



FESTIVE PARTY MENU



STARTERS



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

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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

Fennel and walnut risotto (*V, VGO*)

- blue cheese crumb, dill oil

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DESSERTS

Christmas pudding (*V*) - brandy cream

Selection of Arran ice cream (*V*)

- griottine cherries, chocolate scroll

Artisan cheese selection (*V*)

- chutney, grapes, crackers

Monday - Sunday / Serving from midday
(last sitting at 6pm)

2 courses - £26.50

3 courses - £32.50



SIDE ORDERS



House salad | Potato of the day
Pomme frites | Chef's Vegetables
£4.75 each





TERMS

From 7:00pm groups of 13 and over will select from the Festive Party menu (£28.50 2 courses / £35.50 3 courses)

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

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

CRAIGLOCKHART

DINE SCOTLAND LTD
101B Colinton Road, Edinburgh EH14 1AL
CRAIGLOCKHART.SCOT