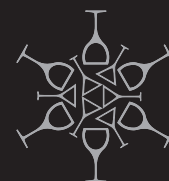
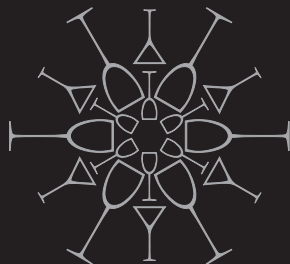
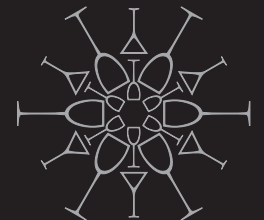
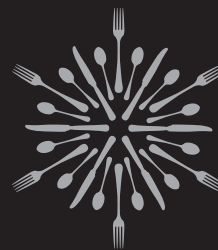
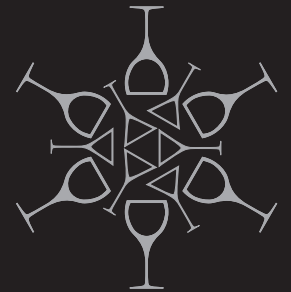


To book, visit dineedinburgh.co.uk
call 0131 218 1818
or email restaurant@dine.scot

BOOKING TERMS & CONDITIONS

- To reserve a table for parties of eight guests and over we require a valid debit or credit card to confirm your reservation.
- Debit / credit card details are held securely and will only be charged in the event of a no show or a late cancellation.
- At busy times we operate a 15 minute 'no show' policy and cancellations must be made 24 hours prior to your allocated reservation time.
- Final numbers for parties of 14 and over must be confirmed one week prior to your reservation.
- It is essential that everyone arrives on time, otherwise this may reflect on the service we can offer your party.
- We only allocate two hours for the earlier 'pre theatre' sittings.
- Please contact the restaurant prior to your reservation should any of your guests have specific dietary requests or needs.
- All prices are inclusive of VAT at current rate.
- The management reserve the right to change menu choices.
- On a Friday and Saturday evening from 7pm, groups of 11 and over will choose from the Festive Party menu (£25.50 2 courses / £31.50 3 courses)

DINE



FESTIVE PARTY MENU

STARTERS

Sweet potato and carrot soup, cumin yoghurt

Red wine poached pear, goats cheese mousse,
hazelnut and endive jam

Cold smoked salmon, soda bread, crème fraiche,
shallot and caper dressing

Duck leg rilette, roasted beetroot,
beetroot puree, celeriac remoulade
and pickled walnuts

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MAINS

Braised brisket, crushed new potatoes
with wholegrain mustard,
creamed savoy cabbage, confit garlic

Pan fried fillet of sea bream, white bean
and chorizo stew, charred leeks

Roast chicken breast, turnip fondant,
chestnut stuffing and Brussel-sprouts

Butternut squash and sage risotto,
crispy shallots, pumpkin seeds

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DESSERTS

Christmas Pudding, brandy cream, redcurrants

Apple and bramble crumble, clotted cream

Festive ice creams

British cheese, crackers and chutney

*Our festive a la carte menu is also available
for parties of ten or less*

FESTIVE LUNCHES

Monday - Friday / Serving from midday
2 courses £19.50 / 3 courses £24.50

EARLY DINING / PRE THEATRE

Monday - Saturday / Serving from 5pm
(last sitting at 6.30pm)

2 courses £17.50 / 3 courses £22.50

FESTIVE MIDWEEK EVENINGS

Monday - Thursday / Serving from 7pm
2 courses £21.50 / 3 courses £26.50

DECEMBER AT DINE

DINE WITH WINE WEEKENDS

Escape the Christmas rush and treat yourself to a
relaxed afternoon with fantastic food, superb wine
and service so good you'll hardly notice it!

Available every Saturday and Sunday afternoon

2 people / 3 course meal / 1 bottle of house wine
£47.50

4 people / 3 course meal / 2 bottles of house wine
£95.00

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BOXING DAY AT DINE

Sit back, relax and enjoy!

Glass of sparkling prosecco, a superb 3 course meal,
with a choice of tea or coffee
and a hand-crafted mince pie

£29.50 per person

Serving from 12 midday, last sitting at 3pm
(children half price with soft drinks)

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NEW YEARS EVE LUNCHTIME

2 courses (including tea or coffee)
£20.00 per person

3 courses (including tea or coffee)
£25.00 per person

Serving from 12 midday, last sitting at 3pm
(children half price)

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HOGMANAY GALA NIGHT

Champagne and Canapés Reception

A sumptuous four course meal
Inclusive of tea or coffee

With LIVE entertainment, by

"Mike McArdle"

Voted the UKs No.1 Vegas and Rat Pack tribute Act

£125.00 per person

Champagne and Canapes from 7.30pm,
Meal commences from 8.30pm,
Entertainment from 10.00pm

Open until 2.00am - Booking Essential

EXCLUSIVE DINING IN DECEMBER

Dine is available for Private Corporate Events,
please ask one of our team for details