



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 with a mulled wine in hand.

*Book Christmas at The Raeburn!
Email events@theraeburn.com*



Festive Offerings at The Raeburn

FESTIVE DINING

3 courses | £39.50 per person
Available every day

JOINING US MONDAY - WEDNESDAY?

Enjoy our 2 course menu for £32.50, plus receive a complimentary glass of prosecco per person.



PRIVATE CHRISTMAS PARTIES

Enjoy our buffet & drink packages from
£25pp for 35-50 persons.

Christmas Menu

3 COURSES | £39.50pp

Mon-Wed 2 COURSES | £32.50pp

STARTERS

COAL ROAST CELERIAC & PARSNIP SOUP

White truffle, black pepper cream

CARAMELISED FRENCH ONION TARTLET

Whipped house ricotta, aged balsamic

DUCK LIVER & MARSALA PARFAIT

Rye bread crisps, fig, sherry

RAEBURN CURED TREACLE SCOTTISH SALMON

Fennel, apple, Guinness soda bread

MAINS

ROAST TURKEY BREAST

Cranberry & thyme stuffing, maple roasted carrots & parsnips, button sprouts, pigs in blankets, duck fat roast potatoes, gravy

SLOW COOKED SMOKED OX CHEEK

Pomme purée, cavolo nero, cafe dé Paris, jus

BAKED NORTH SEA COD

Crushed potato, braised fennel, blood orange & chervil butter

BUTTERNUT SQUASH & CHESNUT MUSHROOM PITHIVIER

Vegetarian haggis, spinach, romesco sauce

DESSERTS

STICKY TOFFEE PUDDING

Spiced ice-cream

RHUBARB & GINGER CREME BRÛLÉE

Cardamom whipped cream

'BLACK FOREST'

Cherry brandy, coconut semifreddo, sorbet, dark chocolate tuille

IJ MELLIS SCOTTISH CHEESE PLATE

Charcoal crackers, grapes, apple & plum chutney

Please note this is a sample menu. Our 2026 festive menus will be confirmed in the coming months and will be similar, with some accompaniments subject to change. For allergen information, please email events@theraeburn.com.

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

Hogmanay Menu

£75pp

SEARED SCOTTISH SCALLOP

Butternut squash purée, vanilla butter sauce

SMOKED VENISON

Arran mustard & celeriac remoulade, bramble

ROAST OLD SPOT PORK BELLY

Bramley apple, black pudding crumble, white port

SALT BAKED & PICKLED BEETROOT MILLE-FEUILLE

Whipped blue murder & Pedro Ximenez

HEATHERFIELD HAGGIS CROQUETTE

Turnip, confit potato, whisky sauce

BEEF WELLINGTON

Creamed Ratte, purple sprouting broccoli, red wine

CREEDY DUCK BREAST

Confit leg, potato terrine, sweet carrot, orange jus

PAN ROAST HALIBUT

Parsnip purée, hash brown, black garlic, Champagne sauce

JERUSALEM ARTICHOKE AGNOLOTTI

Winter truffle, Laganory cheese velouté, roasted onion

DARK CHOCOLATE & SALTED CARAMEL TART

Whipped vanilla clotted cream, hazelnut praline

APPLE PANNA COTTA

Sorbet, gingerbread

COCONUT SEMIFREDDO

Rum roast pineapple, cashew, mango sorbet

IJ MELLIS CHEESEBOARD

Charcoal crackers, plum chutney, apple, raw honey

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Winter Events

CHRISTMAS WREATH MAKING WORKSHOPS

24th November & 1st December | 7-9pm
£65pp

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



BREAKFAST WITH SANTA

21st December | £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 | *Shaken, not Stirred*
£75pp

See out 2026 in style at The Raeburn with a four course feast, cocktails, live DJ and dancing into the wee hours.

Dress to impress, raise a glass and welcome 2027 with a little sophistication and a lot of celebration!



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 35-50 guests. Enjoy a selection of festive bites and indulgent sweet treats, with something to suit every taste. 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

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 - 12am
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 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, EH4 1HG

CONTACT US

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