



FESTIVE PARTY MENU



STARTERS



Spiced parsnip and apple soup (V, VGO)

- mulled apple syrup, crème fraiche

Hendrick's cured smoked salmon

- spiced pickled cucumber, golden raisin purée,
horseradish chantilly

Chicken liver parfait

- celeriac remoulade, toasted brioche,
spiced orange gel, watercress

Roast heritage beetroot (V, VGO)

- smoked tomato tapenade, fennel slaw,
gingerbread melba

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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

- roast parsnip purée, sauteed potatoes,
buttered spinach, confit garlic, herb oil

Slow braised pork daubes

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

Wild mushroom and chestnut risotto (V, VGO)

- blue cheese crumb, herb oil

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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



SIDE ORDERS



House salad | Chef Potatoes

Chips with aioli | Market Vegetables

£5.25 each





FESTIVE LUNCHES

Monday - Friday / Serving from midday
£28.50 2 courses / £35.50 3 courses
Inclusive of tea or coffee

EARLY DINING / PRE THEATRE

Monday - Saturday / Serving from 5pm
(last sitting at 6.30pm)
£28.50 2 courses / £35.50 3 courses

FESTIVE MIDWEEK EVENINGS

Monday - Thursday / Serving from 7pm
£34.50 2 courses / £41.50 3 courses



*Our festive a la carte menu is also available for parties
of 14 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
(£34.50 2 courses / £41.50 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.

A discretionary service charge of 12.5% 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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