



CHRISTMAS LUNCH MENU

STARTERS

Salmon fishcakes

with lemon & watercress mayonnaise

French onion soup

with Gruyère cheese crouton

Smoked ham hock croquettes

with spiced apple, crisp parma ham
& soft boiled quails egg

Roast cauliflower steak

with black bomber cheddar & pickled walnuts

MAINS

Roast turkey

wrapped in pancetta served with sage & shallot stuffing, honey glazed root vegetables, duck fat roasted potatoes, pigs in blankets, cranberry & port sauce

Crispy confit duck leg

with potato & onion rosti, kale, cherry & brandy sauce

Pan fried seabass

roasted new potatoes, spinach, mushroom & mascarpone sauce

Winter squash, sweet potato & lentil tagine

with lemon & almond cous cous

DESSERTS

Christmas pudding

with brandy custard

Dark chocolate & Cointreau torte

with stem ginger cream

Passion fruit & vanilla cheesecake

with honeycomb

I.J.Mellis Cheeseboard

with beetroot & balsamic jam, grapes & oatcakes

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*.



Please note this is a sample menu. Due to current restrictions on produce and deliveries, small items may change nearer the time.

LUNCH DIETARY MENU

STARTERS

Sweet potato, chilli & coconut soup
with crusty bread (DF | GF WITH GF BREAD | VG)

Smoked ham hock terrine
with chargrilled sourdough & homemade piccalilli (DF | GF WITH GF BREAD)

Whipped goats cheese
with pecan crust, gluten free bread,
apple & pickled beetroot (GF)

Salmon fishcakes
with lemon crème fraîche & caper berries
(DF WITH TARTARE SAUCE)

MAINS

Roast turkey
wrapped in pancetta served with sage & onion stuffing, honey glazed root vegetables, duck fat roasted potatoes, pigs in blankets, cranberry & port sauce (DF | GF AVAILABLE UPON REQUEST)

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

Crispy confit duck leg
with braised red cabbage, mash, peppercorn sauce & caramelised apple (GF | DF WITH RED WINE SAUCE)

Pan roast cod loin
with kale, slow roast tomato,
bean & smoked paprika hot pot (DF | GF)

DESSERTS

Christmas pudding
with brandy custard (DF WITH DF ICE CREAM | GF AVAIL)

Dark chocolate & cherry nemesis
with vanilla ice cream (GF)

Red wine & vanilla poached pear
with raspberry sorbet & hazelnut brittle (DF | GF | VG)

I.J. Mellis Cheeseboard
St Andrews Farmhouse cheddar, Howgate brie & Stilton Colston Bassett with apple & dried fruit chutney & oatcakes (GF WITH GF OATCAKES)

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

Salmon fishcakes

with lemon & watercress mayonnaise

French onion soup

with Gruyère cheese crouton

Smoked ham hock croquettes

with spiced apple, crisp parma ham
& soft boiled quails egg

Roast cauliflower steak

with black bomber cheddar & pickled walnuts

MAINS

Roast turkey

wrapped in pancetta served with sage & shallot stuffing, honey glazed root vegetables, duck fat roasted potatoes, pigs in blankets, cranberry & port sauce

Slow braised beef bourguignon

smoked pancetta, pearl onions
with creamy mash

Pan roast cod loin

potato & shallot rosti, kale,
Vermouth & dill butter sauce

Winter squash, sweet potato & lentil tagine

with lemon & almond cous cous

DESSERTS

Christmas pudding

with brandy custard

Dark chocolate & Cointreau torte

with stem ginger cream

Passion fruit & vanilla cheesecake

with honeycomb

I.J. Mellis Cheeseboard

with beetroot & balsamic jam, grapes & oatcakes

3 COURSES - £28 PER PERSON

EAT, DRINK & BE MERRY!

£23 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*.



Please note this is a sample menu. Due to current restrictions on produce and deliveries, small items may change nearer the time.

DINNER DIETARY MENU

STARTERS

Sweet potato, chilli & coconut soup
with crusty bread (DF | GF WITH GF BREAD | VG)

Smoked ham hock terrine
with chargrilled sourdough & homemade piccalilli (DF | GF WITH GF BREAD)

Whipped goats cheese
with pecan crust, gluten free bread,
apple & pickled beetroot (GF)

Salmon fishcakes
with lemon crème fraîche & caper berries
(DF WITH TARTARE SAUCE)

MAINS

Roast turkey
wrapped in pancetta served with sage & onion stuffing, honey glazed root vegetables, duck fat roasted potatoes, pigs in blankets, cranberry & port sauce (DF | GF AVAILABLE UPON REQUEST)

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

Chargrilled 200g Scottish rib-eye steak
with rocket, duck fat roasted potatoes & peppercorn sauce (£4 supplement)
(GF | DF WITH RED WINE SAUCE)

Pan fried seabass
with rocket, saffron & lemon risotto (GF)

DESSERTS

Christmas pudding
with brandy custard (DF WITH DF ICE CREAM | GF AVAIL)

Dark chocolate & cherry nemesis
with vanilla ice cream (GF)

Red wine & vanilla poached pear
with raspberry sorbet & hazelnut brittle (DF | GF | VG)

I.J. Mellis Cheeseboard
St Andrews Farmhouse cheddar, Howgate brie & Stilton Colston Bassett with apple & dried fruit chutney & oatcakes (GF WITH GF OATCAKES)

3 COURSES - £28 PER PERSON

EAT, DRINK & BE MERRY!

£23 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.

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

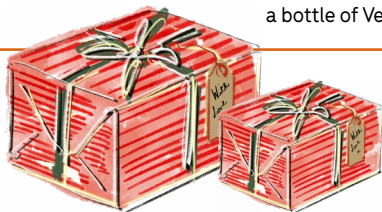


WINE & DINE FOR 2 | £60

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