

# FESTIVE MENU

Caramelised Roscoff onion soup with aged Gruyere crouton (v)  
(without Gruyere – vegan)

Hot-smoked Loch Etive sea-reared trout, beetroot remoulade, pickled enoki mushroom  
Carpaccio of Winston Churchill venison, pecorino shavings,  
rocket and horseradish salad, toasted brioche  
Crevette cocktail, Marie Rose sauce

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Scotch beef Wellington, pommes sarladaises, confit of onion, port jus

Whole lemon sole meuniere, beurre noisette, heritage potatoes

Breast of Borders' pheasant, pastilla of leg, saffron poached carrots, pistachio,  
roast carrot and cumin puree

Cauliflower steak, fried hen's egg, harissa oil, celeriac humous, toasted chestnuts (v)  
(without egg - vegan)

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Christmas pudding sundae, cinder toffee

Lime polenta cake with poached exotic fruits, toasted coconut sorbet (vegan)

Madagascan vanilla burnt Cambridge cream, blueberry pot, pistachio biscotti

Witchery cheese plate, oatcakes, homemade prune chutney

Available 20 November to 24 December. Lunch £40 Dinner £45

Lunch 12-4.30pm and Dinner 5-11.30pm (last reservation)

£15 per person non-refundable deposit required for group bookings

Reservations 0131 225 5613 or online at [thewitchery.com](http://thewitchery.com)