding your preferred table plan; however, we cannot guarantee that every requirement will be met. Please refer to our website for full terms and conditions and our severe weather policy.

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