



HOGMANAY 2018

With fabulous food and delicious drinks,
we'll make New Year's Eve a night to
remember at Vesta.

Join us for a sumptuous 4 course feast
including a glass of Moët on arrival
for £40 per person.

Book now on 0131 220 0773 or
email bookings@vestaedinburgh.co.uk



VESTA



MAISON FONDÉE EN 1773
MOËT & CHANDON
CHAMPAGNE
★

AMUSE BOUCHE

Cauliflower and spinach croquette (VG)
Gluten free crackers, confit cherry tomato, basil, sundried tomato and olive paste (GF)

STARTERS

Spiced parsnip soup (VG) (GF)

Chicken and black pudding terrine with herb salad, celeriac remoulade & oatcakes

scallops, pancetta & squash puy lentils with a smoked squash puree (GF)

Charred Aubergine, Quinoa, Tomato Oil, Basil Pesto (VG) Add vegetarian parmesan (V) (GF)

MAINS

Halibut with a chorizo and chickpea cassoulet, cherry tomatoes, kale & cockles

Seitan, chestnut & mushroom risotto with truffle oil & parmesan crisp (VG without the Parmesan crisp)

Goat cheese salad with roasted pear, red onion, caramelised walnuts, cherry tomatoes & avocado (V) (GF) (VG: no goat cheese)

Venison medallion, red wine reduction, potato dauphinoise, smoked squash puree & garlic greens (GF)

DESSERTS

Sticky toffee pudding, cinnamon ice cream (VG)

Selection of fruit sorbets (VG)

Apple & rhubarb crumble, cinnamon ice cream

Scottish cheese plate

FOOD FOR THOUGHT



Vesta exists for a social mission, run along the same ethos as our partners, Social Bite, the social enterprise aiming to end homelessness in Scotland. If you enjoy your visit with us, you can 'Pay It Forward' and donate the cost of a coffee, lunch or dinner. 100% of your donation will be passed to Social Bite's charity to distribute the food and we open exclusively on Monday afternoons to serve a two course lunch to people experiencing homelessness too. For further information, ask your server or visit www.vestaedinburgh.co.uk.
