



THE
RAEBURN

STOCKBRIDGE EDINBURGH

Christmas



Celebrate this Festive Season!

Whether it's private events, work parties, family gatherings, or festive drinks, we've got you covered.

Our festive menu is available from 26th November to 24th December.

Delight in our Winter Garden, warmed by outside heaters and a mulled wine in hand.

Book Christmas at The Raeburn now through enquiring at events@theraeburn.com



Festive Offerings at The Raeburn

FESTIVE DINING

*3 courses | £37.50 per person
Available every day*

JOINING US MONDAY - WEDNESDAY?

Enjoy our 2 course menu for £30, plus receive a complimentary glass of prosecco per person.



PRIVATE CHRISTMAS PARTIES

*Enjoy our buffet & drink packages from
£25pp for 30-60 persons.*

Christmas Menu

3 COURSES | £37.50pp

STARTERS

SPICED SWEET POTATO SOUP

maple pecan praline, warm seeded roll

SCOTTISH CRAB & POTTED BAY SHRIMP

kohlrabi, caper & cress salad, grilled sourdough

WILD SCOTTISH GAME & PANCETTA TERRINE

red plum & rhubarb chutney, cornichons, brioche toast

MAITAKE MUSHROOM & JERUSALEM ARTICHOKE TART

sherry & thyme roasted shallot, honey goat cheese, artichoke crisps

MAINS

SLOW COOKED TURKEY BREAST

sage & onion stuffing, honey roasted carrots & parsnips, Brussel sprouts, pigs in blankets, roast potatoes, gravy

JOSPER GRILLED SHORT RIB OF BEEF

scallion mash, garlic and rosemary carrots, winter greens

ROASTED FILLET OF COD

confit fennel, bouillabaisse velouté, red pepper and saffron aioli, cruchade

MISO GRILLED CAULIFLOWER

smoked aubergine, celery and raisin fregola, confit tomato, hazelnut gremolata Pecorino Romano

DESSERTS

VANILLA CHEESECAKE

macadamia nut praline, poached pear

BRÛLÉE EGG CUSTARD TART

pistachio, raspberry coulis, Chantilly cream

CHOCOLATE FUDGE CAKE

salted caramel sauce, clotted cream ice cream

IJ MELLIS SCOTTISH CHEESE PLATE

charcoal crackers, grapes, apple & plum chutney

ALLERGEN MENU AVAILABLE ON REQUEST

A discretionary service charge of 10% will be added to all final bills.

Hogmanay Menu

£70pp

SEEDED SOURDOUGH

whipped rosemary & sea salt butter, tapenade, Gordal olives

DUCK LIVER PARFAIT

milk bread toast, red plum, ginger & rhubarb chutney

PAN-SEARED ORKNEY SCALLOPS

celeriac purée, confit cherry tomato, salsa verde butter, celeriac crisps

FRENCH ONION SOUP

sourdough baguette, Anster cheddar

ROASTED FIG & GOAT'S CHEESE GALETTE

pomegranate & aged balsamic dressing, grilled radicchio, walnut praline

BOWER'S HAGGIS BOUDIN

turnip ketchup, fondant potato, whisky sauce

FILLET OF BEEF WELLINGTON

dauphinoise potato, mushroom bordelaise sauce, lemon butter rainbow chard

SUMAC ROASTED MONKFISH TAIL

lobster bisque, baby new potato & haricots verts, lobster croquette, parsley oil

JOSPER GRILLED HERB CRUSTED LAMB CHOPS

Sancerre steamed clams, tarragon, creamy polenta, tomato dagga

SPINACH & RICOTTA PIE

Jerusalem artichokes, roasted red pepper & butter bean purée, celery & raisin salsa verde

CHOCOLATE GANACHE

sesame praline, salted caramel ice cream, waffle biscuits

BURNED BASQUE CHEESECAKE

blood orange, Chantilly

PASSION FRUIT PAVLOVA

lemon mousse, white chocolate, passion fruit sorbet

IJ MELLIS SCOTTISH CHEESE PLATE

charcoal crackers, grapes, apple & plum chutney

ALLERGEN MENU AVAILABLE ON REQUEST

A discretionary service charge of 10% will be added to all final bills.

Winter Events

CHRISTMAS WREATH MAKING WORKSHOPS

*25th November & 2nd December | 7-9pm
£65pp*

Join us for a Festive Wreath Making Workshop with Liliun Florists! Enjoy holiday music, Christmas tipples, and create your own beautiful wreath with expert guidance.



BREAKFAST WITH SANTA

*23rd December | 9.30am - 11.15am
£15 per child*

Join us for a festive family favourite at The Raeburn. Bring the little ones for a magical morning of Christmas music, festive crafts & special visit from Santa.



HOGMANAY AT THE RAEburn

*31st December | Hollywood Glam
£70pp*

End the year with an unforgettable Hogmanay at The Raeburn. Roll out the red carpet for 2026 with a four-course meal, live DJ, and dancing into the wee hours.



Email events@theraeburn.com

Private Events

PRIVATE CHRISTMAS PARTIES

Whether you're planning a drinks reception with a buffet or a festive sit-down meal, our private space offers the perfect setting for your Christmas celebrations.

FESTIVE BUFFET & DRINKS

Perfect for relaxed gatherings of 30–60 guests. Enjoy festive bites from pigs in blankets and baked brie to indulgent chocolate espresso fudge cakes. From £25pp, including a glass of prosecco or bottled beer.

PRIVATE DINING

For a more intimate celebration, enjoy a seated festive meal for 20–24 guests.

BOOKING INFO

A £150 deposit is required, redeemable against food. Email events@theraeburn.

Festive Opening Hours

Sunday to Thursday 8am – 12am
Friday – Saturday 8am – 1am

Christmas Eve – 8am – 11pm
Christmas Day – closed
Boxing Day – 12-noon – 11pm
Hogmanay – 8am – late
New Year's Day – 8am – 12am



Give the Gift of The Raeburn!

Looking for the perfect gift?
Why not treat them to a voucher to
enjoy at The Raeburn!
Choose from monetary vouchers,
breakfast, dinner and overnight stays.

Available to purchase at
www.theraeburn.com.

THE
RAEBURN
STOCKBRIDGE EDINBURGH

Stay with us this Festive Season

Our beautifully appointed Classic and Deluxe rooms provide the perfect winter retreat, blending timeless style with modern comfort. With festive dining and the magic of Edinburgh at Christmas on your doorstep, your holiday stay will be truly unforgettable.

For best available rates, book via our website www.theraeburn.com.

'TIS THE SEASON TO BE SOCIAL!

We would love to see all your festive photos, make sure to tag us and use the hashtag
#raeburnchristmas
@theraeburnhotel

ADDRESS

112 Raeburn Place, Stockbridge, Edinburgh

CONTACT US

www.theraeburn.com | 0131 332 7000 | events@theraeburn.com