



Christmas Lunch 2011

Two Courses £16.95

Thai Fishcakes with Sweet Dipping Sauce & Cabbage Salad

Home Cured Gravavlax with Horseradish Mayonnaise & Cucumber Salad

Grilled Fresh Sardines with Rosemary, Garlic & Lemon

Winter Squash, Star Anise & Tomato Soup with Basil & Lime Cream

Pork & Chicken Liver Terrine with Organic Toast & Apple & Cinnamon Chutney



Slow Roast Duck Leg with Parsnip Puree & a Redcurrant, Thyme & Seville
Marmalade Sauce

Grilled Fillet of Sea Bream with Smoked Haddock, Parmesan & Chive Risotto

Chargrilled Aubergine, Stuffed with Taleggio Cheese, Grilled Portobello Mushroom
& a Tomato & Rocket Salad

Roast Turkey Breast wrapped in Pancetta & Sage with Spring Onion Mash,
Chipolatas & a Fresh Cranberry & Orange Sauce

Hake with Shetland Mussels, Pak Choi, Coconut Milk, Lemongrass & Coriander



A discretionary 10% service charge will only be added for parties of six and above.



0131 2297953
www.sweetmelindas.co.uk