



'TIS THE
SEASON

EST.



2006

GRANARY

CASUAL DINING & DRINKING

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Let the FESTIVITIES COMMENCE

With the most wonderful time of the year fast approaching, we invite you to join us on the shores of Leith to indulge in our delicious seasonal menus and an abundance of festive folly.

Here, you will find all the details on our schedule of winter events including our Hogmanay feast, festive cocktail masterclass and our Boxing Day brunch. You will also find lots of information on our Christmas Day menu as well as a list of festive tipples.

Our events team will be on hand to insure your Christmas gatherings are stress free and go off without a hitch. Menus and packages can be tailor made to suit the needs of you and your guests.

All that is left to do is to wish you a marvellous festive season and we hope to welcome you this year for an unforgettable celebration.

The Granary Team



FESTIVE DINING LUNCH

2 Courses £24 per person
Monday-Thursday

3 Courses £28 per person
7 Days

DINNER

2 Courses £30 per person
Monday-Thursday

3 Courses £33 per person
Friday-Sunday

STARTERS

ROASTED SQUASH & NUTMEG SOUP (v)

Pumpkin Seeds, Sage Crème Fraiche & Rustic Bread

RUSTIC PORK, APRICOT & CHESTNUT TERRINE

Celeriac Remoulade & Charred Bread

HOT SMOKED SALMON RILLETTES

Dill & Red Onion Crème Fraiche, Thai Basil & Ciabatta Croutons

CHESTNUT MUSHROOM & TARRAGON PATE (vg)

Charred Sourdough & Cracked Pepper Crème Fraiche

MAINS

ROAST TURKEY BREAST

Pork & Herb Stuffing, Maple Glazed Pig in Blankets, Roast Potatoes, Butter Sprouts, Honey Glazed Parsnips & Carrots, Cranberry Sauce & Turkey Jus

RAS EL HANOUT CELERIAC STEAK (vg)

Spiced Bulgar Wheat, Clementine, Pomegranate & Mint

SEA TROUT & SORREL CRUST

Warm Potato & Beetroot Salad, Horseradish & Dill

TREACLE & CLOVE BAKED HAM

Maple Glazed Pigs In Blankets, Roast Potatoes, Butter Sprouts, Honey Glazed Parsnips & Carrots & Turkey Jus

DESSERTS

CITRUS CHEESECAKE (v)

Sloe Gin & Bramble Jam, Lemon Curd & Meringue

TRADITIONAL CHRISTMAS PUDDING (v)

Brandy Sauce & Redcurrants

DARK CHOCOLATE DELICE (v)

Black Cherry Compote & Chantilly Cream

SCOTTISH CHEESE SELECTION (v)

Mature Scottish Cheddar, Blue Murder & Clava, Charcoal Biscuits, Arran Apple Chutney, Celery & Green Grapes (dinner only)





CHRISTMAS DAY

£60
PER ADULT

£25
PER CHILD
(UNDER 12, INCLUDES
A GIFT TO TAKE HOME)

Relax this Christmas and
let us take care of the
cooking. Enjoy our magical
Christmas Day Menu,
with something for all
the family..

STARTERS

TURKEY NOODLE SOUP

Crusty Bread & Butter

DUCK LIVER & FOIE GRAS PARFAIT

Port & Onion Jam & Brioche Toast

CRAB & AVOCADO TIAN

Concasse, Pickled Cucumber & Lemon Aioli

HARISSA CAULIFLOWER & HAZELNUT PICADA (vg)

Chervil, Olives, Sunkist Tomatoes & Crostini

MAINS

ROAST TURKEY BREAST

Pork & Herb Stuffing, Maple Glazed Pig in Blankets, Roast Potatoes, Butter Sprouts, Honey Glazed Parsnips & Carrots, Cranberry Sauce & Turkey Jus

CHESTNUT & PORCINI MUSHROOM

NUT ROAST (vg)

Vegan "Pigs In Blankets", Roast Potatoes, Sprouts, Maple Glazed Parsnips & Carrots, Cranberry Sauce & Porcini Mushroom Jus

VERBENA HARISSA SALMON

Peperonata, Ratte Potatoes & Gremolata

SPICED STOUT BRAISED FEATHER BLADE

Haggis Bon Bon, Heather Honey Roast Winter Veg, Potato Fondant & Mustard Jus

SLOW ROAST PORK BELLY

Date & Apple Stuffing, Maple Glazed Pigs In Blankets, Roast Potatoes, Butter Sprouts, Honey Glazed Parsnips & Carrots & Turkey Jus

DESSERTS

CRANACHAN CHEESECAKE (v)

Vanilla & Oat Granola, Whisky Soaked Raspberries & Heather Honey

CLOOTIE DUMPLING (v)

Brandy Custard & Frosted Redcurrants

AFTER EIGHT CHOCOLATE MOUSSE (v)

Mint Cream & Chocolate

SCOTTISH CHEESE SELECTION (v)

Mature Scottish Cheddar, Blue Murder & Clava, Charcoal Biscuits, Arran Apple Chutney, Celery & Green Grapes



HOGMANAY DINING

£40
PER PERSON
(FROM 6PM)

£55
PER PERSON
(FROM 8PM)

Welcome in the New Year from
the comfort of the Granary with
a delicious three course meal
followed by live music.

STARTERS

CELERIAC & TRUFFLE SOUP (v)

Chive, Apple & Black Olive Bread

CHICKEN LIVER PARFAIT

Smoked Bacon Crumb, Pickled Mushroom, Caramelised Shallot & Oatcakes

SMOKED SALMON & DILL ROULADE

Avocado Mousse, Chervil & Melba Toast

VEGAN FETA & FIG TARTELETTE (vg)

Beetroot & Candied Walnut

MAINS

ROAST TURKEY BREAST

Pork & Herb Stuffing, Maple Glazed Pig in Blankets, Roast Potatoes, Butter Sprouts, Honey Glazed Parsnips & Carrots, Cranberry Sauce & Turkey Jus

VEGAN FETA & BUTTERNUT SQUASH

WELLINGTON (vg)

Vegan "Pigs In Blankets", Roast Potatoes, Chive Sprouts, Glazed Parsnips & Carrots, Beetroot & Horseradish Chutney & Porcini Mushroom Jus

BUTTER BAKED HALIBUT

Celeriac, Horseradish Crushed Potato, Charred Scallion & Rioja Jus

6OZ DRY AGED SCOTCH SIRLOIN STEAK

Garlic Butter, Roast Tomato, Watercress & French Fries

ROAST GRESSINGHAM DUCK LEG

Puy Lentil, Cherry, Sweet Potato, Bacon

DESSERTS

BLACK FOREST CHEESECAKE (v)

Black Cherry Compote, Cream & Dark Chocolate Shavings

CLOOTIE DUMPLING (v)

Brandy Custard & Frosted Redcurrants

AFTER EIGHT CHOCOLATE MOUSSE (v)

Mint Cream & Chocolate

SCOTTISH CHEESE SELECTION (v)

Mature Scottish Cheddar, Blue Murder & Clava, Charcoal Biscuits, Arran Apple Chutney, Celery & Green Grapes



TIPPLES

Get the party started with one of our packages specially created for the festive season!

- | | |
|---|------------|
| BOTTLED BEER PACKAGE | 35 |
| <i>Eight bottles of our bartender's favourite Corona, Budweiser or Camden Hells</i> | |
| WINE BUNDLE | 60 |
| <i>Three bottles of our house red, white, or rosé</i> | |
| PROSECCO PACKAGE | 55 |
| <i>Two bottles of our Vitelli Pink Prosecco</i> | |
| LUXURY CELEBRATION | 165 |
| <i>Two bottles of Moët & Chandon Rose</i> | |



The JIG ROOM

Looking for a more intimate festive gathering? Our exclusive function room can accommodate up to 80 guests, making it the perfect setting for the annual office get together or big night out. The Jig Room comes equipped with stage, projector and private bar so you don't have to venture downstairs.

Choose from one of our many dining options or opt for a rip roaring get together complete with live DJ. Let's make this Christmas one to remember!

To find out more call 0131 554 9465 or visit granaryleith.co.uk



WINTER EVENTS

FESTIVE COCKTAIL MASTERCLASS

FROM £24.95 PERSON

Enjoy a glass of fizz on arrival, cocktail masterclass with our in house mixologist plus a festive buffet afterwards. Package can be upgraded to sit down festive meal, simply speak to our team. .

This is a book in advance event.

FESTIVE BOOZY BRUNCH

EVERY SATURDAY THROUGHOUT
DECEMBER | £30 PER PERSON

Enjoy five glasses of fizz and one of our classic brunch dishes. What better way to spend a Saturday afternoon?

This is a book in advance event.

LIVE MUSIC

EVERY FRI & SAT FROM 9PM
EVERY SUNDAY FROM 5PM

Join us every Friday, Saturday & Sunday throughout the festive season for a warming tipple and sample some of the best live music acts Edinburgh has to offer. Simply stop by and grab a seat!

This is a book in advance event.

To book your table for any of these events,
please contact us on:

T: 0131 554 9465 | W: granaryleith.co.uk



BREAKFAST WITH SANTA

11TH DECEMBER 10AM-12PM
KIDS £15 | ADULTS £20

Bring along the kids to meet Santa and let them hand their wish list to the big fella himself. We will have our very own grotto corner, a gift from Santa and a festive breakfast for the kids to tuck into. Adult breakfast and fresh coffee also included.

This is a book in advance event.



The Perfect CHRISTMAS GIFT

Our giftcards are the perfect present for someone who enjoys delicious dining or a tipple or two. You can purchase a variety of options, including monetary vouchers to be redeemed against any of our experiences like our famous afternoon tea or cocktail masterclass.

To purchase, visit scotsmangiftcards.co.uk, or visit us in venue



CONTACT US

For further details or to discuss your festive party, gathering or private dinner, please contact us on:

T: 0131 554 9465

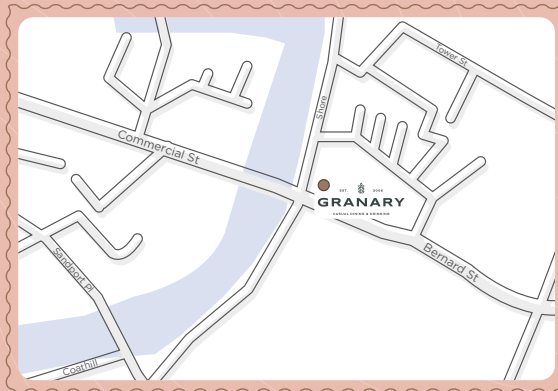
W: granaryleith.co.uk

32-34 Shore, Edinburgh, EH6 6QN

'TIS THE SEASON TO BE SOCIAL!

We would love to see all your festive photos so don't forget to check in, or use #christmasattheGRANARY

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SERVICE CHARGE

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team.

BOOKING TERMS & CONDITIONS

A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking. Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable. Only one block method payment will be accepted for each booking. The Granary will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met. Please refer to our website for full terms and conditions and our severe weather policy..

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