



V&A Dundee

TATHA

Festive Celebrations at
Tatha Bar & Kitchen

Celebrate *in style*

With a festive dinner in
Tatha Bar & Kitchen, V&A Dundee.

Celebrate with us this year and make unforgettably merry memories.
For groups of 20 to large parties of 80, we're ready to make this festive season extra special.

Festive Dinner

Guests	Price per head
20-40	£54.00 +VAT
41-60	£51.00 +VAT
61-80	£50.00 +VAT

Event Space

Event Space	Price
Tatha Bar & Kitchen	£500 +VAT
Add Locke Hall for Arrival Drinks	£250 +VAT
Add Upper Foyer for Arrival Drinks	£500 +VAT

Festive package

Package includes

- Festive cocktail or mocktail on arrival
- 3-course dinner
- Wine, half bottle

Please get in touch

0330 1233 885
enquiries@heritageportfolio.co.uk

Sample Menu

Please choose a set menu for your guests and advise your Event Designer of any dietary requirements.

STARTERS

Seafood Cocktail

Crab and prawns with brown crab Marie Rose sauce, little gem, avocado, chargrilled king prawn

Devilled Egg Salad

Curried mayonnaise, deep fried whites, endive, poached and pickled beetroot, green beans, crispy capers, chives, mustard dressing

Maple & Soy Roast Carrot

Pistachio dukkha, parsnip puree, pomegranate, watercress

MAINS

Roast Venison

Brown butter mashed potato, pickled blackberries, sprouts, carrot puree, parsnip crisp, red wine jus

Confit & Scorched Trout

Grapefruit, cucumber and tarragon salad, pomme Anna, caviar butter sauce

Celeriac, Spinach & Confit Garlic Wellington

Braised red cabbage, bread sauce, hazelnut and lemon dressing

DESSERT

Speculoos & Stem Ginger Cheesecake

Butterscotch sauce

Tipsy Laird

Layers of whisky soaked sponge, vanilla custard, raspberries and cream

Scottish Cheese Board

St. Andrews cheddar, Howgate brie and Arran blue, pickled grapes, pear membrillo, oatcakes