

# THE GLASSHOUSE

EDINBURGH

## CHRISTMAS DAY LUNCH MENU

### Wild mushroom & pearl barley soup

Wine pairing – Puertas Anitguas, Viognier 2013 – a light bodied wine to start with, notes of stone fruits will complement the earthy nature of wild mushroom coupled with a subtle hazelnut finish

### Beetroot cured sea trout, horseradish & hot smoked cod remoulade with granary melba toast

Wine pairing – Picpoul de Pinet 2013 – the ripe citrus quality of this wine will match well with seafood

### Rolled breast of turkey in smoked bacon, turkey leg stuffing, cranberry sauce, duck fat roast potatoes, chestnut sprouts & root vegetables

Wine pairing – Chamuyo Malbec 2012 – the soft tannins found in this wine allows it to be paired with turkey while the ripe red fruits, herbs and warm spice provide the vibrancy required for your Christmas trimmings

### Sticky toffee bread pudding, mince pie ice cream, mulled pear

Wine pairing – Chateau Durtuch Grand Poujeaux 2010 – the flashes of cocoa and chocolate liquor will stand well alongside this rich dessert together with a soft palate of ripe bramble fruit

### Coffee and mince pies

*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.*