



THE
SCOTSMAN
HOTEL

A warm, festive indoor setting, likely a restaurant or lounge, decorated for the holidays. A large, decorated Christmas tree is visible in the background, illuminated with lights. The room features elegant wooden paneling, marble columns, and string lights. People are seated at tables, enjoying the atmosphere. The overall mood is cozy and celebratory.

Join us for a

**TRULY
MEMORABLE
WINTER**

Celebration

Fabulous

FESTIVE DINING IN THE GRAND CAFE

FESTIVE SET LUNCH
3 COURSES | £47.95

FESTIVE SET DINNER
3 COURSES | £57.95

Whether it's your annual office get together, a festive feast in our **Grand Café** or a couple of drinks after a long day of shopping, we have the perfect package for you.

**all menus subject to change*

Chestnut Mushroom & Tarragon Soup (vg)
Pickled Shimeji, Chestnuts, Rapeseed Oil

Chicken Liver Parfait
*Whipped Chicken Butter, Damson Purée,
Poached Fig, Brioche*

Smoked Scottish Salmon
*Katy Rodgers Crème Fraîche, Burnt Orange, Trout Roe,
Pickled Onions, Sea Herbs*

Prosciutto Wrapped Turkey Roulade
*Cranberry & Parsley Stuffing, Chipolatas,
Pickled Redcurrant, Chestnut Jus*

Fillet of Scrabster Cod
*Nori Butter, Hispi Cabbage, Grilled Enoki Mushroom,
Sage & Bacon Velouté*

Caramelised Cauliflower & Spelt Risotto (vg)
Roast Cauliflower, Winter Truffle, Chive Oil

Roast Loin of Perthshire Venison*
*Braised Haunch & Potato Terrine, Parsnip Purée,
King Oyster Mushroom, Heather Honey Jus*
**£10 supplement (dinner only)*

Chocolate Truffle Tart (v)
Amaretto Mascarpone, Candied Hazelnut, Cherry Sorbet

Baked Vanilla Cheesecake (v)
*Caramelised Banana, Honeycomb,
Rum & Raisin Ice Cream*

Scottish Cheese Selection* (v)
Charcoal Biscuits, Apple Chutney, Celery, Grapes
**£6 supplement*



Comforting **CHRISTMAS DAY DINING**

SITTINGS

1PM-4PM | 5.30PM-8.30PM

£120 PER ADULT | £55 PER CHILD

ADD ON BOTTLE OF CHAMPAGNE +£75

Gather the family and join us for our fantastic Christmas Day feast, with a welcome glass of Prosecco and live entertainment until 8pm.

**all menus subject to change*



Caramelised Celeriac Velouté (v)

Chestnut & Sage Beignet, Rocket Pesto

Wild Mushroom Parfait (v)

Wild Rice, Pickled Shallots, Winter Truffle, Soda Bread

Aperol & Cinnamon Smoked Salmon

Pickled Radish, Stem Ginger Crème Fraîche, Rye Bread

Game & Pistachio Terrine

*Macerated Blackberries, Medjool Dates,
Goose Fat Brioche Croutons*

Prosciutto Wrapped Turkey Roulade

*Cranberry & Parsley Stuffing, Chipolatas,
Pickled Redcurrant Jus*

Dry Aged Sirloin of Borders Beef

*Beef Fat & Tarragon Mash, Maple & Anise Glazed Root
Vegetables, Yorkshire Pudding, Beef Jus*

Fillet of Scrabster Cod

*Crispy Cod Cheek, Nori Butter, Hispi Cabbage, Grilled
Enoki Mushroom, Sage & Bacon Velouté*

Salt Baked Celeriac & Truffle Pithivier (v)

Buttered Greens, Spinach & Herb Velouté

Chocolate Truffle Tart (v)

*Amaretto Mascarpone, Candied Hazelnut,
Cherry Sorbet*

Poached Pear Trifle (v)

Brandy Anglaise

Christmas Pudding

Brandy Cream, Spiced Plum Compote

Scottish Cheese Selection (v)

Charcoal Biscuits, Apple Chutney, Celery, Grapes

Family CHRISTMAS DAY BUFFET

12PM-3PM OR 4PM-7PM
£95 PER ADULT | £35 PER CHILD

Join us in The Fettercarin Suite to make lasting family memories this Christmas Day. Sit back, relax and let us take care of the preparations. Our buffet option is perfect for a carefree dining experience and our Santa's Grotto, magician and caricaturist will be sure to create an unforgettable Christmas for the little ones.



Our Baker's Basket of Handmade Sourdough, Rye, Wholegrain & Baguette

Soup

Balsamic Roasted Plum Tomato & Rosemary Soup

Appetisers

Smoked Scottish Salmon, Horseradish Crème Fraîche, Dill, Caperberries

Prawn Cocktail, Cherry Tomato & Preserved Lemon Dressing, Crostini

Selection of Continental Cured Meats, Terrines & Pickles

Vegetarian Anti-Pasti Board

Salads

Rocket & Parmesan Salad

Cherry Tomato, Bocconcini, Sundried Tomato & Olive Pesto

Baby Potato, Spinach, Lemon & Arran Mustard

Roast Pear, Bitter Leaf & Blue Cheese, Candied Pecans

Pickled Cabbage & Smoked Almond Slaw, Curried Mayonnaise, Golden Raisins

Extra Virgin Olive Oil, Aged Balsamic, Honey & Mustard Dressing, Truffle Vinaigrette

Hot Section

Turkey Roulade, Cranberry Stuffing

Maple & Dijon Mustard Glazed Gammon

Celeriac, Leek & Mushroom Wellington
Ale Braised Daube of Beef, Roast Shallot, Sage Dumplings

Smoked Haddock, Prawn & Leek Pie, Arran Mustard & Cheddar Mash

Truffled Cauliflower Cheese

Potato & Parmesan Gratin

Ratte Potatoes, Sage & Bacon Butter

Honey & Anise Roasted Root Vegetables

Brussels Sprouts, Chestnut Butter

Pigs in Blankets

Desserts

Candy Floss

Sherry Trifle, Chocolate Shavings

Yule Log, Cranberry & Orange Compote

Xmas Pudding, Brandy Sauce, Cherry Compote

Pecan Treacle Tart, Salted Caramel Ganache

Cheese Selection, Biscuits, Honey & Chutney

Kids Section

Bolognese Pasta Bake

Mac 'n' Cheese

Nacho Fried Chicken, Tomato Dip

Toad in The Hole

Mashed Potato

Buttered Carrots & Tender Stem Broccoli

Party PACKAGES

IN THE FETTERCAIRN SUITE

SUNDAY - WEDNESDAY

£57.95 PER PERSON

THURSDAY - SATURDAY | LUNCH

£62.95 PER PERSON

THURSDAY - SATURDAY | DINNER

£74.95 PER PERSON

Make the most of the festivities with a party package in the **Fettercairn Suite**, the perfect setting for the annual office party. Enjoy a canapé and glass of fizz on arrival followed by a three course set menu, and not forgetting our resident live DJ each night!

Spiced Parsnip Soup (vg)
Cranberry & Chestnut Granola, Sage Oil

Chicken Liver Parfait
Beer & Spiced Fig Chutney, Toasted Brioche

Smoked Scottish Salmon
Dill Crème Fraîche, Beetroot & Caper Dressing, Rye Bread

Prosciutto Wrapped Turkey Roulade
Cranberry & Parsley Stuffing, Chipolatas, Thyme Jus

Herb Crusted Fillet of Cod
Saffron Braised Potato, Roasted Leeks, Spinach, Brown Crab Velouté

Honey & Thyme Roasted Root Vegetable Wellington (v)
Braised Endive, Mushroom & Tarragon Sauce

Christmas Pudding
Cherry & Vanilla Compote, Brandy Custard

Chocolate Truffle Tart (v)
Amaretto Mascarpone, Candied Hazelnut, Cherry Sorbet

Baked Vanilla Cheesecake (v)
Caramelised Banana, Honeycomb, Rum Caramel

**all menus subject to change*



DRINKS PACKAGES

Get the party started with one of our packages specially created for the festive season!

BOTTLED BEER

12 for £75 | 24 for £150

Menabrea, Innis & Gunn Original, Innis & Gunn Lager, Modelo Especial

Non-alcoholic options also available

HOUSE WINE

3 bottles for £90

Short Mile Bay, Sauvignon Blanc or Short Mile Bay, Merlot

PREMIUM WINE

3 bottle for £120

Petal & Stem, Sauvignon Blanc or Zarapito, Malbec

HOUSE CHAMPAGNE

2 Bottles for £180

Moët & Chandon Brut NV or Moët & Chandon Rosé NV

PREMIUM CHAMPAGNE

2 Bottles for £210

Veuve Clicquot Yellow Label Brut NV or Veuve Clicquot Rosé NV

Hooray for HOGMANAY DINING

THE FETTERCAIRN SUITE £110 PER PERSON | 3 COURSE MEAL

Includes live entertainment from 11pm til late

Join us for a spectacular three-course meal, where you'll be greeted by a piper and welcomed with a glass of fizz on arrival. Celebrate in true Scottish style with a lively ceilidh, followed by a dram of whisky for the bells, plus our live DJ and photobooth keeping the party going until late.

**all menus subject to change*



Truffled Cauliflower Velouté (v)
Auld Reekie & Wild Mushroom Gougere

Loch Etive Sea Trout Rilette
*Salty Fingers, Pickled Mussels, Gribiche
Pumpernickel*

Confit Duck & Foie Gras Terrine
Spiced Plum, Pistachio, Pain D'épices

Fillet of Scottish Beef
*Ale Braised Cheek 'Faggot', Potato Marquise,
Wild Mushroom, Beef Fat Carrots, Sauce
Bordelaise*

Paupiette of Lemon Sole
*Sauce Veronique, Saffron Potatoes, Rainbow
Chard, Nasturtium Oil*

Salsify & Nori Wellington (v)
*Braised Chicory, Glazed Hen of the Wood
Mushroom, Parsley Velouté*

Dark Chocolate Cremeux (v)
Macerated Cherries, Hazelnut, Cherry Sorbet

Ecclefechan Tart (v)
Rum & Maple Ice Cream

Morangie Brie (v)
Damson Gel, Grapes, Honeycomb, Oat Biscuit

Hogmanay

PARTY

HOGMANAY HOOTENANNY IN THE GRAND CAFE

£140 PER PERSON | FROM 7.30PM

Bring in the bells in our stunning Grand Café with an unforgettable evening of entertainment. Enjoy a glass of fizz on arrival, accompanied by the stirring sounds of a traditional piper, before indulging in a delicious four-course Hogmanay dinner. The celebrations continue with lively ceilidh entertainment, guaranteed to keep you dancing into the night, before welcoming the New Year with a celebratory dram of whisky.



Confit Duck & Foie Gras Terrine
Spiced Plum, Pistachio, Pain D'épices

Twice Baked Dunlop
Cheddar Souffle (v)
Truffle Velouté

Loch Etive Sea Trout Rilette
*Salty Fingers, Pickled Mussels, Gribiche
Pumpernickel*

Braised Golden Beetroot (v)
*Smoked Honey Yoghurt, Macadamia,
Nasturtium, Pumpernickel Crumb*

Fillet of Tweed Vallet Beef Wellington
*Truffle Mash, Caramelised Onion, Beef Fat
Carrots, Bordelaise Sauce*

Salsify & Nori Wellington (v)
*Braised Chicory, Glazed Hen of the Wood
Mushroom, Parsley Velouté*

Cassis Sorbet (vg)
Sparkling Wine

Dark Chocolate Cremeux (v)
Macerated Cherries, Hazelnut, Cherry Sorbet

Morangie Brie (v)
*Damson Gel, Grapes, Honeycomb, Oat Biscuit
Optional Cheese Course (£10 supplement)*

Intimate

PRIVATE

HIRE

PRIVATE DINNER

6 COURSES | £75

We have our very own private dining spaces which are perfect for private festive gatherings. Please note, the Hide Bar and The Dalmore Suite can be combined for larger groups.

Special room rate of 15% off for any party nights booked Monday to Thursday for all private hires and party nights

**subject to availability*



Canapés on Arrival

Chestnut Mushroom & Tarragon Soup (vg)

Pickled Shimeji, Chestnuts, Rapeseed Oil

Chicken Liver Parfait

Whipped Chicken Butter, Damson Puree, Poached Fig, Brioche

Smoked Scottish Salmon

Katy Rodgers Crème Fraîche, Burnt Orange, Trout Roe, Pickled Onions, Sea Herbs

Prosciutto Wrapped Turkey Roulade

Cranberry & Parsley Stuffing, Chipolatas, Pickled Redcurrant & Chestnut Jus

Fillet of Scrabster Cod

Nori Butter, Hispi Cabbage, Grilled Enoki Mushroom, Sage & Bacon Velouté

Caramelised Cauliflower & Spelt Risotto (vg)

Roast Cauliflower, Winter Truffle, Chive Oil

Roast Loin of Perthshire Venison

Braised Haunch & Potato Terrine, Parsnip Puree, King Oyster Mushroom, Heather Honey Jus

Sea Buckthorn Sorbet (v)

Orange Curd, White Chocolate & Pistachio Soil

Chocolate Truffle Tart (v)

Amaretto Mascarpone, Candied Hazelnut, Cherry Sorbet

Baked Vanilla Cheesecake (v)

Caramelised Banana, Honeycomb, Rum & Raisin Ice Cream

Morangie Brie & Blue Murder (v)

Oatcakes, Apple Chutney, Celery & Grape (£6 Supplement)

Tea, Coffee & Warm Mince Pies



THE HIDE

The Hide can accommodate up to 25 guests, with a private bar, private bar tender and range of buffet packages available.



THE DALMORE SUITE

The Dalmore Suite can accommodate up to 10 guests for a private 6 course dinner, with features including the historic original wood panelling and stunning fireplace.



THE JURA

The Jura Suite can accommodate up to 50 guests, or be combined with the Fettercairn to accommodate parties of over 200 people.

THE FETTERCAIRN SUITE

The hugely flexible Fettercairn Suite can accommodate up to 180 guests and is one of the most adaptable private event spaces in the city. It benefits from a private bar, and an engineered timber floor and classic wood panelling. This suite also benefits from its own unique fully heated, weatherproof outdoor terrace.




THE SCOTT SUITE

The Scott is a beautifully atmospheric space that can accommodate up to 50 guests. With ceiling to floor wood panelling and large windows to one side of the room allowing lots of natural daylight, it also benefits from a feature ceiling with chandelier detail.

THE SCOTSMAN PICTUREHOUSE

This truly special venue, with 48 seats, is perfect for standout private events. Blending the charm and atmosphere of a classic cinema with the high-end specifications of a modern venue, The Scotsman Picturehouse offers a unique and memorable setting for your festive celebration.



Winter EVENTS

WREATH MAKING

1ST & 7TH DECEMBER *at 7PM*

£70 PER PERSON

Spaces are limited

Get into the holiday spirit as we craft stunning wreaths with expert florist 'The Flower Study'. Adorned with colourful ribbons, fragrant pinecones, and twinkling ornaments and partnered with a glass of mulled wine and a mince pie. Let's make your home sparkle with festive cheer this Christmas!



BRUNCH WITH SANTA

SUNDAY 6TH, 13TH & 20TH
DECEMBER *from 12-3PM*

SATURDAY 19TH DECEMBER
from 10.30AM-12:30PM

£45 PER ADULT | £35 PER CHILD

Bring the kids to something truly special this Christmas with a magical visit from Santa Claus himself!

Enjoy our festive Christmas market buffet, explore the enchanting grotto corner and receive a special gift from Santa for every child.

Plus, with a talented face painter and balloon maker on hand, there'll be even more fun and festive entertainment for the little ones!

£140 family ticket (2 adults, 2 kids)

FESTIVE AFTERNOON TEA

THROUGHOUT DECEMBER

£47.95 PER PERSON

Indulge in the ultimate afternoon treat, perfect after a heavy day of Christmas Shopping or as a special treat for you and someone special. Our famous afternoon treat is upgraded for winter, with lots of seasonal sugar & spice added.



FESTIVE FIZZ N FLICK

THROUGHOUT DECEMBER

£40 PER PERSON

Start a winter's day right with our Festive Fizz N Flick! Enjoy our famous brunch in The Grand Café before heading into The Picturehouse for a special Christmas screening, with complimentary popcorn for every guest. What better way to get into the festive spirit?

FESTIVE MOVIE & MEAL

ALL CHRISTMAS SCREENINGS

£62.95 PER PERSON

Get into the festive spirit with the screening of a Christmas classic! Enjoy a seasonal 3 course lunch or dinner beforehand, plus complimentary drinks and popcorn.



Scan the QR code to be one of the first to find out about our full festive film schedule and book your cinema tickets early!



LET'S SPEND THE NIGHT TOGETHER

If you're joining us over the festive period why not take advantage of our exclusive discount?

Guests can enjoy 15% off the best available pre-paid rate by simply entering the code 'HOHOHO' at the checkout. Book direct with us and you'll also receive a bottle of chilled Prosecco in your room on arrival, on us!

Available Sunday to Thursday throughout November & December

T&C's

Offer is only for customers who have a festive booking at the hotel. Subject to availability, is applicable to new bookings only and can be withdrawn at any time for stays throughout November & December 2026. Complimentary bottle of Prosecco is an online offer only when booking direct on our website. Bookings made on the pre-payment option are non-refundable and non-transferable and cannot be used in conjunction with any other offer.

Give THE GIFT OF EDINBURGH

Treat your loved one to a Scotsman Hotel gift card, redeemable against our luxury overnight stays. Enjoy deluxe Arran Aromatic Bath Products, complimentary tea and coffee, and five-star service—all with Edinburgh's finest tourist attractions right on your doorstep.



Scan the QR to purchase

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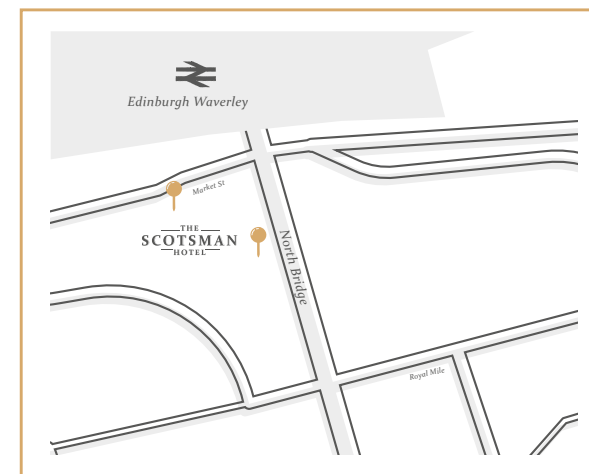
For further details or to discuss your festive party, gathering, or private dinner, please contact us on:

T: 0131 556 5565

W: scotsmanhotel.co.uk

E: events@scotsmanhotels.co.uk

20 North Bridge, Edinburgh, EH1 1TR



BOOKING TERMS & CONDITIONS

A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking. Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable. Only one block method payment will be accepted for each booking. The Scotsman will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met. Please refer to our website for full terms and conditions and our severe weather policy.

'TIS THE SEASON TO BE SOCIAL!

We would love to see all your festive photos, so don't forget to check in, or use [#ScotsmanAtChristmas](https://twitter.com/ScotsmanAtChristmas)

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