

HOGMANAY AT THE PAPER MILL

Welcome 2018 in with style! Join us for a delicious 3 course Hogmanay dinner in our restaurant for £65 per person. Or party the night away until the wee small hours in our bar to live music for £15 per person (including arrival Prosecco, cocktail or beer)

PAPER MILL GIFT VOUCHERS

Stuck for a stocking filler or a gift with a difference? Spoil someone with a gift voucher for The Paper Mill. Buy online now at www.thepapermill-lasswade.co.uk

FESTIVE OPENING HOURS

Sunday 24th December: Open as normal

Monday 25th December: Closed

Tuesday 26th December: 1pm – 7pm

Wednesday 27th–Saturday 30th December: Open as normal

Sunday 31st December: 9am – late

Monday 1st January: 1pm – 7pm

Tuesday 2nd January: Open as normal

To check availability or make your booking please email info@thepapermill-lasswade.co.uk or call 0131 663 1412.

Christmas menus are available for pre-bookings only / A deposit of £5 per head is required within 14 days of making a booking for Xmas lunch, dinner or Hogmanay dinner. / Hogmanay dinner bookings require full balance payment by Monday 18th December. / We are sorry, but deposits & payments are non refundable & non transferable / Final numbers are requested 48 hours prior to the booking / Any dietary requirements other than those already highlighted on the menu must be organised at least 48 hours prior to the booking.

**THE PAPER MILL • 2-4 WESTMILL ROAD LASSWADE EH18 1LX
TELEPHONE +44 (0)131 663 1412 • WWW.THEPAPERMILL-LASSWADE.CO.UK**



XMAS LUNCH

2 COURSES £18 / 3 COURSES £24

Available Friday 1st – Sunday 24th December, 12 noon – 5pm

STARTERS

Pumpkin & Isle of Mull cheddar soup,
with shitake mushrooms (gf)

Charred mackerel with a warm potato
salad & sauce vierge

Chicken liver parfait & confit red onion, with toasted brioche

Mulled wine poached pear with goats cheese
mousse & bitter salad (v)(gf)

MAINS

Free range turkey, pigs in blankets, sprouts,
roast potatoes & stuffing

Shetland cod, chorizo, cauliflower beignets
& purple sprouting broccoli (gf)

Celeriac & truffle pie, panache of winter vegetables (v)

Slow braised ox cheek, buttered mash,
pearl onions & hedgehog mushrooms (gf)

DESSERTS

Christmas pudding & Brandy Alexander cream

Pear & almond tart with salted caramel ice cream

Sticky toffee pudding, butterscotch sauce & vanilla ice cream

Selection of Scottish cheese with Eddie's homemade oatcakes

XMAS DINNER

2 COURSES £23 / 3 COURSES £29

Available Friday 1st – Sunday 24th December, 5pm – 9pm

STARTERS

Pumpkin & Isle of Mull cheddar soup, with shitake mushrooms (gf)

Smoked salmon tartare with crème fraiche,
pickles, beetroot & vanilla coulis (gf)

Chicken liver parfait & confit red onion, with toasted brioche

Mulled wine poached pear with goats cheese
mousse & bitter salad (v)(gf)

MAINS

Free range turkey, pigs in blankets, sprouts, roast potatoes & stuffing

Shetland cod, chorizo, cauliflower beignets
& purple sprouting broccoli (gf)

Celeriac & truffle pie, panache of winter vegetables (v)

Duck breast with braised red cabbage, confit celeriac & juniper jus (gf)

* 8oz Scotch fillet steak with homemade chips
& peppercorn sauce *(£5 supplement)

DESSERTS

Christmas pudding & Brandy Alexander cream

Pear & almond tart with salted caramel ice cream

Sticky toffee pudding, butterscotch sauce & vanilla ice cream

Selection of Scottish cheese with Eddie's homemade oatcakes