

SUCCECEN QUAYSIDE



 1^{st} to 23^{rd} December 2025



Christmas Menu

Our venue is perfect for magical, festive lunches and dinners that will truly impress your loved ones or colleagues.

We're excited to launch our expertly crafted festive menus, featuring local, seasonal produce prepared with flair by our Chefs.

LUNCH

	2pm - 3pm		
2	Courses	£28	Врр
3	Courses	£34	4pp

DINNER

ipm - close) Courses.....£34p Courses.....£40p

Pre-order is essential

£20 per person booking fee; non-refundable due to no show and 100% transferable to new date (pending our availability)



TO START

Festive Sharing Boards

Butterfly Prawn Skewers, Chicken Satays,Game Bon Bons, Brie & Cranberry filo, Smoked Salmon & Caviar

Sharing Vegetarian

Artichoke & Olive Croutes, Vegetable Croquets, Plant Based Bon Bons & Chutney / Brie & Cranberry Filo

Sharing Vegan

Grilled Corn & Toasted Pea Nut Salsa, Artichoke & Olive Croutes / Roast Aubergine Dip / Flat Breads

MAIN

Dry Aged Sirloin of Scottish Beef

Wild Mushrooms, Café De Paris Butter, Red Wine Jus & Water Cress

Roast Breast and Leg of Turkey

Apricot Sage Stuffing, Thyme Jus & Watercress

Vegan

Wild Mushroom & Apricot Nut Roast, Tomato, Watercress Velouté

Seared Fillet of Pollock

Celeriac Puree, Brown Butter, Beet & Raisin

Sides served as sharing to the table: Roast Potatoes, Roast Root Veg, Brussel Sprouts, Honey Carrots

DESSERT

Quayside Christmas Pudding

Grand Marnier Butter Sauce, Caramelised Fig Ice Cream

Date Pudding

Vanilla Ice Cream & Honey Comb

Sorbet

Berries, Honeycomb (Vegan) (G.F)



Main Bar & Restaurant

SEATS 60 TO 70 PEOPLE







SEATS 30 PEOPLE DINING



Contact us today to make Christmas and New Year 2025 one to remember!

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