

DINE

at ho ho home

HOME DELIVERY MENU

Wednesday 2nd - Saturday 5th December

STARTERS

Bradán rost roulade

- pickled cucumber, Perthshire oatcake

Sweet potato and red pepper soup

- chipotle oil, Katy Rogers yogurt

Confit goose and orange terrine

- roasted chestnuts and plum salsa

★ Caramelised goats cheese crottin ★

- limoncello syrup, wild mushroom antipasto



MAINS

Roast turkey, cranberry and pistachio roulade

- Brussel sprouts and pancetta, spiced red cabbage, crushed potatoes, cranberry sauce

Pan fried seabream

- saffron and chive colcannon, creamed cavolo nero, cherry tomato and cracked pepper compote

Spice roast butternut and winter vegetables

- portobello mushroom stuffed with cumin and oatmeal skirlie, tender stem broccoli

★ Slow cooked lamb shoulder ★

- garlic mash, chimichurri, harissa roast carrots

DESSERTS (to share)

Christmas pudding

- brandy cream

Layered trio of chocolate mousse cake

- clementine purée, macerated strawberries

★ Tiramisu ★

- candied hazelnuts, mulled wine berry compote

Scottish cheese board

- chutney, grapes, crackers

(£3 supplement)

WINE SELECTION

Grenache Blanc IGP Côtes de Thau,
Monrouby, Languedoc, France

Syrah/Carignan IGP Pays d'Oc,
Monrouby, Languedoc, France

Grenache Rosé,
Monrouby, Languedoc, France

★ Chefs Specials

DINE SCOTLAND LTD

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