



festive  
season  
2024-25



THE  
ROSEATE

EDINBURGH





# Season of Joy

"Christmas isn't a season. It's a feeling." – Edna Ferber Christmas

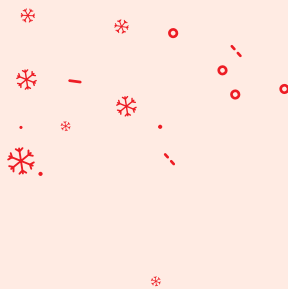
Christmas, for us at The Roseate Edinburgh is a relentless pursuit of magic! We are grateful to our guests who have chosen us year after year for their festive celebrations and look forward to creating magical moments together yet again. Awarded the Trip Advisor Traveler's Choice Award, The Roseate Edinburgh is the perfect destination for unforgettable festive celebrations with friends, colleagues and family.

Enjoy an array of bespoke dining experiences, a delightful orchestration of fresh organic produce, taste, textures and flavour! The Dunstane Restaurant & Bar is a stylish, contemporary space recognised as one of the top spots for exemplary dining and cocktails in town. It offers exemplary cuisine prepared with the finest Scottish produce, paired with the best spirits from Highland breweries and distilleries. With the maximum capacity of 40 people in stand-up reception style and 24 in sit down dinners, it is the ideal setting for any festive occasion.

Our private event rooms bring unlimited charm & warmth to your festive gatherings. Club Privé can accommodate up to 32 people in sit-down dining or 50 in standing reception. The Club Privé Conservatory is our smallest but very charismatic space which can accommodate up to 10 people. It is ideal for an intimate celebration.



# Festive Dining



**“Christmas works like glue; it keeps us all sticking together.”**

**— Rosie Thomas, Iris & Ruby**

**Get together with your loved ones and indulge in exquisite festive dining, in a relaxed and merry environment.**

**Experience the finest of culinary delights amidst luxury.**

The package includes:

- festive music
- glass of bubbles on arrival
- delicious two or three course festive menu
- Christmas crackers coffee, tea & mince pies
- fantastic Christmas atmosphere for you, your friends and family

Book festive lunches or dinners from 18th November 2024 until 5th January. Bookings available from 12 pm – 9 pm.

**Lunches from 12pm until 4pm | Dinners from 5pm until 9pm**

**2 courses £37 per person / 3 courses £48 per person**



## **Festive Menu:**

Glass of bubbly upon arrival

Artisan bread

served with whipped butter

### **STARTERS**

Parsnip velouté, toasted almonds, truffle oil

Crab and smoked salmon roulade, avocado, caviar, pickle radish, capers and tomato dressing

Red pepper, sun dried tomatoes and goats cheese tart, rocket salad, basil pesto

Duck liver pate, fig chutney, toasted brioche, mixed baby leaves

### **MAINS**

Roast Norfolk turkey, chestnut stuffing, potato fondant, Brussels sprouts, cranberry sauce

Roast lamb rump, potato gratin, beetroot, green beans, rosemary sauce

Oven baked sea bass, potato puree, tender stem broccoli, baby courgette, saffron cream sauce

Mosaic of vegetables, spring green, fondant potato, basil tomato sauce

Wild mushroom risotto, truffle, parmesan, and chestnuts

### **DESSERTS**

Sticky toffee pudding, served with butterscotch and festive ice cream

Traditional festive cranachan

Selection of Scottish cheeses homemade chutney, fruit, nut toasts, and quince jelly

Dark chocolate tart, cranberry ice cream

### **TO FINISH**

Coffee, tea, and mince pie

# Christmas Day

**“O Christmas Sun! What holy task is thine! To fold a world in the embrace of God!” — Guy Wetmore Carryl**

Christmas is a magical time. Indulge in an exquisite five-course lunch crafted by our Chefs. There really isn't a better place than our fine dining restaurant 'The Dunstane', to sit back, relax and enjoy the finest cuisine with your loved ones.

**Package includes:**

- Champagne on arrival
- Five-course Christmas day lunch
- Tea infusions, coffee & mince pies
- Christmas crackers

Bookings are available at 12:30pm or 4pm

**£115 per person (adult)**

**£55 per child under 12 years of age**





## Christmas Day Lunch Five Course Menu:

### FIRST COURSE

Amuse-Bouche

### SECOND COURSE

Baby courgette, sun-dried tomatoes and goats cheese tart, rocket salad and basil pesto

Home-cured salmon with heritage beetroots, caviar, avocado emulsion and whipped horseradish cream

Pressed duck and cranberry with pear & ginger chutney, cabernet sauvignon jelly, charred leeks and pickled shimeji

Parsnip velouté with wild mushrooms and parsnip

### THIRD COURSE

Dry-aged sirloin of beef and fillet of beef with king oyster mushroom, Anna potatoes and heritage carrots

Roasted turkey breast with fondant potato, haggis, honey-glazed roasted root vegetables, pig in blanket and cranberry sauce

Pan-fried salmon with confit potato, pearl vegetables, sea herbs and caviar  
Velouté Truffle and mushroom risotto with aged parmesan, toasted chestnuts and truffle oil

### FOURTH COURSE

Dark chocolate delice with passion fruit, banana brûlée, coconut jelly and hazelnut ice cream

### FIFTH COURSE

Selection of Scottish cheeses with quince jelly, fig chutney, grapes and crackers

### TO FINISH

Tea, coffee and mince pies

# Festive Afternoon Tea

**"Christmas is like candy; it slowly melts in your mouth sweetening every taste bud, making you wish it could last forever." –  
Richelle E. Goodrich**

**Festive Afternoon Tea - £35 per person**

**Afternoon Tea with a glass of Kombucha (non-alcoholic) - £40 per person**

**Afternoon Tea with a glass of Moët Brut – £48 per person**

**Afternoon Tea with a Bloody Mary – £42 per person**

Book one of our festive Afternoon Tea sessions from 18th November 2024. Booking starts at 12pm. Last seating at 4pm.



## **Festive Afternoon Tea Menu**

ENJOY A SELECTION OF FRESHLY MADE SANDWICHES:

Roast turkey with cranberry sauce

Belhaven smoked salmon with dill-infused cream cheese and pickled cucumber

Beef pastrami with tarragon and horseradish cream

Cucumber with minted crème fraîche

Heirloom tomatoes, bocconcini and pesto

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

served with clotted cream and strawberry jam

FESTIVE PATISSERIE DELIGHTS

Mini cranachan

Carrot and ginger cake

75% dark chocolate tartelettes

Seasonal macarons

Accompanied by your choice of fine teas or freshly brewed coffee



## **Festive Gluten-Free Afternoon Tea Menu**

ENJOY A SELECTION OF FRESHLY MADE SANDWICHES

Roast turkey with cranberry sauce

Belhaven smoked salmon with dill-infused cream cheese and pickled cucumber

Beef Pastrami with tarragon and horseradish cream

Cucumber with minted crème fraîche

Heirloom tomatoes, bocconcini and pesto

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

served with clotted cream and strawberry jam

FESTIVE PATISSERIE DELIGHTS

Carrot & walnut cake

Dunstane flapjack

Fruit tart

Seasonal macarons

Accompanied by your choice of fine teas or freshly brewed coffee.



## **Festive Vegan Afternoon Tea Menu**

ENJOY A SELECTION OF FRESHLY MADE SANDWICHES

Caramelised onion and vegan cheese

Roasted pepper and hummus

Spinach and mushroom

Pickled beetroot and avocado salsa

Curry-spiced carrots

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

served with clotted cream and strawberry jam

FESTIVE PATISSERIE DELIGHTS

Dunstane flapjack

Carrot and walnut cake

75% dark chocolate tartelettes

Seasonal macarons

Accompanied by your choice of fine teas or freshly brewed coffee.

# NYE Gala Dinner

**“The new year stands before us, like a chapter in a book, waiting to be written.” — Melody Beattie**

Let's do this right! The Dunstane Bar & Restaurant will be hosting a magnificent culinary experience featuring our bespoke five-course menu curated for the occasion.

**Package includes:**

- Glass of Prosecco on arrival
- Five-course festive dinner
- Fantastic ambience and décor

**New Year Eve dinner: £89 per person**





## New Year's Eve Tasting Menu

### COURSE 1

Artisanal bread with whipped butter

### COURSE 2

Dorset crab and smoked salmon with fennel, avocado emulsion, caviar, charred cucumber and sourdough bread

or

Candied beetroot and goat cheese with walnuts, chicory, raspberry coral, chardonnay jelly and compressed blackberries

### COURSE 3

Dry-aged sirloin of beef with heritage carrots, truffle-pressed potatoes, Roscoff onion and sauce bordelaise

or

Winter vegetable Wellington with truffle cream sauce, wilted spinach and Parmesan foam

### COURSE 4

#### PRE-DESSERT

Texture of grapefruit

### COURSE 5

#### DESSERT

Dark chocolate delice with brûlée banana, candied hazelnuts, coconut gel and strawberry sorbet



Joseph Perrier  
CHAMPAGNE  
BRUT

# Stay with us



Experience the magic of the Holidays by staying overnight in one of our rooms when attending your Christmas event and enjoy special tariffs. The Roseate Edinburgh has 35 well-appointed luxury rooms and suites. Each room has a perfect mixture of art, lighting, sound and comfort. Everything you need for a stylish, unforgettable stay.

Enjoy special holiday packages this Christmas.

Book two nights in one of our suites and enjoy the third night on us. Available from October through March, this exclusive offer allows you to extend your stay and immerse yourself in the ultimate comfort and elegance at no additional cost. Treat yourself to a truly unforgettable getaway amidst unparalleled luxury.

You may book directly with us and enjoy a 20% discount on your stay. Secure your reservation today and indulge in a memorable stay.

Call us on +44 (0131) 337 6169

Email us at [reservationsmgr.tre@roseatehotels.co.uk](mailto:reservationsmgr.tre@roseatehotels.co.uk)



## **Discover Scotland with our Exclusive Packages**

Each package includes a private chauffeur-guide dedicated to providing a comfortable, seamless and personalized experience. Travel in style and ease, with every detail tailored to make your Scottish adventure extraordinary. Indulge in the beauty, history, and magic of Scotland like never before.

Saloon (Mercedes E Class Plug in Hybrid or equivalent):

starting from £460.00 including VAT per car.

Parking charges extra (based on a tour of minimum 4 hours)

Charges for additional hours - £115.00 per hour.

## **Royal Jubilee Package**

Celebrate Scotland's heritage with our Exclusive Royal Jubilee Package.

Experience the grandeur of Scotland's castles, historic sites and royal landmarks.

Enjoy private tours of majestic residences and scenic landscapes, learning about

Scotland's rich royal history. Your private chauffeur-guide, an expert in Scottish

royalty, will provide fascinating insights and ensure your journey is as luxurious

and comfortable as it is enlightening.



## **Harry Potter Package**

Embark on a magical adventure with our Harry Potter Package. Explore the enchanting locations that brought J.K. Rowling's wizarding world to life. From the iconic Castle to the bustling streets of Edinburgh that inspired Diagon Alley, this tour is a dream come true for any Potterhead. Your private chauffeur-guide, well-versed in all things Harry Potter, will make your experience unforgettable.

## **Outlander Experience Package**

Step into the world of Claire and Jamie with our Outlander Experience Package. Visit iconic filming locations, from the picturesque village of Culross to the dramatic castles, all while uncovering the rich history and culture that inspired the beloved series. Your private chauffeur-guide, a knowledgeable Outlander enthusiast will ensure an immersive and unforgettable journey.

## Booking terms and conditions during the festive season

To book your event, please contact our events team at +44 (0131) 337 6169 or via email at [reservationsmgr.tre@roseatehotels.co.uk](mailto:reservationsmgr.tre@roseatehotels.co.uk). We will be delighted to discuss the menu options available, along with your seating preferences and any other specific requirements you may have.

Food pre-orders for party nights and festive lunches are required 7 days in advance. Special requests, such as dietary requirements, must be communicated 14 days prior to the event.

A non-refundable, non-transferable 50% deposit is required at the time of booking. The remaining balance is due 28 days before the event. Failure to complete payment by this date may result in the release of your booking.

Any additional charges incurred must be settled before departure.

All events are subject to availability. Bookings are provisional, until the deposit is received and will be held for a maximum of 5 days. After November 1st, provisional bookings cannot be held.

- Cancellations made less than 28 days before the event will incur full charges.
- Individual room hire charges are considered a non-refundable deposit.
- In exceptional circumstances, the hotel reserves the right to cancel or reschedule events due to unforeseen situations or insufficient attendance. In such cases, an alternate date will be offered, or a full refund provided.
- Food and beverages from outside the hotel are not permitted in the hotel.
- All information in this brochure is accurate at the time of printing, but may be subject to change without prior notice.
- Prices include VAT and are quoted in British Pounds. Gratuities are at the guest's discretion.





We look forward to making this festive season unforgettable for you!

#ExperienceTheUnimagined  
@theroseateedinburgh

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To book your dining table & accommodation contact us via  
+44 (0131) 337 6169 | [reservationsmgr.tre@roseatehotels.co.uk](mailto:reservationsmgr.tre@roseatehotels.co.uk)  
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