

FESTIVE LUNCH MENU

Three courses and half a bottle of wine per person £28 per person Monday to Wednesday and £33 Thursday to Sunday Available from 1st - 30th December 2018, excluding Christmas Day and Boxing Day 12pm - 3pm Monday to Friday and 12.30pm - 3pm on Saturdays and Sundays

STARTER

Organic beetroot and camembert cheese salad, baby red chard Jerusalem artichoke soup, white truffle Smoked duck, fig, mozzarella, orange dressing Smoked haddock, curried parsnip purée, pomegranate salsa

MAINS

Turkey onion and sage ballotine, duck fat roast potatoes, roasted brussel sprouts, all the trimmings
Yuzu sea bass, saffron and tomato risotto, squid ink tuile
Parmesan gnocchi, roasted butternut squash, sage and pine nut butter, almond foam
Slow cooked Scottish beef, celeriac and watercress purée, truffle pomme, heritage baby carrots, roasted shallot,

DESSERTS

wild mushroom jus

Christmas sticky toffee pudding, rum and raisin ice cream Warm chocolate fondant, Dulce de leche caramel, vanilla ice creat Duo of Scottish cheeses, grapes, homemade oatcakes, chutney White chocolate and pistachio parfait, raspberry sorbet



Overnight stay on Christmas Eve and Christmas Day | Mince pies and mulled wine on Christmas Eve
Three course dinner on Christmas Eve | Six course Christmas lunch with a glass of fizz
Full Scottish breakfast each morning with Buck's Fizz on Christmas Day | Gift in your room on arrival

HOGMANAY BREAK

30th December 2018 - 1st January 2019

From £399 per person based on two people sharing a room

Overnight stay on Sunday 30th December and Hogmanay | Gift in your room on arrival

Tickets to Edinburgh's Hogmanay street party

Amuse-bouche and three course dinner | Full Scottish breakfast each morning

HOGMANAY DINNER

31st December 2018

Amuse-bouche and three courses £49 per person - A £10 per person deposit is required

FESTIVE DINNER MENU

Three course

£29.50 per person Monday to Sunday Available from 1st - 30th December 2018, excluding Christmas Day and Boxing Day 6.30pm - 9.30pm Monday to Saturday and 6.30pm - ⁹pm on Sundays

STARTERS

Organic beetroot and camembert cheese salad, baby red chard Smoked duck, fig, mozzarella, orange dressing Jerusalem artichoke soup, white truffle Smoked haddock, curried parsnip purée, pomegranate salsa

MAINS

Turkey onion, sage ballotine, duck fat roast potatoes, roasted brussels sprouts, all the trimmings

North atlantic yuzu baked cod, saffron and tomato risotto, squid ink tuile

Parmesan gnocchi, roasted butternut squash, sage and pine nut butter, almond foam

Slow cooked Scottish beef, celeriac and watercress purée, truffle pomme, heritage baby carrots, roasted shallot, wild mushrom

DESSERTS

Christmas sticky toffee pudding, rum and raisin ice cream Duo of Scottish cheeses, grapes, homemade oatcakes, chutney Orange and stem ginger cake, christmas ice cream White chocolate and pistachio parfait, raspberry sorbet



CHRISTMAS DAY MENU

Six courses and a glass of Prosecco £95 per person Available at 12 noon for 12.30pm and 4.30pm for 5p

SIX COURSE MENU

Roasted cauliflower and smoked cheddar soup Pressed chicken and black pudding terrine, tarragon mayonnaise, pickled silver skin onions St. James oak smoked salmon, radishes, cucumber ketchup, blue peep leaf Fillet of Scotch beef Rossini, broccoli purée, heritage Violette potato, jus Cropwell bishop Stilton, truffle honey, chicory caramelised walnut salad Amedei chocolate ganache, honeycomb, Dulce de leche, rum and raisin ice cream

> Vegetarian menu available on request Full prepayment is required for Christmas Day bookings

PRIVATE EVENTS

Private events are available at The Bonham Hotel for the festive period.

For further details please contact our Events team:

T: 0131 226 6050 | events@thebonham.com