

Starters

- ~ Festive green soup topped with nutmeg, crème fraiche served with warm bread
- ~ Classic cocktail of Jumbo Prawn, crispy lettuce and paprika bound together in tangy Marie Rose sauce
- ~ Chicken liver & wild mushroom pate with port & cranberry jelly served with toast

Mains

All mains are accompanied by roast potatoes, vegetables & sprouts

- ~ Braised turkey leg & crown, pork & sage stuffing with cranberry sauce and gravy
- ~ Nut Roast of pecan, pine & hazel nuts & herbs bound with organic free range eggs with Christmas greens and homemade vegetarian gravy
- ~ Smoked pork tenderloin with an apricot glaze on cider-braised carrot mash and pickled red cabbage
- ~ Three Kings Fish Pie of Scottish salmon, king prawns & saithe mixed with a creamy dill sauce in a filo pastry "crown" with roasted lemon and tomato

Desserts

- ~ Christmas pudding with brandy butter and a mulled wine compote
- ~ Winter spiced cranachan with a homemade shortbread soldier
- ~ Chocolate & Orange Tartlet with toasted almonds and vanilla ice cream

2 Course Meal £12.50

3 Course Meal £15.95

A £5.00 non-refundable deposit per person is required

Lunch 12 - 4pm

Dinner 6 - 9pm

Please tear off and complete the booking form and drop it in to us at the bar enclosing your deposit. Bookings can also be made by email to booking@thereverie.co.uk or by phone 0131 6678870. Deposits can be made by cash or card (we do not accept American Express or Diners Cards). Gratuities are at your own discretion



1 Newington Road Edinburgh EH9 1QR | 0131 667 8870
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Booking Form

Starter Number

Soup _____

Prawn cocktail _____

Chicken pate _____

Main Course Number

Turkey _____

Nut roast _____

Pork _____

Fish Pie _____

Dessert Number

Christmas pudding _____

Cranachan _____

Chocolate torte _____

Name.....

No. of persons in party.....

Date.....

Time.....

Contact Tel. No.....

Email address.....

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Deposit enclosed / paid.....