

SMOKESTACK

char grill restaurant

xmas dinner 2009

leek and potato soup - a chunky winter vegetarian soup served with crusty bread

mussels -steamed in a white wine, garlic bacon and cream sauce

prawn cocktail - classic prawn cocktail served with crusty bread

ribs - honey and tomato roasted meaty pork ribs

goats cheese - toasted goats cheese on a beetroot and walnut salad

pate - home made chicken liver and bacon pate served with rough scottish oatcakes

steak au poivre - sirloin steak with a brandy, red wine and green peppercorn sauce with french fries and vegetables

madeira chicken - chargrilled chicken supreme with a madeira, cream and wild mushroom sauce served with baby roasted potatoes and vegetables

salmon fillet - poached in white wine and dill, served with baby roasted potatoes and vegetables

vegetarian haggis tower - stacked veggie haggis, mashed potato and turnip with a drambuie and mushroom sauce

venison steak - served with a rich red wine and winter berry sauce, with baby roasted potatoes and vegetables

roasted vegetable tart - roasted winter vegetables on puff pastry served with hand cut sweet potato wedges

luca's ice cream - vanilla, chocolate or strawberry ice cream from musselburgh's famous ice cream parlour

chocolate fudge cake - delicious warm chocolate gateaux served with cream or ice cream

cheese and biscuits - orkney cheddar, danish blue and brie with crackers

apple strudel - served warm with cream or ice cream

**please note that tables must choose to order from either christmas set menu or a la carte -
unfortunately we cannot offer both menus to the same table**

served from 5pm-10.30pm monday to friday from 3rd - 24th december

£24.95 per person

a discretionary service charge of 10% will be added to tables of 6 or more

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