The team at The Laird and Dog Inn look forward to welcoming you and your party over the festive season.

Please fill out the pre-order form indicating each party’s menu selections and return it to us, together with the deposit to secure your booking.

In addition, please let us know of any special dietary requirements you or anyone in your party may have.

THE LAIRD & DOG INN

5 High Street
Edinburgh
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0131 663 9219

lairdanddog@threethistles.co.uk

www.lairdanddoginn.co.uk

Free Parking

Wheelchair Access

Festive Menus
**Christmas Fayre**
2nd December - 24th December

**Starters**
- Roasted Butternut Squash and Spiced Carrot Soup
  served with a crusty roll
- Prawn and Crayfish Marie Rose
  chunky avocado smash and baby gem lettuce
- Chicken and Duck Terrine
  served red onion marmalade
- Goat's Cheese and Caramelised Onion Tart
  served with baby leaves

**Main Course**
- Roulade of Roast Turkey
  pork, sage and onion stuffing; savoy cabbage and streaky bacon
- Slow Cooked Shin of Beef
- Scottish Chicken Breast
  stuffed with sundried tomatoes, wrapped in prosciutto with tomato and basil sauce
- Hot Smoked Salmon
  with honey and mustard glaze
- Mediterranean Veg and Cheese Wellington
  puff pastry with tomato and basil sauce

**Dessert**
- Traditional Christmas Pudding
  served with brandy sauce
- Mint Truffle Torte
  with double cream
- Vanilla Cheesecake
  with raspberry coulis
- Trio of Ice Cream
  Followed by Tea, Coffee and Mints

**Christmas Day Menu**

**Starters**
- Roasted Butternut Squash and Spiced Carrot Soup
  served with a crusty roll
- Smoked Salmon
  with farmhouse bread, capers and salad garnish
- Duck and Orange Pâté
  with Highland oatcakes
- Goats’ Cheese and Caramelised Onion Tart
  served with baby leaves

**Main Course**
- Traditional Roast Turkey
  succulent, oven roasted turkey with all the trimmings
- Scottish Chicken Breast
  stuffed with sundried tomatoes, wrapped in prosciutto with tomato and basil sauce
- Roast Cod Loin
  stuffed with Tiger Prawns wrapped in bacon, topped with a Mornay sauce
- Gilmour’s Tweed Valley 8oz Rib Eye Steak
  with grilled tomato, mushrooms and onion rings
- Mediterranean Veg and Cheese Wellington
  puff pastry with tomato and basil sauce

**Dessert**
- Traditional Christmas Pudding
  served with brandy sauce
- White Chocolate Box
  with raspberry coulis
- Pear and Caramel Cheesecake
  served with double cream
- Trio of Luca’s Ice cream
- Scottish Cheese Platter
  selection of cheeses with Highland oatcakes, grapes and chutney
  Followed by Tea, Coffee and Mince Pies

**Hogmanay Menu**

**Starters**
- Scotch Broth
  served with a crusty roll
- Mackerel Pâté
  with apple, chilli and red onion chutney and oatcakes
- Haggis Fritters
  served with whisky sauce

**Main Course**
- Slow Braised Steak and Ale Pie
  Gilmour’s Tweed Valley steak, Belhaven ale, puff pastry, baby potatoes
- Balmoral Chicken Scottish Chicken Breast
  Honey’s haggis, Famous Grouse whisky sauce
- Mediterranean Veg and Cheese Wellington
  puff pastry with tomato and basil sauce
  All the above are served with roast potatoes and winter vegetables
- Scottish mussels
  served with a spicy tomato sauce and thick cut fries

**Dessert**
- Cranachan
  topped with raspberries and served with shortbread
- Sticky Toffee Pudding
  served with custard
- Trio of Ice Cream
  Followed by Tea, Coffee and Mints

**three courses £21.95 per person**

**THE LAIRD & DOG INN**

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Due to the nature and size of our kitchen we cannot guarantee that any items are 100% free of any allergen substances. Please make your server aware of any allergies when ordering.