

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 three-course meal this holiday season, and we'll bring the festive cheer!

LUNCH **32**
DINNER **34**

Sunday - Thursday

LUNCH **32**
DINNER **38**

Friday - Saturday



STARTERS

MAPLE ROAST BUTTERNUT SQUASH SOUP (vg)

Pickled Beets, Sage Oil, Sourdough

SMOKED HAM HOCK PRESS

Toasted Brioche, Red Onion Marmalade, Herb Oil, Watercress

PRAWN COCKTAIL

Atlantic Prawns, Tomato, Cucumber, Gem Lettuce

CHESTNUT MUSHROOM & TARRAGON PÂTÉ (vg)

Charred Sourdough, Vegan Pesto

MAINS

ROAST TURKEY BREAST

Pigs In Blankets, Duck Fat Potatoes, Buttered Sprouts, Honey Glazed Parsnips & Carrots, Turkey Gravy

RAS EL HANOUT CELERIAC STEAK (vg)

Spiced Bulgar Wheat, Clementine, Pomegranate, Mint

PAN SEARED SEA BASS

Chickpea & Chorizo Stew, Herb Oil, Kale

SPICED STOUT BRAISED FEATHER BLADE

Haggis Bon Bon, Heather Honey Roast Winter Vegetables, Potato Fondant, Mustard Jus

DESSERTS

CITRUS CHEESECAKE (v)

Sloe Gin & Bramble Jam, Lemon Curd, Meringue

CHRISTMAS PUDDING

Brandy Cream, Redcurrants

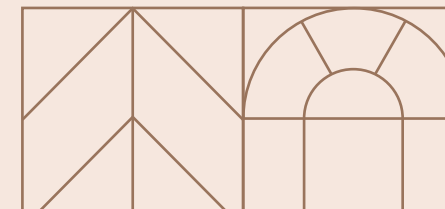
DARK CHOCOLATE & ORANGE TART (v)

Chocolate Soil, Orange Sorbet

SCOTTISH CHEESE SELECTION (v)

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

(+£4 supplement)



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.

60 PER PERSON

25 PER CHILD

STARTERS

GLAZED PARSNIP SOUP (vg)

Cranberry & Pumpkin Seed, Sage Oil, Sourdough

DUCK & ORANGE PARFAIT

Port & Cherry Chutney, Melba Toast, Burnt Orange

OAK SMOKED SALMON & PRAWN PÂTÉ

Soft Herb, Toast, Pink Onions, Capers

ROAST BEETS & SAVOURY GRANOLA SALAD (vg)

Oak Leaf Lettuce, Pink Peppercorn Cream Cheese, Burnt Orange, Hazelnut Snow

MAINS

ROAST TURKEY BREAST

Pigs In Blankets, Roast Potatoes, Buttered Sprouts, Honey Glazed Parsnips & Carrots, Turkey Gravy

CHESTNUT & PORCINI MUSHROOM NUT ROAST (vg)

Vegan "Pigs In Blankets", Roast Potatoes, Sprouts, Maple Glazed Parsnips & Carrots, Cranberry Sauce, Porcini Mushroom Jus

GARLIC & CITRUS ROAST SALMON

Crushed New Potatoes, Sautéed Kale, Salsa Verde

SPICED STOUT BRAISED FEATHER BLADE

Haggis Bon Bon, Heather Honey Roast Winter Vegetables, Potato Fondant, Mustard Jus

DESSERTS

CRANACHAN CHEESECAKE (v)

Hazelnut & Oat Granola, Whisky Soaked Raspberries Cream Cheese, Heather Honey

CHRISTMAS PUDDING

Brandy Cream, Redcurrants

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

hooray for
**HOGMANAY
DINING**

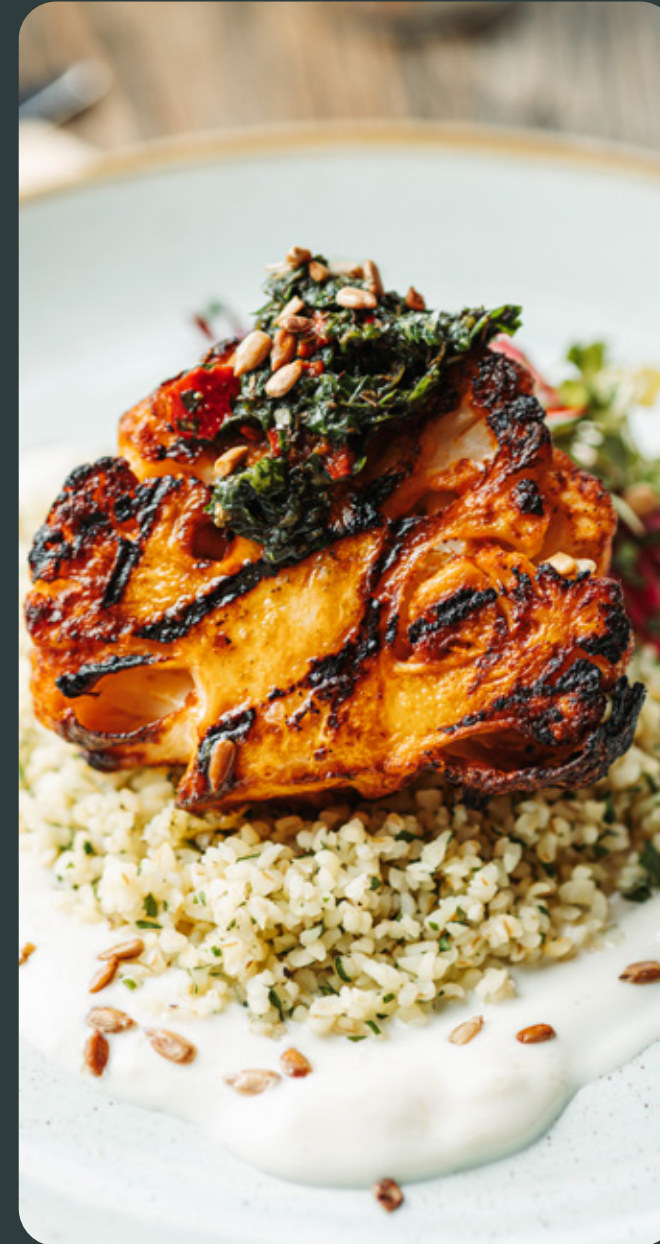
*Welcome in the New Year from the comfort of
the Granary with a delicious three course meal
followed by live music until 4am.*

40 PER PERSON

until 5pm

60 PER PERSON

from 7.30pm



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*

fabulous
**FESTIVE
DRINKS**

BOTTLED BEER PACKAGE | 50

Twelve Bottles Of Either Menabrea, Corona or Budweiser

WINE BUNDLE | 65

Three Bottles Of Our House Red, White, or Rosé

PROSECCO PACKAGE | 60

Two Bottles Of Our Vitelli Pink Prosecco

FLAVOURED VODKA | 125

*Choose From Ciroc Red Berry, Mango or Pineapple
& Complimentary Draft Mixers
(8 Red Bull Supplement +25)*

SPRITZ | 100

Two Bottles of Chandon Garden Spritz

FESTIVE WARMERS

CHRISTMAS SPICED LATTE | 4

Illy Coffee, Cinnamon Syrup, Milk

BOOZY SPICED LATTE | 7.5

Sailor Jerry Run, Illy Coffee, Cinnamon Syrup, Milk





PERFECT PRIVATE DINING

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 call 0131 554 9465
or visit granaryleith.co.uk*



WONDERFUL WINTER EVENTS

LIVE MUSIC

EVERY FRIDAY & SATURDAY FROM 9PM

Join us every Friday & Saturday throughout the festive season for a warming tipples and sample some of the best live music acts Edinburgh has to offer. Simply stop by and grab a seat!

BREAKFAST WITH SANTA

**9TH & 16TH 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.

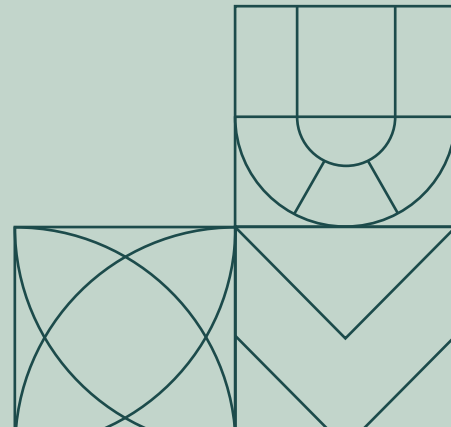
FESTIVE SCREENING

**10TH DECEMBER
£19.95 PER PERSON**

Join us in the Jig Room for a special screening of 'It's A Wonderful Life' along with a dish from our delicious brunch menu and a glass of fizz!

To book your table for any of these events, please contact us on:

T: 0131 554 9465 | **W:** granaryleith.co.uk



STOCKING FILLER GIFT CARDS

Our gift cards are the perfect present for someone who enjoys delicious dining or a tippie or two. You can purchase a variety of options, including monetary vouchers to be redeemed against any of our experiences.

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) i [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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