

# Reverie Christmas Lunch and Dinners

## Starters

Spiced roast root vegetable soup with sage and honey cream

Juicy King Prawn cocktail with Marie Rose, lime and paprika

Chicken liver and brandy pate with sweet and sour red onion salad and warm buttered toast

Dunsyer blue cheese and pecan tart with caramelised pear and sherry vinegar reduction

## Main Courses

Roast turkey with chestnut stuffing and white grape sauce with all the trimmings

Slow braised beef shin, wild mushroom and horseradish puff pastry top served with neeps and tattie mash

Juniper crusted salmon filet with red wine sauce on sautéed cabbages, leeks and smoked bacon

Roasted butternut squash stuffed with walnuts and Roquefort served with sautéed bean and sprout salad

(Sides of roast potatoes and mixed vegetables will also be available)

Please advise if you have any dietary requirements  
All our food is freshly made using the finest ingredients

## Desserts

Seasonal berry cranachan with mulled wine coulis

Christmas pud with whisky cream

A selection of 3 Scottish cheeses with homemade oatcakes

White port and strawberry trifle

2 courses £16.95

3 courses £19.95

Lunch: 12:00-16:00

Dinner: 18:00-21:00

## Booking form

(Please specify)

Starter No.

.....  
.....  
.....

Main Course No.

.....  
.....  
.....

Dessert No.

.....  
.....  
.....

Name.....

No. of persons in party.....

Date.....

Time.....

Contact Tel. No.....

Email address.....

Deposit enclosed / paid.....

A £5.00 non-refundable deposit per person is required



1 Newington Road Edinburgh EH9 1QR | 0131.667.8870 | [www.thereverie.co.uk](http://www.thereverie.co.uk) | info@thereverie.co.uk  
Available from 1<sup>st</sup> December to 24<sup>th</sup> December