



Rep Restaurant Festive Menu

29 November – 30 December 2025


2 courses £29.50


3 courses £36.50




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

Caramelised onion & mushroom arancini 
with garlic & black pepper mayo

Hot smoked salmon dip 
with crispy capers, onions & salt & pepper
crackers


Spiced lentil & tomato soup 
topped with rustic croutons*



Haggis, neeps & tattie croquettes
with whisky sauce

Sesame halloumi, beetroot,  
pomegranate & rocket salad
with honey dressing


**Creamy chicken, smoked bacon & sage
filo tart**
with rocket & balsamic salad

Act 2 - Mains


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

Slow cooked cola gammon  
with garlic mash, roast root vegetables
& a spiced rum & raisin jus



**Pinenut, pomegranate & orange
glazed salmon**   
with salt & pepper roasted new potatoes
& green beans


**Butternut squash, lentil & spinach
wellington** 
with tomato & red pepper coulis, roast potatoes,
maple carrots & broccoli

Garlic prawn, pea & leek baked risotto* 
with a parmesan crumb & rustic garlic bread

Goats cheese, mushroom & kale 
Gnocchi
topped with a herby garlic crust


Act 3 - Desserts

Dark chocolate, date & ginger torte  
with salted caramel sauce & vanilla
ice cream

Spiced apple & bramble biscuit crumble 
with vegan ice cream

Blood orange & cardamom panacotta
with pistachio shortbread

**Caramelised white chocolate & baileys
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.**