Christmas at The Scotsman



THIS CHRISTMAS THE SCOTSMAN HOTEL G NORTH BRIDGE BRASSERIE ARE GOING ALL OUT TO DELIVER THE FINEST FESTIVITIES IN THE CITY OF EDINBURGH. THERE WILL BE HOGMANY CELEBRATIONS, CHRISTMAS PARTIES, FESTIVE LUNCHES, THEMED AFTERNOON TEAS, YULETIDE DINNERS AND A WEALTH OF SEASONAL ENTERTAINMENT.

PAUL HART, EXECUTIVE HEAD CHEF OF THE NORTH BRIDGE BRASSERIE, HAS EXPERTLY CRAFTED AN ECLECTIC SELECTION OF FESTIVE MENUS THAT WILL UTILISE THE FINEST IN LOCALLY SOURCED INGREDIENTS AND SEASONAL PRODUCE; WHILST THE SCOTSMAN HOTEL HAS PUT TOGETHER A NUMBER OF FIVE-STAR ACCOMMODATION PACKAGES, PARTIES AND EVENTS TO DELIGHT AND DAZZLE.

SO WHETHER YOU'RE LOOKING FOR A TRADITIONAL CHRISTMAS LUNCH WITH FRIENDS, AN A LA CARTE EVENING OUT WITH COLLEAGUES, OR A CHRISTMAS PARTY WITH ALL THE TRIMMINGS... THE SCOTSMAN HOTEL & NORTH BRIDGE BRASSERIE ARE WAITING TO RECEIVE YOU IN STYLE.









END OF YEAR CELEBRATIONS AT THE SCOTSMAN HOTEL

£45 PER PERSON

Includes welcome cocktail & three course dinner

GET INTO THE CHRISTMAS SPIRIT IN THE STUNNING SURROUNDINGS OF THE TRADITIONAL SCOTSMAN HOTEL.

THIS YEAR THE SCOTSMAN HOTEL IS HOSTING A NUMBER OF PRIVATE CHRISTMAS PARTY NIGHTS, COMPLETE WITH FINE DINING, COCKTAILS AND EXCEPTIONAL ENTERTAINMENT TO DANCE THE NIGHT AWAY TO.

MENU

Smoked Scottish salmon and horseradish terrine, with pickled cucumber, potato and leek

Traditional roast turkey, apricot stuffing and chipolata sausage roast potatoes, crushed parsnips, sprouts, carrots and cranberry sauce

Whisky-soaked Christmas pudding, with white chocolate and brandy sauce

Tea, coffee and mince pies

DATES

On request - not including December 25th & 31st Min. guests per group: 40 - Max. guests per group: 80

to book

Contact us on 0131 556 5565 or at scotsman-events@thescotsmanhotel.co.uk www.thescotsmanhotel.co.uk/christmas





CELEBRATION DINNERS

Available everyday in December 5.30pm – 10pm (excluding 25th & 31st)

SERVED UP AT THE HOTEL'S NORTH BRIDGE BRASSERIE AND CREATED BY EXECUTIVE HEAD CHEF, PAUL HART, THESE MOUTH WATERING FESTIVE DISHES ARE SET TO DELIVER THE FINEST LOCALLY SOURCED PRODUCED AND ARE GUARANTEED TO GET YOU IN THE CHRISTMAS SPIRIT. PERFECT FOR AN OFFICE CHRISTMAS OUTING, OR TO SIMPLY ENJOY WITH FAMILY AND FRIENDS.

SELECTION OF STARTERS

Paul Hart's unique twist on Scottish "haggis, neeps and tatties" with a Glenfiddich single malt whisky jelly "Potted Hough" slow cooked beef shin and bone marrow, with piccalilli and toasted sourdough Beetroot cured Shetland salmon served with crispy fried Loch Fine oyster, marinated beetroot salad and crème fraiche Grilled radicchio salad with apple, celery and Strathdon blue cheese and a verjus dressing

SELECTION OF MAIN DISHES

Peelham Farm veal cottage pie served with grilled veal kidneys, creamed onions and onion rings Tasting of Cairn Hill Farm pork loin, belly and cheek with a black pudding sauce, celeriac and grilled apple Braised chicory tarte tatin with a pear and salsify salad Seabass with a squid ink risotto with grilled squid, sprouting broccoli and an anchovy dressing

SELECTION OF DESSERTS

Hot chocolate mousse with toasted marshmallow ice cream and crunchy milk rocks Selection of artisan Scottish cheeses with homemade fruit chutney, Orkney oatcakes and grapes Steamed carrot and ginger pudding, roasted pear and liquorice ice cream Whisky-soaked Christmas pudding, with white chocolate and brandy sauce

to book

Contact us on 0131 622 2900 or at scotsman-northbridge@thescotsmanhotel.co.uk www.thescotsmanhotel.co.uk/christmas

menu subject to change

WHITE CHRISTMAS AFTERNOON TEA

£25 per person

Available everyday in December 12pm – 5pm (excluding 25th)

TAKE A BREAK FROM HECTIC HIGH STREET SHOPPING AND INDULGE YOURSELF WITH PAUL HART'S FESTIVE TAKE ON A TRADITIONAL AFTERNOON TEA. YOU'LL START OFF WITH A STEAMING CUP OF DELICIOUS MULLED WINE, BEFORE BEING TREATED TO A UNIQUE SELECTION OF CHRISTMAS THEMED SANDWICHES, SNOWMAN COOKIES, CHRISTMAS TREE BROWNIES, MINI SNOWBALLS AND A RANGE OF YULETIDE TREATS AND DELICACIES...AND OF COURSE, AN EXTENSIVE SELECTION OF COFFEE AND TEA.

MENL

A selection of mixed finger sandwiches

Freshly baked fruit scones with butter, clotted cream and strawberry jam

Selection of Homemade Cakes:

Dark chocolate cup cake Toffee and white chocolate profiterole Candy canes Christmas tree brownies Mini snowballs Snowman cookies Homemade Christmas pies

A serving of freshly brewed, rich roasted coffee or traditional tea

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menu subject to change





CHRISTMAS AT THE SCOTSMAN HOTEL

£500 PER PERSON

BRING YOUR CHRISTMAS TO THE SCOTSMAN HOTEL THIS YEAR.

YOU'LL EXPERIENCE THREE DAYS OF LUXURY, SOME OF THE FINEST FOOD IN THE CITY... AND HAVE THE GLORY OF A MAGNIFICENT EDINBURGH CHRISTMAS RIGHT ON YOUR DOORSTEP. THIS IS A ONCE IN A LIFETIME EXPERIENCE TO BE CHERISHED.

YOUR CHRISTMAS EXPERIENCE INCLUDES

Champagne reception at 6pm on Christmas Eve followed by a three course dinner in the North Bridge Brasserie - at your leisure Overnight accommodation at the five star Scotsman for 24th, 25th and 26th December 2013 Full Scottish Breakfast each morning Christmas Day festivities begin with a celebratory glass of Champagne at 1.30pm

Exclusive screening of a classic Christmas film in our private cinema, complete with popcorn and ice cream (Pre-booking required as show times vary throughout the day)

Boxing Day Afternoon Tea served in the North Bridge Brasserie

Complimentary access to the Scotsman Spa and Health Club including Swimming Pool, Jacuzzi, Steam Room, Sauna, Tropicarium, Spa treatment rooms and a 60-station Gymnasium (Please book any treatments in advance) - open from 8am-8pm

PRICE PER PERSON

Adults - £500 Single person supplement - £200 per stay Children (5-12 years): £300 (Sharing room with parents) (Children under 5 years stay and eat free from the children's menu)

TO BOOK

Contact us on 0131 556 5565 or at scotsman-events@thescotsmanhotel.co.uk www.thescotsmanhotel.co.uk/christmas

December 24th, 25th and 26th

A five course Christmas Day meal will be served at 2pm

NEW YEAR AT THE SCOTSMAN HOTEL

£600 PER PERSON

30, 31 December & 1 January

SPEND THREE DAYS BEING PAMPERED IN THE NEW YEAR CAPITAL OF THE WORLD, WITH THE SIGHTS AND SOUNDS OF AN EDINBURGH HOGMANY AT YOUR FINGERTIPS

THERE WILL BE FESTIVE FOOD PREPARED BY EXECUTIVE HEAD CHEF PAUL HART, FIRST-RATE ENTERTAINMENT AND A STUNNING HOGMANY CELEBRATION... ALL COMING TOGETHER TO DELIVER A FIVE-STAR EXPERIENCE TO REMEMBER.

A TASTE OF WHAT YOUR THREE DAY PACKAGE INCLUDES:

Overnight accommodation at the five-star Scotsman for 30th, 31st December 2013 and 1st January 2014

Three course dinner in the North Bridge Brasserie on the 30th December

Full Scottish Breakfast each morning

Champagne reception in the Russell suite at 7.15pm on the 31st December

At 8pm, guests will be piped into the restaurant for the six course New Year's Eve Gala dinner

New Year's Eve entertainment will be live jazz

Carvery dinner in the North Bridge Brasserie on the 1st January

Complimentary access to the Scotsman Spa and Health Club including Swimming Pool, Jacuzzi, Steam Room, Sauna, Tropicarium, Spa treatment rooms and a 60-station Gymnasium (Please book any treatments in advance) - open from 8am-8pm and 10am-6pm on New Year's Day

PRICE PER PERSON

Adults - £600 Single person supplement - £350 per stay New Year Package available to over 16s only

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