



• THE •
RAEBURN



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 our Events Team –
christmas@theraeburn.com or 0131 332 7000





Eat, Drink and Be Merry

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.

New Year

THE SCOTS have a well deserved reputation for partying with style. Celebrating New Year in The Raeburn is the perfect excuse to prove that nowhere in the world does Hogmanay like Edinburgh.

To book your Hogmanay celebration with us,
please contact our Events Team -
christmas@theraeburn.com or 0131 332 7000.

THE RAEBURN
112 RAEBURN PLACE
Stockbridge Edinburgh EH4 1HG
T: +44(0)131 332 7000 E: christmas@theraeburn.com
W: theraeburn.com

Festive Lunch

TO START

Roast pumpkin & oregano soup, pecan crème fraîche

Scottish smoked salmon, sweet pickled beetroot relish,
horseradish crisp bread, lemon caper dressing

Duck & chicken liver pâté, plum & ginger chutney, brioche

Goats cheese in breadcrumbs with a pomegranate & almond salad

MAINS

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

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

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

Roast butternut squash & spinach pithivier, roast
Jerusalem artichokes & shallots, red pepper coulis

DESSERT

Chocolate & winter fruit pudding, brandy custard,
cranberry & almond biscotti

Cranachan cheesecake with raspberry sorbet

Sticky toffee pudding, toffee sauce & homemade custard

A selection of Scottish cheese

Sample menu subject to change



Festive Lunch

3 COURSE £27.50

(MON - WED 2 COURSES AVAILABLE FOR £21.50)

All prices inclusive of VAT.

Discretionary service charge of 10%
added to tables of 8 and above.



Festive Dinner

3 COURSE £32.50

(MON - WED 2 COURSES AVAILABLE FOR £26.00)

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

Festive Dinner

TO START

Roast pumpkin & oregano soup, pecan crème fraîche

Scottish smoked salmon, sweet pickled beetroot relish,
horseradish crisp bread, lemon caper dressing

Duck & chicken liver pâté, plum & ginger chutney, brioche

Goats cheese in breadcrumbs with a pomegranate & almond salad

MAINS

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

Slow braised short rib of beef, dijon mustard mash,
honey roast root veg, chestnut sprouts

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

Roast butternut squash & spinach pithivier, roast
Jerusalem artichokes & shallots, red pepper coulis

DESSERT

Chocolate & winter fruit pudding, brandy custard,
cranberry & almond biscotti

Cranachan cheesecake with raspberry sorbet

Sticky toffee pudding, toffee sauce & homemade custard

A selection of Scottish cheese

Sample menu subject to change