









Celebrating Christmas at The Raeburn.

Our dedicated Events team are on hand to ensure that your Christmas Celebration is one to remember. To book Christmas with us please contact please contact our Events Team - christmas@theraeburn.com or 0131 332 7000

















Eat, Drink and be Merry at The Raeburn.

THE RAEBURN boasts an exclusive private dining space with adjoining Library bar for dining up to 40 guests and drinks parties for up to 80 guests. Our Events Team are there every step of the way to make your celebration a magical one.

For more information please contact our Events Team - christmas@theraeburn.com or 0131 332 7000.









Festive Lunch

TO START

Butternut squash soup with basil croutons

Scottish smoked haddock & potato tart, horseradish & celeriac remoulade

Duck & chicken liver pate, plum & ginger chutney, bread

Soft Scottish cheese rolled in cracked black pepper, pomegranate & almond salad

MAINS

Roast turkey breast, confit leg & cranberry stuffing, pig's in blankets, roast potatoes, honey roast root veg, chestnut sprouts

Maple & mustard glazed ham loin, cider apple relish, roast potatoes, honey root veg, chestnut sprouts

Pan seared fillet of salmon, truffle mash, garlic braised kale, caper cream sauce

Roast butternut squash & spinach pithivier, roast Jerusalem artichoke & shallot, red pepper coulis

DESSERT

A light chocolate and winter fruit pudding, brandy custard, cranberry & almond biscotti

A crisp pastry tart filled with a lemon curd, passion fruit & orange sorbet

A rich layered gateau with coffee & chocolate, sour cherry compote

A selection of 3 Scottish cheese



3 COURSE 27.50 (MON - WED 2 COURSES AVAILABLE FOR £21.50)

Sample menu subject to change.
All prices inclusive of VAT.
Discretionary service charge of 10%
added to tables of 8 and above.











Festive Dinner





TO START

Butternut squash soup with basil croutons

Scottish smoked haddock & potato tart, horseradish & celeriac remoulade

Duck & chicken liver pate, plum & ginger chutney, bread

Soft Scottish cheese rolled in cracked black pepper, pomegranate & almond salad

MAINS

Roast turkey breast, confit leg & cranberry stuffing, pig's in blankets, roast potatoes, honey roast root veg, chestnut sprouts

Maple & mustard glazed ham loin, cider apple relish, roast potatoes, honey root veg, chestnut sprouts

Pan seared fillet of salmon, truffle mash, garlic braised kale, caper cream sauce

Roast butternut squash & spinach pithivier, roast Jerusalem artichoke & shallot, red pepper coulis

> Slow braised shin of beef, bordelaise casserole. creamed potato & spinach

DESSERT

A light chocolate and winter fruit pudding, brandy custard, cranberry & almond biscotti

A crisp pastry tart filled with a lemon curd, passion fruit & orange sorbet

A rich layered gateau with coffee & chocolate, sour cherry compote

A selection of 3 Scottish cheese



3 COURSE £32.50 **IMON - WED 2 COURSES** AVAILABLE FOR £26)

Sample menu subject to change. All prices inclusive of VAT. Discretionary service charge of 10% added to tables of 8 and above.





Comfort & Joy at The Raeburn.

Relax in the elegant surroundings of the Raeburn's spacious double bedrooms. The tastefully decorated rooms are all fitted with modern appliances and Egyptian cotton sheets. A good night's sleep is never far away.

Prices from: STANDARD: £115 | DELUXE: £135











To book your Hogmanay celebration with us, please contact our Events Team - christmas@theraeburn.com or 0121 332 7000.

THE RAEBURN

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