



FESTIVE PARTY MENU



STARTERS



Crottin cheese (V)

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

Roast tomato and smoked paprika soup (VG)

- lemon yoghurt, crusty bread

North Atlantic king prawn cocktail

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

Ham and parsley terrine

- cornichons, celeriac remoulade, roast fig, sourdough

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MAINS



Honey and truffle glazed chicken breast

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

Pan fried fillet of seabass

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

Slow braised ox cheek

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

Salt baked celeriac risotto (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)

Artisan cheese selection (V)

- chutney, grapes, crackers



SIDE ORDERS

House salad

£4.25



Chef Potatoes | Chips with aioli | Market Vegetables

£4.50 each





FESTIVE LUNCHES

Monday - Friday / Serving from midday
£25.50 2 courses / £32.50 3 courses
Inclusive of tea or coffee

EARLY DINING / PRE THEATRE

Monday - Saturday / Serving from 5pm
(last sitting at 6.30pm)
£25.50 2 courses / £32.50 3 courses

FESTIVE MIDWEEK EVENINGS

Monday - Thursday / Serving from 7pm
£29.50 2 courses / £36.50 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

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