



# Rep Restaurant Festive Menu


23 November – 30 December 2024  
2 courses £28.50  
3 courses £34.50





At Rep Restaurant we believe that dining is an art form, just like the captivating performances you'll experience at Dundee Rep Theatre. Our culinary stage is set to delight your senses with an ensemble of flavours, where each dish is crafted in house from locally sourced & fresh ingredients. We invite you to take a seat, relish the company, & savour the magic that happens when theatre & dining unite. All profits support Dundee Rep and Scottish Dance Theatre.

## Act 1 - Starters

**Salmon, pea & chilli fishcakes**    
with house salad & garlic aioli

**Broccoli, applewood smoked cheddar & walnut tart**   
with honey balsamic dressing & salad

**Cajun tomato & garlic soup**    
served with warm focaccia\*

**Roasted beetroot hummus**   
with a spiced nut & seed crumble & toasted flatbread

**Pulled chicken, stilton & leek arancini**  
with wholegrain mustard mayo & house salad

**Puy lentil, apple & rocket salad,**    
**topped with prosciutto**  
with sea salt & black pepper croutons



## Side Acts

**French fries || Garlic & herb fries ||  
Cajun fries || Hand-cut chips ||  
Seasoned wedges || Onion rings 3.95**


**Garlic bread || House salad 3.50**

## Act 2 - Mains

**Turkey with festive trimmings**   
supplied by Scott Brothers butcher of Dundee  
with roast potatoes & a medley of winter  
root vegetables

**Glazed pork belly**    
with a pear & sherry jus, mustard mash, roast  
root vegetables & green beans


**Seafood, caramelised onion & broccoli pie**   
with a filo pastry top, sea salt & garlic smashed  
new potatoes & green beans


**Featherblade of beef**   
with dauphinoise potatoes, broccoli, roast maple  
carrots & a bourbon garlic cream sauce



**Moroccan spiced chickpea & butternut squash tagine**   
with bulgar wheat & crispy kale

**Chestnut mushroom & spinach tagliatelle**   
in a smoked paprika & mustard cream sauce  
with a cheesy garlic crumb

## Act 3 - Desserts

**Orange & stem ginger steamed pudding**   
with blackberry compote & vegan vanilla  
ice cream

**Warm mince pie cookies**   
with brandy anglaise dipping sauce

**Chilli chocolate torte**    
with salted caramel ice cream & hazelnut brittle

**White chocolate & Kahlua cheesecake**  
with coffee syrup drizzle

**Cheeseboard selection from The Cheesery Dundee (£3.00 supplement)**  
with a selection of oatcakes, grapes,  
& red onion chutney

**Selection of ice cream & sorbet**  
gluten free, dairy free & vegan  
options available

Please let your server know if you have any allergies or dietary requirements. \*ask your server about our gluten free alternatives



Dairy Free



Gluten Free



Vegetarian



Vegan



Pescatarian



## Rep Restaurant

### Our provenance

At Rep Restaurant we believe that dining is an art form, just like the captivating performances you'll experience at Dundee Rep Theatre. Our culinary stage is set to delight your senses with an ensemble of flavours, where each dish is crafted in house from locally sourced & fresh ingredients. Below is a summary of the provenance of our suppliers and the produce used in our menu, where possible and in season.

Our **meat** is supplied Campbells Prime Meat, Linlithgow, where all meat and fish is hand cut to order ensuring the freshest possible product, and Scott Brothers Butchers Dundee, our local butcher which has been supplying high quality meat to Dundee and Angus since 1935. The meat used by Scott Brothers must be great quality, brought up local and sourced from animals that have been properly reared and treated.

Our **fish** produce is provided by Campbell's Prime Meat and Cambell Brothers, Bonnyrigg, where the majority of their supply comes from Peterhead fish market in the North of Scotland

Our **fruit and veg** comes from local Montrose based Les Turiff, one of the best-known names for fresh produce in the east of Scotland. Les Turiff prides itself in supporting local growers, which also means cutting down on food miles and getting the freshest produce available.

We use a wide range of Scottish **cheese** and have a good relationship with local cheesemonger The Cheesery. Our **dairy** products including milk, cream and butter are from Graham's Dairy, Stirlingshire.

Our **desserts** are all made in house in the rep kitchen using Scottish eggs, dairy and Scottish whisky.

Complementing our menu is a host **of local beers, wine and spirits.**

