

the basement bar and restaurant

festive dinner menu 2009

starters

grilled sardine fillets with lemon served on a rocket salad

warm salad of confit duck with a cranberry orange jam

chicken liver, bacon and brandy pate served with walnut rolls

chestnut mushroom, parmesan and italian parsley soup with a sundried tomato bread roll

mains

braised lamb shank on celeriac and parsnip puree with a sherry and thyme glaze

ribeye steak with a champagne and basil bearnaise sauce and jenga potatoes

pot-roast poussin with a chestnut, pancetta and savoy cabbage broth served with turnip mash

sea trout stuffed with roast vegetable pesto served with carrot and ginger emulsion and smashed potatoes

vegetarian haggis, aubergine and parmesan cake served with pepper and courgette pesto and rocket

desserts

dark chocolate and rum mousse with a cranberry and macadamia pecan flap jack

sticky toffee pudding in butterscotch sauce sprinkled with cinnamon

a selection of luca's ice cream

19.95 for three courses/17.50 for two courses

discretionary 10% service charge will be added to tables of 6 or more

dinner served from 5pm -10.30pm

monday to friday only from 1st to 24th december

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www.thebasement.org.uk