

FESTIVE PARTY MENU

STARTERS



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Carrot and ginger soup (V, VGO) - coconut cream, toasted pumpkin seeds

Hendrick's cured smoked salmon - spiced pickled cucumber, golden raisin purée, horseradish chantilly

> Chicken liver parfait - celeriac remoulade, brioche slider, orange gel, watercress

Roast heritage beetroot (V, VGO) - kimchi slaw, wasabi mayonnaise, parsnip crisps



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MAINS

Roast breast of chicken - garlic roasted sprouts, glazed chantenay carrots and parsnips, potato fondant, sage and onion stuffing, cranberry sauce

Pan fried fillet of sea bass

 spiced bean and potato stew, wilted spinach, chilli and coriander butter, crispy leeks

Slow braised pork daubes

 creamed savoy cabbage, duck fat roasted new potatoes, roast banana shallot, red wine jus, burnt apple purée

> Fennel and walnut risotto (V, VGO) - blue cheese crumb, dill oil

DESSERTS

Chocolate and Irish coffee tart (V) - torched clementines, vanilla mascarpone

Christmas pudding (V) - brandy cream

Selection of Arran ice cream (V) - griottine cherries, chocolate scroll

Artisan cheese selection (V) - chutney, grapes, crackers



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SIDE ORDERS

House salad | Chef Potatoes Chips with aioli | Market Vegetables £4.75 each













FESTIVE LUNCHES

Monday – Friday / Serving from midday £26.50 2 courses / £33.50 3 courses Inclusive of tea or coffee

EARLY DINING / PRE THEATRE

Monday – Saturday / Serving from 5pm (last sitting at 6.30pm) £26.50 2 courses / £33.50 3 courses

FESTIVE MIDWEEK EVENINGS

Monday – Thursday / Serving from 7pm £32.50 2 courses / £39.50 3 courses



Our festive a la carte menu is also available for parties of 12 or less throughout December.

On a Friday, Saturday & Sunday evening from 7:00pm groups of 13 and over will choose from the Festive Party menu (£32.50 2 courses / £39.50 3 courses).

DIETARY

(V) Vegetarian (VG) Vegan (VGO) Vegan option available⁺

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items. Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten. *Please inform us before ordering.

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A discretionary service charge of 10% will be added to tables of 6 or more.

All prices are inclusive of VAT at current rate.

Our menus have been printed on recycled plastic to allow us to sanitise after each use.





DINE

DINE SCOTLAND LTD 10 (1F) Cambridge St, Edinburgh EH1 2ED **DINE.SCOT**