

2011 Cafe 52 Evening Festivities

Let us begin

The Café 52 seafood Marie rose has arrived!! Smoky Marie rose sauce with added zest, moulded around smoked cod, crayfish, pickled shallots and baby capers.

Christmas minestrone – a perfectly rich wholesome tomato soup, with butterbeans amplified by roast garlic, huge bundles of fresh herbs (thyme, bay, rosemary and sage) and lashings of Cabernet sauvignon topped with salted crispy kale.

Walnut, spinach and gruyere tartlet, served with sweet pickled papaya.

Cullen Skink (your favourite)

Fried Saganaki (Very traditional lightly salted Greek cheese) with Christmas pesto and seasonal leaves

Scottish Kipper, barley and Scottish kale spring roll with smoked tartare sauce

Main Courses

Festive lasagne of fennel, pear and kale served with homemade cranberry chutney.

Feather blade of beef slow cooked casserole with spiced prune and cinnamon relish.

Poached chicken in a butterbean and roast vegetable casserole with smoked bacon, walnuts, sage and garlic.

Smoked cod with a tomato, barley, caper, baked beetroot, cray fish and kale risotto

Roast pork loin with apples, parsnips and cider cream

McSween's vegetarian haggis and roasted root vegetable cottage pie with fresh thyme served with tipsy figs and fennel fritter.

Side orders

Cafe 52 home made chips. Fried parsnips with sea salt and honey. Roasted root vegetables. Seasonal salad.

Soups: £4.90, Starters £5.90, Main courses £15.90, Sweets £5.90, Side orders £3.50

Menu subject to change