

Festive Private Dining

Our Executive Chef Paul Hart has created a Christmas feast with all the trimmings crafted from seasonal local ingredients. Let our Sommelier guide you through our extensive wine list to pair with your chosen menu. Your event will be set within one of Edinburgh's most beautiful private dining suites, majestically overlooking the Castle all lit up in the winters sky.

A memorable festive experience for all.

Glass of Prosecco on arrival
Festive three course menu
Half bottle of wine
Festive novelties
Complimentary overnight stay for organiser

£80 per person

Our dedicated event planners will help you create a personalised experience with all the extra touches.

IF YOU HAVE ANY QUESTIONS OR WOULD LIKE MORE INFORMATION PLEASE CONTACT SOFIA AT SANDREUCCI@ROCCOFORTEHOTELS.COM



Menu

Corn fed chicken and smoked ham terrine, pickled vegetable salad, mustard dressing

Balmoral smoked salmon and prawn salad, avocado, bloody mary dressing

Wild mushroom and chestnut veloute, tarragon and cheddar dumplings

Roast turkey roulade with pork & sage stuffing, caramelised carrot fondant potato, creamed sprout tart, pigs in blankets

Roasted north sea cod with truffle & gruyere crust, roasted romeso cauliflower puree, toasted pine nuts, semi dried grapes

Wild mushroom wellington, celeriac puree, heritage carrots, tenderstem broccoli, roasted onion sauce

Mont blanc with blackcurrants, creme fraiche & chestnuts

Profiteroles with chocolate sauce & stollen ice cream

Mousse au chocolat with caramel & madjool dates

