



CHRISTMAS LUNCH – CAFE HUB

Come celebrate the Festive Season in this spectacular venue. Dramatic, exciting interiors provide a memorable backdrop for your guests, as they arrive at this dynamic building at the top of Edinburgh's Royal Mile.

£58.00 per person

Minimum numbers 50, Maximum numbers 80. Arrival 12noon, Carriages 4.30pm

Package includes:

Exclusive room hire

3 course meal

Tea and coffee served with mini mince pies

Half a bottle of wine per person

Private cash or account bar

Luxury Christmas crackers

Linen & festive table decorations

Cloakroom facilities

MENU

Starters

Chicken liver parfait wrapped in Parma ham with apricot salsa and oatcakes

Tian of kiln roasted salmon on beetroot chutney with lime and caper dressing

Ginger tomato soup with spiced honey cream

Mains

Traditional roast turkey wrapped in streaky bacon with sage and chestnut stuffing,

roast potatoes and honey roast root vegetables

Roast salmon fillet with creamed spinach and fondant potato, finished with capers and aniseed cream

Chestnut, shallot, sultanas and fennel strudel served with balsamic glaze,

roast potatoes and honey roast vegetables

Desserts

Chocolate brownies with extra chocolate sauce and wiped cream

Passion fruit panna cotta with little rose jelly and caramel tuille

Traditional Christmas pudding with brandy sauce

Tea and coffee served with mini mince pies



CHRISTMAS LUNCH - MAIN HALL

Come celebrate the Festive Season in this spectacular venue. Dramatic, exciting interiors provide a memorable backdrop for your guests, as they arrive at this dynamic building at the top of Edinburgh's Royal Mile.

£68.00 per person

Minimum numbers 80, maximum numbers 300. Arrival 12noon, Carriages 4.30pm

Package includes:

Exclusive room hire

3 course meal

Tea and coffee served with mini mince pies

Half a bottle of wine per person

Private cash or account bar

Luxury Christmas crackers

Linen & festive table decorations

Cloakroom facilities

MENU

Starters

Chicken liver parfait wrapped in Parma ham with apricot salsa and oatcakes

Tian of kiln roasted salmon on beetroot chutney with lime and caper dressing

Ginger tomato soup with spiced honey cream

Mains

Traditional roast turkey wrapped in streaky bacon with sage and chestnut stuffing, roast potatoes and honey roast root vegetables

Roast salmon fillet with creamed spinach and fondant potato, finished with capers and aniseed cream

Chestnut, shallot, sultanas and fennel strudel served with balsamic glaze, roast potatoes and honey roast vegetables

Desserts

Chocolate brownies with extra chocolate sauce and wiped cream

Passion fruit panna cotta with little rose jelly and caramel tuille

Traditional Christmas pudding with brandy sauce

Tea and coffee served with mini mince pies