

TOLBOOTH SUPPER CLUB.

Our menu for this festive edition of Supper Club, is our take on a classic festive dinner. No pigs in blankets or nut roasts, we're exploring the flavours of North Africa and the Mediterranean, and will be served sharing style.

Introducing the wine pairing will be Dave Moore from Wildflower Wines. Wildflower wines have been importing wines from estates with limited representation in the UK for over 20 years, ensuring their wines are unique and of the highest quality.

Welcome drink / canapés

Homemade flatbreads / baba ganoush / hummus / pickles

Chicken tagine / jewelled pearl couscous / charred tender stem, tahini, feta and toasted almonds

Yule log / pomegranate and pistachio semifreddo

Tolbooth Supper Club is proud to support local and independent producers and suppliers. The fruit and veg on our menu was supplied by Ginger Roots on Port Street and is, where possible, grown in Scotland and our butcher is Campbells of Edinburgh, who have supplied the best restaurants in the UK for over 100 years.