

Virgin
HOTELS
EDINBURGH



SO HERE IT IS
MERRY CHRISTMAS



WINTER A LA CARTE MENU

For up to 8 guests

Over Cocktails

Oysters

Warm Scottish oysters, Champagne & caviar veloute *(gf)* £4 ea

Crowdie & Fennel

East Coast cured fennel salami, crisp bread, whipped Katie Rodgers. Crowdie, pear gel, toasted seeds £14

Salmon

Belhaven Smokehouse cold smoked salmon, sweetcorn muffin, pickled cucumber, dill & spinach cream £9

To Start

Sea Trout

Sea trout crudo, mango & pineapple, coriander oil, ketta *(gf)* £17

Game Terrine

Pressed winter game & foie gras terrine, pickled wild mushrooms, plum & ginger chutney, brioche crumb £18

Commons Signature Caesar

Creel-caught langoustines, chicken skin wafer, lettuce emulsion, crispy pancetta, anchovies £18

Risotto

Scottish farm spelt & barley risotto, Scottish wild mushrooms, roasted macadamias *(v)* £16

Quail

Seared quail, Jerusalem artichoke puree, artichoke crisp, foie gras quail egg £17

Beetroot

Confit & pickled beetroot, tempura cherry tomato stuffed with marinated tofu, hazelnut & kale pesto, olive powder *(ve)* £16



To follow

Halibut

Pan seared Gigha halibut, confit seasonal vegetables in a light Shetland blue mussel & saffron velouté *(gf)* £33

Beef

32 day dry aged Scottish beef, bone marrow, wild mushroom & brioche crumb, cold smoke infused mash, wilted winter greens, salsa verde £36

Turkey

Roasted organic turkey, mini fondant potato, shaved brussle sprout, carrots & parsnip, stuffing scotch egg, roasting jus & sage oil £30

Brill

Pan seared brill, hazelnut crust, roasted ceps, Jerusalem artichoke puree, pomme noisette & evo £33

Tortellini

Isle of Mull seaweed tortellini, wild herb ricotta, celeriac puree, heritage roasted carrots, carrot veloute, pumpkin seeds *(v)* £26

Gnocchi

Chestnut gnocchi, sauteed wild forest mushrooms, truffle, roasted macadamias *(ve)* £25

To Finish

Cheesecake

Blackberry & wild honey cheesecake, blackberry sorbet £9

Cremeux

70% chocolate cremeux, spiced clementine & mulled wine sorbet £9

Tatin

Apple tatin, burnt butter ice cream, apple cider caramel *(v)* £9

Pineapple

Compressed & caramelised pineapple, mango & lime salsa, coconut sorbet *(ve) (gf)* £9

Cheese

A selection of fine Scottish cheeses from I.J. Mellis. fruit & nut bread, bramble gel. Isle of Mull seaweed chutney £16



DECEMBER SET MENU

For 8+ guests

Game Terrine

Pressed winter game & foie gras terrine, pickled wild mushrooms, plum & ginger chutney, brioche crumb

or

Sea Trout

Sea trout crudo, mango & pineapple, coriander oil & ketta (*gf*)

or

Risotto

Scottish farm spelt & barley risotto, Scottish wild mushrooms, roasted macadamias (*v*)

Turkey

Roasted organic turkey, mini fondant potato, shaved brussle sprout, carrots & parsnip, stuffing scotch egg, roasting jus & sage oil

or

Brill

Pan seared brill, hazelnut crust, roasted ceps, Jerusalem artichoke puree, pomme noisette & evo

or

Gnocchi

Chestnut gnocchi, sauteed wild forest mushrooms & truffle dressing, pumpkin seed, chimichurri (*ve*)

Cremeux

70% chocolate cremeux, spiced clementine & mulled wine sorbet

or

Pineapple

Compressed & caramelised pineapple, mango & lime salsa, coconut sorbet (*ve*)(*gf*)

or

Cheese

A selection of fine Scottish cheeses from I.J. Mellis. fruit & nut bread, bramble gel, Isle of Mull seaweed chutney



**CHRISTMAS DAY MENU 2022 ~
£150 PER PERSON ~ 12PM - 5PM**

Glass of Champagne on arrival

Heirloom Tomato Consomme

Goats cheese & soft herb tortellini, fresh basil (v)

Wild Mushroom & Truffle

Truffle & Cognac croquette, slow cooked ratatouille,
chive oil (v)

Seared Scallop

Curried parsnip puree, pomegranate, parsnip crisps,
compressed apple

or

Seared Marinated Tofu

Curried parsnip puree, pomegranate, parsnip crisps,
compressed apple (v)

Roulade of British Turkey

Wild mushroom mousse, roasted duck fat potato, Chantenay
carrots & piccolo parsnips, stuffing bon bon

or

Roasted Scottish Brill

Cock-a-leekie risotto, corn fed chicken & prune croquette,
truffled crispy leek

or

Parsnip, Pea & Watercress

Pearl barley risotto, walnut pesto, red pepper essence (v)

Dark Chocolate

Clementine mousse, mulled wine sorbet (v)

or

Sticky Toffee

Cloutie dumpling pudding, pecans & clotted cream

Forget traditional. Remember Virgin.

For a special & unforgettable
Christmas, book now.

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