

# Purslane launch their Christmas menu



## ***PURSLANE – YOUR FESTIVE TREAT***

One of the things we all love about Christmas is the opportunity to enjoy great food, in good company.

And if you are looking for a real treat this year, why not visit Purslane, in Stockbridge?

Paul Gunning, the owner and head chef has an impeccable track record as one of Edinburgh's top chefs. He learned his trade in Scotland, London, France and Australia and has worked with Marco Pierre White, as well as with Jeff Bland, of the Balmoral.

So, whatever you choose to eat, you know that you will be in good hands.

Available from 3 to 22 December, Purslane's Christmas menu has something for everyone. Start with a flavoursome curried parsnip soup, roast breast of pigeon with a mulled wine sauce or smoked salmon pillows.

Delicious main courses include traditional roast turkey, as well as pan fried hake with vegetable spaghetti, pave of beef with potato fondant, and pumpkin cannelloni.

Diners with a sweet tooth are also spoiled for choice. Chocolate marquise with milk ice cream, and Grand Marnier parfait with hazelnut brittle are both desserts to savour and remember.

Purslane offers exceptional value for money too, at only £23.95 for two courses or £27.95 for three.

So, whether it's a family get-together, a romantic dinner with your partner, or a night out with friends, or colleagues, Purslane's casual fine dining is perfect for all festive occasions.

Purslane is at 33a St Stephen St and [online](#). Book a table now on 0131 226 3500.



PURSLANE

RESTAURANT