

HOGMANAY AT THE PAPER MILL

Welcome 2019 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

24th December: Open as normal

25th December: Closed

26th December: 1pm – 7pm

27th–30th December: Open as normal

31st December: 9am – late

1st January: 1pm – 7pm

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 17th 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 30th Nov – Mon 24th Dec, 12noon – 5pm

STARTERS

- Roast pumpkin & red pepper soup, black pepper & thyme croutons (v)
- Ham hough & apricot terrine, pear & sultana chutney, charred sourdough
- Smoked mackerel pate, lemon & chive crème fraîche,
Eddie's home-made oatcakes
- Goat's cheese & roast vegetable tian,
beetroot glaze & micro herb salad (gf) (v)

MAIN COURSES

- Roast turkey breast, pork & sage stuffing, pigs in blankets,
honey roasted vegetables & rich turkey jus
- Baked fillet of hake, mussel & fennel broth, crispy samphire (gf)
- 6oz rib eye steak, brandy & pink peppercorn cream, chunky chips
- Wild mushroom, sweet potato & chestnut pie,
olive oil mash, glazed root vegetables (v)

DESSERTS

- Xmas pudding with brandy crème anglaise & redcurrants
- Dark chocolate torte, salted caramel ice cream & coffee drizzle
- Baked orange & lemon cheesecake, Chantilly cream & candied clementines
- Scottish cheeseboard with pear & cinnamon chutney & oatcakes

XMAS DINNER

2 COURSES £22 / 3 COURSES £28

Available Friday 30th Nov – Mon 24th Dec, 5pm – 9pm

STARTERS

- Roast pumpkin & red pepper soup, black pepper & thyme croutons (v)
- Duck liver, orange & Edinburgh gin parfait,
pear & sultana relish, toasted sourdough
- Lemon & pepper hot smoked salmon, baby new potato salad,
black truffle oil & dill crème fraîche (gf)
- Goat's cheese & roast vegetable tian,
beetroot glaze & micro herb salad (gf) (v)

MAIN COURSES

- Roast turkey breast, pork & sage stuffing, pigs in blankets,
honey roasted vegetables & rich turkey jus
- Pan seared salmon fillet, roast asparagus spears, crushed new potatoes,
lemon & fennel beurre blanc (gf)
- 8oz rib eye steak, shallot & wild mushroom jus, chunky chips
- Wild mushroom, sweet potato & chestnut pie,
olive oil mash, glazed root vegetables (v)

DESSERTS

- Xmas pudding with brandy crème anglaise & redcurrants
- Dark chocolate torte, salted caramel ice cream & coffee drizzle
- Baked orange & lemon cheesecake, Chantilly cream & candied clementines
- Scottish cheeseboard with pear & cinnamon chutney & oatcakes