



Rep Restaurant Festive Menu

28 November – 30 December

2 courses £29.50

3 courses £36.50



Act 1 – Starters

Lentil & root vegetable tart 
with a rocket balsamic salad

Maple bacon, apple & pecan salad   
in a mustard dressing topped
with crispy kale

**Smoked mackerel & smoked
haddock arancini**  
with horseradish mayo

Carrot, parsnip & ginger soup 
topped with crispy onions & served
with crusty bread

Act 2 – Mains

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

Pepper steak & onion pie
with creamy mash & green beans

Oven baked salmon  
with a tomato, caper & olive sauce
served with hasselback potatoes,
chantenay carrots & broccoli

**Mixed bean & vegetable
red wine pie**  
topped with cauliflower &
potato mash, served with broccoli

Act 3 – Desserts

Warm dark chocolate & whiskey cake 
with boozy chocolate sauce & served
with raspberry ripple ice cream

White chocolate & pistachio
cheesecake
topped with pistachio brittle

**Apple, blackberry & cranberry
oaty crumble**  
served with vegan salted caramel ice
cream

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

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. Please let your server know if you have any allergies or dietary requirements. ⁽⁺⁾ ask your server about our gluten free alternatives



Dairy Free



Vegetarian



Pescatarian



Gluten Free



Vegan



Contains nuts

