

MUSEUMBRASSERIE



CHRISTMAS LUNCH MENU 2019

Two courses £23.95 / three courses £27.95
including a glass of Prosecco

5th–24th December



Please ask us about the allergens in our food

STARTERS

Winter vegetable and lentil broth, Perthshire crusty bread

Finnan smoked haddock and spring onion bon bon, cucumber and roquito pepper salsa,
lime and saffron crème fraîche

Chicken liver parfait, soft herbs, rye crisp, whisky and wild berry compote

MAINS

Roast breast of turkey, cranberry stuffing, roast potatoes, roast root vegetables, sprouts,
pigs in blankets and pan jus

Cauliflower, smoked Arran Cheddar and Arran mustard frittata, sautéed potatoes,
grilled vegetables, micro rocket

Braised flat iron of Scotch beef, gratin potatoes, roast root vegetables,
button sprouts, pancetta

DESSERTS

Steamed Christmas pudding, brandy sauce

Wild blackberry delice, winter berry gel, vanilla pod ice cream

Trio of Scottish cheese; Morangie Brie, Blue Murder, Isle of Mull Cheddar, Arran oat cakes,
Arran beetroot chutney

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Mini mince pies and tea or coffee



We use a wide range of ingredients in our kitchen, some of which may contain allergens.
Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

TERMS AND CONDITIONS

Deposit and payment

To secure your booking we require a deposit of £10 per person within ten working days of making your provisional booking. Deposits are welcomed by cash or credit / debit card and are non-refundable and non-transferable. We require final payment in full no later than five working days prior to your booking.

Pre-orders

Please pre-order all food choices five working days before your booking, with guest names next to their orders. If any of your party has and allergies or dietary requirements, please advise us and we will be delighted to assist.

Cancellations

We understand that sometimes things don't always go to plan and you may need to cancel your booking with us. Do please let us know as soon as possible. In the event of cancellation any deposits paid are non-refundable or transferable. If you cancel after five working days prior to your event the full amount paid will be non-refundable or transferable.

Menu content

Please note that if the availability of products changes due to circumstances beyond our control, we may need to amend menus. We will only do this as a last resort.

Bookings

To book please contact

0131 247 4040
nms@benugo.com