



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

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MAINS



Roast chicken breast

- 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

Moroccan roast butternut squash *(V, VGO)*

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

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DESSERTS



Christmas pudding *(V)*

- brandy cream

Selection of Arran ice cream *(V)*

- berry compote, waffle cone

Artisan cheese selection *(V)*

- chutney, grapes, crackers

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

2 courses - £25.50

3 courses - £32.50



SIDE ORDERS

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

£4.50 each





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

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