



FESTIVE PARTY MENU



STARTERS



Spiced parsnip and apple soup (V, VGO)

- mulled apple syrup, crème fraiche, dehydrated apple

Balvenie cured smoked sea trout

- pickled fennel, smoked tomato, horse radish chantilly

Duck and chicken liver parfait

- ruby port gel, onion marmalade, brioche bun

Beetroot carpaccio (V, VGO)

- caramelised orange, celeriac remoulade, baked parmesan crumb



MAINS



Roast breast of chicken

- creamed sprouts, honey and thyme glazed carrots, crispy potato rosti, sage and onion stuffing, jus

Pan fried fillet of seabream

- butter confit leeks, sundried tomato vierge, pomme mousseline, crispy kale

Slow braised ox cheek

- bubble and squeak croquette, sticky red cabbage, star anise jus

Moroccan roast butternut squash (V, VGO)

- roast beets, goats cheese crumb, sprout petals, dukka, pomegranate, mint yoghurt



DESSERTS



Milk chocolate tart (V)

- kumquat compote, vanilla mascarpone

Christmas pudding (V) - brandy cream

Selection of Arran ice cream (V)

- griottine cherries, chocolate scroll

Artisan cheese selection (V)

- chutney, grapes, crackers



SIDE ORDERS



- House salad | Chef Potatoes**
Chips with aioli | Market Vegetables
£4.50 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
£30.50 2 courses / £37.50 3 courses



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

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.

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
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