



CHRISTMAS LUNCH MENU

STARTERS

Curried parsnip & pear soup
with baked focaccia bread (VG | GF | DF)

Rosemary fried brie
cranberry & caramelised red onion jam (V)

**Montpeliers home cured beetroot
& whisky salmon**
with pickled beetroot salad, toasted hazelnuts
& lemon dressing (GF | DF)

Home glazed ham hock terrine
with pea, piccalilli & sourdough crisp (GF | DF)

MAINS

Roast turkey
with sage & shallot stuffing, honey glazed root
vegetables, duck fat roasted potatoes, button
sprouts, pigs in blankets, cranberry & port sauce
(GF AVAILABLE | DF)

Crispy confit duck leg
with potato & onion rosti,
kale & cherry brandy sauce (GF | DF)

Tikka spiced Scottish salmon
with star anise braised puy lentils, tomato,
mint yoghurt & curry oil (GF | DF AVAILABLE)

Winter squash, sweet potato & lentil tagine
with lemon & almond cous cous (VG | DF)

DESSERTS

Christmas pudding
with brandy custard

Dark chocolate truffle torte
with mulled berries & toasted almonds
(GF | VG & DF AVAILABLE)

Baked lemon tart
with toasted meringue & lemon sorbet

Sticky toffee pudding
with salt caramel sauce & Arran vanilla ice cream

3 COURSES - £25 PER PERSON

EAT, DRINK & BE MERRY!



£20 per person
Fancy a little mid-week treat? Our Eat, Drink & Be Merry offer is available Sunday to Wednesday. Enjoy 2 courses from our Christmas menu above, a bottle of beer or glass of sparkling on arrival and entry into Lulu or Eastside afterwards*.

DF - Dairy Friendly | GF - Gluten Friendly | VG - Vegan | V - Vegetarian
DF / GF - None of the ingredients used within these dishes contain
dairy / gluten. Please note our dishes are made here & may contain
trace ingredients. We take our allergens very seriously in our kitchens,
so please advise your server of any allergies you may have. Please note
this is a sample menu. Due to current restrictions on produce and
deliveries, small items may change nearer the time.

CHRISTMAS DINNER MENU

STARTERS

Curried parsnip & pear soup

with baked focaccia bread (VG | GF | DF)

Rosemary fried brie

cranberry & caramelised red onion jam (V)

Montpeliers home cured beetroot & whisky salmon

with pickled beetroot salad, toasted hazelnuts
& lemon dressing (GF | DF)

Honey glazed ham hock terrine

with pea, piccalilli & sourdough crisp (GF | DF)

MAINS

Roast turkey

with sage & shallot stuffing, honey glazed root
vegetables, duck fat roasted potatoes, button
sprouts, pigs in blankets, cranberry & port sauce
(GF AVAILABLE | DF)

Slow braised ox cheek beef bourguignon

smoked pancetta, pearl onions with olive oil
mash (GF | DF)

Pan fried seabass

with roasted new potatoes, spinach, chestnut
mushroom & mascarpone sauce (GF)

Winter squash, sweet potato & lentil tagine

with lemon & almond cous cous (VG | DF)

DESSERTS

Christmas pudding

with brandy custard

Dark chocolate truffle torte

with mulled berries & toasted almonds
(GF | VG & DF AVAILABLE)

Baked lemon tart

with toasted meringue & lemon sorbet

Selection of I.J. Mellis cheeses

with Arran spiced fruit chutney,
grapes & oatcakes (GF AVAILABLE)

3 COURSES - £28 PER PERSON



EAT, DRINK & BE MERRY!

£23 per person

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PRESENTS

Our gift vouchers make the perfect presents and stocking fillers, featuring some fantastic experiences and monetary gift vouchers so that your loved ones can enjoy Montpeliers in whichever way they fancy! Choose from a beautifully presented gift card delivered straight to your door or if you're a little last minute with the Christmas shopping, our digital gift cards are the perfect solution, landing in your inbox within minutes!

MONETARY GIFT VOUCHERS | FROM £20

Can't choose what to buy? Don't get your tinsel in a tangle! Our monetary vouchers are perfect for everyone as they can be spent in the restaurant and bar

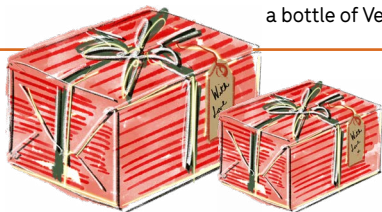


WINE & DINE FOR 2 | £60

Give your loved ones something to look forward to in January with a delicious 3-course meal and bottle of wine at Bruntsfield's favourite local!

POP, FIZZ, CLINK | £75

The perfect gift for Hogmanay! Treat your loved ones to a bottle of Veuve Clicquot Champagne.



Browse our full list of vouchers here: gifts.montpeliersedinburgh.co.uk





HOGMANAY

We're always up for a proper shindig to welcome the New Year!

Our four course Hogmanay dinner including a glass of fizz on arrival is only £55 per person and is sure to whet your appetite for 2022!

And afterwards, don't miss our famous Hogmanay bash!

Call 0131 229 3115 or email info@montpeliersedinburgh.co.uk to make your reservation.



GET IN TOUCH

To book your festive party with us, get in touch with our Christmas team

CALL 0131 229 3115 **OR EMAIL** info@montpeliersedinburgh.co.uk

TERMS & CONDITIONS

Bookings are subject to availability. A non-refundable deposit of £15 per person is required when making the booking to secure the reservation. Payment in full is required 4 weeks prior to the booking. All payments are non-refundable & non-transferable. A pre order is required. A discretionary service charge of 10% will be added to your bill. Dining in our venues does not guarantee entry into Lulu or Eastside. Please note this is a sample menu.

Due to current restrictions on produce and deliveries, small items may change nearer the time.

EST. 92

MONTPELIERS

BRUNTSFIELD

159-161 Bruntsfield Place, Edinburgh EH10 4DG | 0131 229 3115 | www.montpeliersedinburgh.co.uk