



FESTIVE PARTY MENU



STARTERS



Roast butternut and pear soup (*V, VGO*)
- candied pumpkin seeds, crème fraiche

Lightly smoked Balvenie cured salmon
- fennel shavings, pickled cucumber,
watercress, pumpernickel

Ham hock and parsley terrine
- whisky soaked prunes, apple chutney,
sourdough cracker

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MAINS



Roast chicken breast
- creamed brussels sprouts, sage and onion stuffing,
chipolatas, spiced red cabbage, fondant potato

Pan fried fillet of sea bass
- roast parsnip puree, sauteed potatoes,
buttered spinach, confit garlic, herb oil

Roast cauliflower steak (*V, VGO*)
- curried cauliflower cream, roast figs, stilton crumb,
walnuts, shallot petals, honey drizzle

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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 - £26.50
3 courses - £33.50



SIDE ORDERS

House salad
£4.50



Chef Potatoes | Fries with aioli | Market 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

MURRAYFIELD

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