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CHRISTMAS

17th November - 31st December

MONDAY - WEDNESDAY

2 Course - £28.50 / 3 Course - £34

THURSDAY - SUNDAY

2 Course - £33 / 3 Course - £38

Terms & Conditions

For all festive bookings we require a card hold.
No shows or failure to cancel with 72 hours notice
will result in a charge of £15 per person. Card details
are required to confirm the booking.

If you're dining from our set festive menu,
we'll need your pre-order by the deadline provided
by our reservations team - typically one week
before your visit.

PRE-ORDER YOUR DRINKS FOR GREAT SAVINGS...

3 Bottles of House Wine £75

3 Bottles of Prosecco £90

12 Bottles of Beer £60

(Choose from Peroni or Corona)

STARTERS

GIN-GLAZED SMOKED SALMON

Dill crème fraîche, torched lemon,
oatcakes. **NGC**

TRUFFLED CAULIFLOWER SOUP

Roasted cauliflower soup, truffle oil,
crispy kale, toasted hazelnuts, warm
homemade focaccia, butter. **V, VG*, NGC***

HIGHLAND TERRINE

Venison and black pudding terrine,
spiced plum chutney, toasted homemade
focaccia, dressed winter leaves.

NGC Non Gluten Containing

V Vegetarian

VG Vegan

***** Dish can be modified to suit respective diet

If you suffer from a food allergy or intolerance, please let your server
know upon placing your order. Although every effort is made to
provide allergen free meals, we use products that contain allergens
in our kitchen and cannot rule out contamination due to shared
equipment, work surfaces and airborne particles.



MAINS

ROASTED TURKEY

Pork stuffing, roasted potatoes, maple-glazed root vegetables, Brussels sprouts, pigs in blankets and turkey gravy.

BRAISED BEEF

Truffled mash, honey-glazed root vegetables, charred winter greens, confit shallot, parsnip crisp and a Yorkshire pudding.

PAN ROASTED NORTH SEA HAKE

Smashed new potatoes, lemon herb butter, braised brussel sprouts, brown shrimp crumb, smoked haddock & leek crème. **NGC***

ROASTED CELERIAC STEAK

Pressed & roasted celeriac, barley & wild mushroom ragout, charred winter greens, confit shallot, celeriac & truffle emulsion, hazelnut crumble. **V, VG***

DESSERTS

GINGER SPICED STICKY TOFFEE PUDDING

Toffee sauce and vanilla ice cream. **V**

BAKED APPLE & BLACKBERRY CRUMBLE

Hazelnut oat crumble, vegan vanilla ice cream. **VG, NGC**

DARK CHOCOLATE & GINGERBREAD MOUSSE CAKE

Mulled cherries, clotted cream ice cream, ginger crumb. **V**

TRIO OF ICE CREAM OR SORBET

V, VG*

FESTIVE SIDES

PIGS IN BLANKETS maple, sage. £4

ROAST POTATOES **NGC** £4

CAULIFLOWER CHEESE **V** £4

MAPLE ROASTED VEGETABLES £3

VG, NGC



BOOKINGS

For further information or to make a booking, please contact our dedicated reservations team on **0131 225 3297** or email **element@signaturepubs.co.uk**

FESTIVE VIBES IN THE HEART OF THE CITY

Join us for delicious food, tantalising drinks plus Live Music (Wednesday - Sunday) in a vibrant atmosphere!

TAKE THE STRESS OUT OF CHRISTMAS SHOPPING

Element Gift Vouchers are available to buy in venue or **buy online** from Edinburgh's Flavour.

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