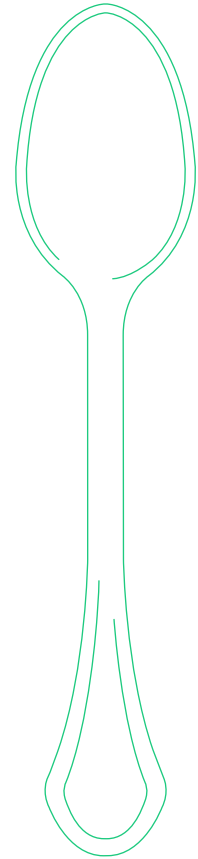


spoon



Set Menu Winter 18

2 courses £23 3 courses £28

A set menu is advised for tables of over 10 to 40 people. If you would like exclusive hire of Spoon for parties of 40 or more, please get in touch by email and we can discuss various options and prices.

Starters

Soup of the day meat or veg (served with bread)
Pork terrine with pear chutney, kohlrabi & walnut salad (gf) (df)
Arbroath smokie mousse with piccalilli veg & oatcakes

Mains

Seafood cassoulet with squid, sea bream, smoked haddock, leeks, potatoes, toasted focaccia & aioli (gf) (df)
Chicken tagine, courgette, leek, apricot & preserved lemon (gf) (df)
Beetroot rosti with bulghar wheat, cucumber & mint yoghurt (v)

Desserts

Dark chocolate mousse with hazelnuts, creme fraiche
Pear, almond & polenta cake with blueberries & almonds
Scottish cheeses with oatcakes & homemade chutney

Tea/coffee

(v) = vegetarian (gf) = gluten free (df) = dairy free

A 10% discretionary service charge will be applied to tables of 10 or more.

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