



THE
SCOTSMAN
HOTEL

A festive indoor winter celebration scene. In the background, a large, decorated Christmas tree stands near a window with a chandelier. The room features ornate wooden paneling and a prominent marble column. Warm, glowing spherical pendant lights hang from the ceiling. In the foreground, people are seated at tables, some with laptops, suggesting a social gathering or event. The overall atmosphere is warm and celebratory.

Join us for a

**TRULY
MEMORABLE
WINTER**

Celebration

Fabulous FESTIVE DINING

CHRISTMAS LUNCH

3 COURSES | £42.95

CHRISTMAS DINNER

3 COURSES | £52.95

Festive Spritz included on arrival

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.



White Onion And Garlic Soup (v)

Parmesan Croutons, Rocket Pesto

Chicken Liver Parfait & Confit Duck

Carrot And Orange Salad, Port Vinegar, Gingerbread

Dunkeld Smoked And Cured Salmon Roulade

*Sour Apple, Beetroot, Caper Relish, Katy Rodgers
Crème Fraiche*

Char-Grilled Long Leg Partridge

*Choucroute, Sage Stuffing, Roast Pear, Baby Carrot,
Duck Fat Potato, Bread Sauce.*

Truffled Cauliflower And Parsnip Cassoulet Topped With Sweet Potato (v)

Roast Sprouts, Chestnuts.

Seared Sea Bream

*Lyonnaise Potatoes, Charred Broccoli, Roast Gem, Mulled
Wine Reduction*

Christmas Pudding (v)

Caramel Rum Sauce, Plain Ice Cream

Guanaja Chocolate Cremeux (v)

Blood Orange Gel, Spiced Granola, Coffee Sorbet

Clava Brie (v)

Honeycomb, Apple Chutney, Walnut Bread

**all menus subject to change*

Comforting **XMAS DAY DINING**

12PM & 4PM SITTINGS
£110 PER ADULT | £55 PER CHILD

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



Roast Cauliflower Velouté (v)
Smoked Dunlop Cheese Gougere

Duck & Foie Gras Ballotine
Pistachios, Roast & Pickled Pear, Truffle Dressing

Beetroot Panna Cotta (v)
Rocket Puree, Smoked Tomato-Chicory & Orange Salad

Lightly Cold Poached Salmon
Pink Grapefruit, Mustard Potato Salad, Avocado, Saffron Emulsion

Roast Turkey
Pigs In Blankets, Duck Roast Potatoes, Maple Roast Veg, Sprouts, Bread Sauce

Seared Fillet Of Boarders Beef
Mushroom Pie, Parsley Mashed Potato, Chestnut & Leeks, Bordelaise Sauce

Grilled Turbot
Lyonnais Potatoes, Smoked Bacon & Cabbage, Carrot, Oyster Cream

Lentil And Mushroom Wellington (v)
Spinach, Roast Shallots, Butternut Squash, Mushroom & Thyme Jus

Traditional Christmas Slice (v)
Brandy Sauce, Spiced Marmalade, Vanilla Ice Cream

Caramelised White Chocolate Delice (v)
Sea Buckthorn Granita, Hazelnut Brittle

Sticky Toffee Trifle (v)
Caramel Sauce, Whipped Cream, Fudge Pieces.

Barweys Cheese
Home Washed Whisky Brie, Oat Crackers, Apple Chutney, Honeycomb

Tea or Coffee with Mince Pies

**all menus subject to change*

Family XMAS DAY BUFFET

FROM 2PM TO 6PM

£90 PER ADULT | £30 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

Roast Plum Tomato & Basil

Appetisers

Dunkeld Smoked Salmon

Prawn Cocktail, Melba Crisp

Selection Of Continental Cured & Chilled Meats & Terrines

Mushroom & Goats Cheese Tart

Salads

Baby Leaf, Roquette, Gem & Endive

Plum Tomato, Buffalo Mozzarella, Red Onion

Roast Cauliflower, Chickpea & Courgette, Harissa Dressing

Potato Salad, Spring Onion, Parsley & Arran Mustard Mayonnaise

Mulled Wine-Red Cabbage, Roast Apple, Raisins, Chicory

Wild Rice, Butternut Squash, Pepper and Pumpkin Seed, Lime, Coriander and Coconut Dressing

Hot Section

Rost Turkey Breast

Roast Maple Glazed Gammon

Lentil, Celeriac & Cranberry Wellington

Braised Beef, Mushroom Bacon & Onion Ragù

Haddock & Leek Pie with Mull Cheese Mash

Truffle Cauliflower Gratin

Roast New Potatoes

Honey Roast Roots

Chipolatas

Desserts

Candy Floss

Sticky Toffee Trifle, Caramel Sauce, Whipped Cream, Fudge Pieces.

Spiced Pineapple, Coconut Cream, Mango Crumble

Xmas Pudding, Brandy Sauce

Salted Caramel & Chocolate Tart

Cheese Station with Selection of Biscuits, Honey & Chutney

Kids Section

Bolognaise

Mac 'n' Cheese Bake

Crispy Fried Chicken

Toad in the Hole

Fries

Beans

Party PACKAGES

SUN TO THU
£55 PER PERSON

FRI & SAT
£65 PER PERSON

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

White Onion And Garlic Soup (v)
Parmesan Croutons, Rocket Pesto

Dunkeld Smoked And Cured Salmon Roulade
Sour Apple, Beetroot, Caper Relish, Katy Rodgers Crème Fraîche

Cauliflower & Mushroom Tart (v)
Roast Potato, Baby Leek And Sprouts, Maple Roots

Ballotine Of Turkey And Cured Bacon
Sage & Shallot Stuffing, Roast Potato, Chipolatas And Sprouts, Maple Roots.

Christmas Pudding (v)
Caramel Rum Sauce, Plain Ice Cream



Festive DRINKS PACKAGES

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

BOTTLED BEER

.....£65/£130

12 or 24 Bottles of our Bartender's Favourite: Innis & Gunn Lager, Innis & Gunn IPA, Drygate Gladeye, Menabrea

Non-alcoholic Menabrea and Jump Ship IPA also available

HOUSE WINE BUNDLE

..... £80

Three Bottles Of Short Mile Bay Merlot or Short Mile Bay Sauvignon Blanc

PREMIUM WINE BUNDLE

..... £110

Three Bottles of Petal & Stem Sauvignon Blanc or Argento Malbec

CHAMPAGNE BUNDLE

..... £180

Choose Two Bottles from Moët & Chandon Brut, Moët & Chandon Rosé, Veuve Clicquot Brut, Veuve Clicquot Rosé or Laurent Perrier Rosé

Hooray for HOGMANAY DINING

THE FETTERCAIRN SUITE

£95 PER PERSON | 3 COURSE MEAL

Includes live entertainment from 11pm til late

Join us for a spectacular three course meal where you will be greeted by a Piper and arrival glass of fizz. Celebrate with a dram of Whisky included for the bells and our live DJ and photobooth until late.



Heather Honey Roast Parsnip Soup (v)

Chestnut Crumble, Parsley Oil

Salt Baked Carrot (v)

Roast Garlic Aioli, Compressed Apple, Pumpkin Seed Crumble

Crayfish Cocktail With Prawn

Avocado & Mango, Lime Mayo, Gem Lettuce, Toast

Duck Rillette

Bacon Jam, Pickled Golden Beetroot, Beetroot Onion, Persillade

Roast Scotch Beef Sirloin

Steak & Onion Pie, Truffled Mashed Potato, Turnip & Baby Carrot, Thyme Jus

Seared Halibut

Fennel And Chive Crushed Potato, Burnt Leek, Smoked Fumet Cream, Chive Oil

Lamb And Black Pudding En Croute

Mulled Red Cabbage, Pomme Anna, Roast Roots, Red Wine Jus

Butternut Squash Wellington (v)

Truffle Mashed Potato, Braised Leek & Chestnut, Roast Shallot & Rosemary Jus

Dark Chocolate And Salted

Caramel Slice (v)

Cinder Toffee, Orange Sorbet

Crème Brulée And Rhubarb Tart (v)

Poached Rhubarb, Vanilla Syrup, Clotted Cream

Baked Frangipane (v)

White Chocolate Ice Cream, Pear Salsa, Calvados Sauce

Ayrshire Farmhouse Dunlop (v)

Grape Chutney, Honeycomb, Oat Biscuit

**all menus subject to change*

Hogmanay PARTY



THE GRAND CAFÉ GREAT GATSBY HOUSE PARTY

£165 PER PERSON | FROM 7PM

Dress code: Gatsby!

Bring in the bells in 1920's style in our stunning Grand Café 'Great Gatsby House Party' with an evening of entertainment including a Gatsby Band, Flapper Dancers, a Saxophonist, and our resident live DJ. Ticket includes an arrival glass of fizz and our six course Hogmanay menu!



GRAND CAFÉ

Hogmanay TASTING MENU

6 COURSES | £165 PER PERSON

Choice of

*Saffron Poached Sea Trout,
Caramelised Cauliflower, Compressed
Apple, Mussel Dressing*

or

*Salt Baked Carrot, Roast Garlic Aioli,
Compressed Apple, Pumpkin Seed Crumble (v)*

*Smoked Chicken & Foie Gras Press, Charred
Figs, Aged Port Syrup, Pickled Carrot,
Gingerbread*

or

*Foraged Mushroom Pate, Charred Figs, Aged
Port Syrup, Pickled Carrot, Gingerbread (v)*

Bellini Sorbet (v)

*Boarders Beef Wellington, Truffle Mashed
Potato, Braised Leek & Chestnut, Bone
Marrow Jus*

or

*Butternut Squash Wellington, Truffle Mashed
Potato, Braised Leek & Chestnut, Roast
Shallot & Rosemary Jus (v)*

*Honey And Whisky Mousse, Toasted Oats,
Spiced Orange Jam & Sorbet, White Chocolate
Shortbread (v)*

*Ayrshire Farmhouse Dunlop,
Grape Chutney, Fruit Loaf*

*Tasting Menu price includes entry
to the Great Gatsby Grand Café House Party*

Intimate PRIVATE HIRE

BUFFET

FROM £25 PER PERSON

PRIVATE DINNER

6 COURSES | £75

We have our very own private dining spaces which are perfect for private festive gatherings. Please note, the Hide and Boardroom spaces can also 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*



PRIVATE DINNER MENU

Cauliflower Beignet

Aioli

Sweet Potato & Cream Cheese Tart

Toasted Pumpkin Seeds

White Onion & Garlic Soup

Parmesan Croutons, Rocket Pesto

Chicken Liver Parfait & Confit Duck

Carrot & Orange Salad, Port Vinegar, Gingerbread

Dunkeld Smoked & Cured Salmon Roulade

Sour Apple, Beetroot, Caper Relish, Katy Rodgers Crème Fraîche

Foraged Mushroom Pate

Garlic Croutes, Roast Chestnuts, Port Reduction

Char-Grilled Long Leg Partridge

Choucroute, Sage Stuffing, Roast Pear, Baby Carrot,

Duck Fat Potato, Bread Sauce

Truffled Cauliflower & Parsnip Cassoulet

Topped with Sweet Potato, Roast Sprouts, Chestnuts

Seared Sea Bream

Lyonnais Potatoes, Charred Broccoli, Roast Gem,

Mulled Wine Reduction

Mulled Wine Sorbet & Spiced Pear

Christmas Pudding

Caramel Rum Sauce, Ice Cream

Guanaja Chocolate Cremeux

Blood Orange Gel, Spiced Granola, Coffee Sorbet

Clava Brie

Honeycomb, Apple Chutney, Walnut Bread

Tea or Coffee, Mince Pie & Tablet



THE HIDE

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



THE BOARDROOM

The Boardroom 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

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 very special venue is it perfect for truly stand out private events. Combining all the atmosphere of an old cinema with all the high end specification you can expect from a modern venue, The Scotsman Picturehouse really does offer something unique for your festive event.



Winter EVENTS

WREATH MAKING

8TH DECEMBER

12PM to 1.45PM

2.15PM to 4PM

£65 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

15TH DECEMBER from 12-4PM

£30 PER ADULT | £20 PER CHILD

Bring the kids to something special this Christmas with a visit from Santa Claus himself! We will have our very own Christmas market buffet, grotto corner and a gift from Santa for every child.

£90 family ticket (2 adults, 2 kids)

FESTIVE AFTERNOON TEA THROUGHOUT DECEMBER

£37.95 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?

Love Actually • 30th November & 1st December
Miracle on 34th Street (1947) • 7th & 8th December
White Christmas (1954) • 14th & 15th December
It's A Wonderful Life (1946) • 21st - 24th December

Doors from 10.30am in The Grand Cafe, film starts at noon.



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!

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.



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.

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 2024. 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, complete with Deluxe Arran Aromatic Bath Products, Complimentary Tea and Coffee, Five Star Service - and Edinburgh's best Tourist spots on the doorstep.



Scan the QR to purchase

CONTACT US

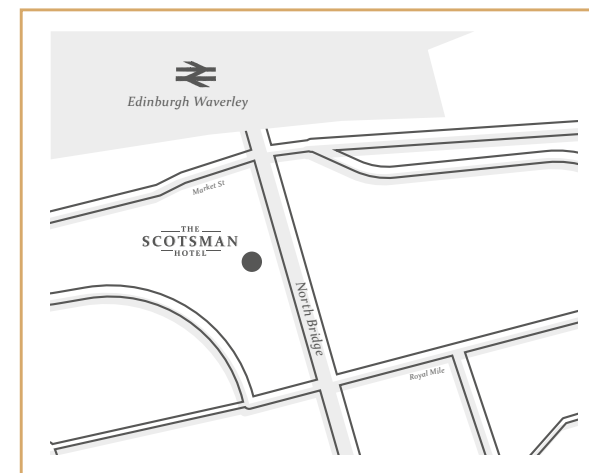
For further details or to discuss your festive party, gathering, or private dinner, please contact us on:

T: 0131 556 5565

W: scotsmanhotel.co.uk

E: info@scotsmanhotel.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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scotsmanhotel.co.uk
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