

# **2011 Cafe 52 Lunch 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**

**Confit duck served with a green lentil, baked beetroot and port cassoulet**

**Baked Scottish black pudding and smoked bacon winter casserole served with a Dunsyre blue 'melt'**

**Christmas fish pie with smoked cod, marrow fat peas, sage, a little 5 spice, and herby mash.**

**Moroccan Lamb burger with slow roast tomato, red onion and seasonal chermoula.**

**Savoy cabbage timbale stuffed with butterbean, McSween's vegetarian haggis and walnuts served with a rich tomato and cabernet sauce.**

**Home baked ham (cooked with organic hay, juniper berries, star anise and cloves) with a light thyme and mustard cream served with celeriac and roast pineapple**

## **Side orders**

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

**Soups: £3.50. Starters £4.60, Main courses £9.50, Sweets £4.60. Side orders £2.50**

**Menu subject to change**

**\*£5 Lunch to return 5<sup>th</sup> Jan\***