

DINE *at home*

HOME DELIVERY MENU Friday 25th & Saturday 26th September

STARTERS

Wild mushroom

- tomato and chickpea broth, rocket pesto

Soy and honey glazed Borders ham

- red cabbage, apple and mustard slaw, caramelised pumpkin seeds

North Atlantic prawn

- crab, melon, ginger and avocado salad, homemade tortilla chips, crème fraiche dressing

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MAINS

12 hour slow braised pork cheek

- celeriac puree, prunes soaked in sherry vinegar syrup, wilted kale, roast new potatoes

Baked Scottish salmon

- creamed root vegetables and savoy cabbage, caper and lemon butter

Roast parsnip and butternut squash

- spiced puy lentils, pecan nuts and crumbed goats cheese

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DESSERTS (to share)

Layered chocolate mousse

- chocolate sponge, marmalade mascarpone

Strawberry and black pepper cheesecake

- berry compote

Selection of Scottish cheese

- crackers and homemade chutney

(£3 supplement)

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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

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