

# CANNONBALL RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

## *Christmas Afternoon Tea*

SERVED DAILY 12NOON TO 4PM

Pre booking necessary to guarantee availability

A festive take on our popular afternoon tea

FRESH HOMEMADE SANDWICHES:

Roast turkey and stuffing and cranberry sauce

Smoked salmon with dill crème fraîche

Cheddar and Christmas spiced chutney

SERVED WITH:

A homemade Isle of Mull cheese scone as well as warm fruit scone with jam and cream. And last but not least a fantastic selection of festive sweet treats such as mince pies, gingerbread spiced truffles, eggnog macarons and cinnamon posset.

SERVED WITH SCOTTISH BLEND TEA  
TO MAKE IT A PERFECT AFTERNOON TEA

£25 PER PERSON

ADD A MULLED WINE £6.50 PER PERSON



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## *Christmas Menu*

Enjoy our award winning three course festive treat in a magical setting this Christmas

LUNCH

Tuesday to Thursday 3 courses £25 per person

Friday to Saturday 3 courses £30 per person

DINNER

Tuesday to Thursday 3 courses £38 per person

Friday to Saturday 3 courses £45 per person

HOMEMADE BREAD SELECTION WITH MARA SEAWEED SALTED BUTTER

STARTERS - CHOICE OF:

Parsnip and apple soup, pickled wild garlic, toasted chestnuts

Scottish smoked salmon salad with pickled cucumber, shallot and caper dressing,  
Katy Rodgers crème fraîche and dulse crisp

Free range chicken, rabbit and confit leek terrine, beetroot, pistachio and gooseberry chutney

MAINS - CHOICE OF:

Free range Scottish turkey with caramelised East Lothian winter root vegetables,  
skirlie stuffing and redcurrant gravy

Fillet of cod, crushed Carroll's Heritage potatoes with mussel,  
white wine tarragon sauce and beremeal crumb

Spiced butternut squash Wellington, artichoke purée, roast parsnips,  
creamed spinach nutmeg sauce

DESSERTS - CHOICE OF:

Contini Christmas pudding with Glengoyne whisky and honey crème fraîche.  
Served with allspice orange custard

Chocolate mousse, clementine curd, honeycomb, caramelised white chocolate  
Classic winterberry sherry trifle layered with homemade custard and whipped cream