

Coronation Restaurant



Festive Menus 2011



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Midlothian EH23 4TT

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Festive Lunch



Chefs homemade lentil soup

Sliced melon with citrus fruits
laced with a mango coulis

Deep fried Brie with redcurrant jelly

Juicy Greenland prawns in a seafood
sauce served with brown bread



Roast Lothian turkey with kilned chipolatas,
sage & onion stuffing and laced with a rich gravy

Fillet of pork with orange & Cointreau sauce

Steamed fillet of haddock coated in a
creamy cheddar cheese sauce

Mushroom, pepper & onion stroganoff
served on a bed of rice

Bowl of penne pasta in a homemade roast vegetable
& garlic provencale sauce served with garlic bread



Traditional Christmas pudding

Apple pie

Homemade sherry trifle

Cheese & biscuits



Coffee with mints

£17.00 per person

£10 non-refundable deposit per person is required to confirm
booking and final numbers must be given one week prior to date

Please note we are closed 26th December 2011
and 1st January 2012



Festive Dinner



Chefs homemade lentil soup

Battered mushrooms filled with blackpudding
served with sweet chilli dip

Chefs homemade chicken liver pate served
with oatcakes & Cumberland sauce

Potato skins served with tomato relish

Juicy Greenland prawns in a seafood sauce
served with brown bread



Roast Lothian turkey with kilned chipolatas,
sage & onion stuffing, laced with a rich gravy

Prime roast beef in a red wine & mushroom sauce

Medallions of pork in plum, blueberry & port sauce

Cajun spiced salmon with sour cream & chive dip

Mushroom, pepper & onion stroganoff served on a bed of rice

Bowl of penne pasta in a homemade roast vegetable
& garlic provencale sauce served with garlic bread



Traditional Christmas pudding

Fruits of the forest pavlova

Homemade sherry trifle

Cheese & biscuits



Coffee with mints

£21.00 per person

£10 non-refundable deposit per person is required to confirm
booking and final numbers must be given one week prior to date



Christmas Day



Chefs homemade lentil soup

Trio of mango & Brie parcels with a plum chutney

Chefs homemade chicken liver pate served
with oatcakes & Cumberland sauce

Smoked salmon & prawn roulade with cold seafood sauce



Roast Lothian turkey with kilted chipolatas,
sage & onion stuffing and laced with a rich gravy

Prime roast beef smothered in a
mushroom & four pepper sauce

Highland chicken with Drambuie sauce

Poached smoked haddock served with a cream
white wine seafood sauce

Vegetable nut roast with apricot and goats cheese



Traditional Christmas pudding

Classic Yule log

Homemade sherry trifle

Cheese & biscuits



Coffee with mints

Adults £48.00

Children 12 and under £25.00
 5 and under £12.00

Booking times 12noon till 3pm
Bar closes at 5pm

£25 non-refundable deposit per adult and £10
for children 12 and under is required to confirm
booking and balance to be paid by 10/12/11