



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

BOOKING TERMS & CONDITIONS

- To reserve a table for parties of four 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.
- We reserve the right to charge £30.00 per person for 'no shows' or 'late cancellations'.
- Final numbers for parties of 8 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 13 and over will choose from the Festive Party menu (£29.50 2 courses / £36.50 3 courses).
- Throughout December, the last sitting time for our 'Dine with Wine' offer is at 3.00pm on a Saturday afternoon and 6.00pm on a Sunday evening. Boxing Day 6:00pm last sitting.



CHRISTMAS TIME
AT

DINE

DIETARY

- (V) Vegetarian
- (VG) Vegan
- (VGO) Vegan option available*
- (GF) Gluten free
- (GFO) Gluten free option available*
- (DF) Dairy free

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

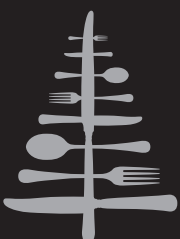
**Please inform us before ordering.*



DINE SCOTLAND LTD

10 (1F) Cambridge St, Edinburgh EH1 2ED

DINE.SCOT



FESTIVE PARTY MENU

STARTERS

Crottin cheese (GFO, V)

- beetroot and roast plum chutney,
roast pumpkin seeds, olive oil crostini

Roast tomato and smoked paprika soup (VG, GFO)

- lemon yoghurt, crusty bread

North Atlantic king prawn cocktail (GF)

- spiced Bloody Mary tomato salsa, pickled cucumber
ribbons, gem lettuce, Marie Rose sauce, celery salt

Ham and parsley terrine (GFO)

- cornichons, celeriac remoulade,
roast fig, sourdough

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MAINS

Honey and truffle glazed chicken breast (GFO)

- sage and onion stuffing, pickled walnuts, fondant
potato, roast root vegetables, jus, cranberry sauce

Pan fried fillet of seabass (GFO)

- bacon lardons, leeks, diced potatoes,
clam and mussel chowder

Slow braised ox cheek (GFO)

- creamed savoy cabbage, roast garlic mashed
potato, whisky prunes, charred baby leeks

Salt baked celeriac risotto (GF, V)

- sautéed wild mushrooms, toasted seeds

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DESSERTS

Dark chocolate crèmeux (V)

- candied orange, clementine, lemon madeleine

Christmas pudding (V) - brandy cream

Dine festive ice cream sundae (V, GFO)

Artisan cheese selection (V, GFO)

- chutney, grapes, crackers

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

FESTIVE LUNCHES

Monday - Friday / Serving from midday

£24.50 2 courses / £31.50 3 courses

Inclusive of tea or coffee

EARLY DINING / PRE THEATRE

Monday - Saturday / Serving from 5pm

(last sitting at 6.30pm)

£24.50 2 courses / £31.50 3 courses

FESTIVE MIDWEEK EVENINGS

Monday - Thursday / Serving from 7pm

£29.50 2 courses / £36.50 3 courses

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*

A gourmet 3 course meal, including a bottle
of our excellent house wine is only

£59.50 per couple

(£29.75 per person, inc. 37.5cl of wine)

Last sitting

Saturday 3:00pm / Sunday 6:00pm**

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BOXING DAY AT DINE

Christmas cheer doesn't end on the 25th!

Relax, unwind, and enjoy a festive 'Dine with Wine'
meal with friends and family.

Only **£59.50 per couple**, or **£29.75 per person**
(inclusive of tea or coffee)

Serving from 12 midday, last sitting at 6.00pm
(childrens menu available)

Our festive A la carte menu is also available throughout the day,
last sitting is at 8:30pm

HOGMANAY GALA NIGHT

Champagne and Canapés Reception

A sumptuous four course meal

Inclusive of tea or coffee

**With LIVE entertainment, by
"Gavin Paul"**

Edinburgh's highly acclaimed
Vegas and Rat Pack tribute act

£165.00 per person

Champagne and Canapes from 7.30pm,
Meal commences from 8.30pm,
Entertainment from 10.00pm, until 1.00am

Open until 3.00am - Booking is Essential

EXCLUSIVE DINING IN DECEMBER

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

*terms and conditions apply

**our a la carte and pre-theatre menu are available from 6:00pm onwards