

# VERY *[merry]* MENU

## ON ARRIVAL

Glass of Prosecco

## STARTER

Cullen skink

Smoked mozzarella, radicchio salad, mango, basil

Seared scallops, parsnip puree, Brussels sprouts, capers, citrus sauce

Rabbit terrine, hazelnut mayonnaise, watercress sauce

## MAIN COURSE

Baked sea bream, braised artichokes, crispy bacon, sautéed new potatoes

Braised beef brisket, roast potatoes, shallots, baby carrots & red wine jus

Confit duck leg, braised red cabbage, potato fondant, orange glaze

Seasonal veggie Wellington, roast potatoes, baby carrots, vegetable jus

## DESSERT

Ivory white chocolate & chestnut mousse snowball

Caramelised apple tarte tatin, vanilla & cinemmon ice cream

Panettone bread & butter pudding, Crème Anglaise

Citrus baked Alaska

Selection of cheeses served with oatcakes & chutney (£5 supplement)

*Tea or coffee with homemade tablet*

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**£30**

Some dishes contain nuts, dairy and other allergens. Game dishes may contain shot. Please let your waiter know if you suffer from a food allergy or intolerance. 10% service charge will be added for the parties of six and over.  
Anfora Wine Bar, 87a Giles Street, Edinburgh, EH6 6BZ [www.anforawinebar.co.uk](http://www.anforawinebar.co.uk)