



THE
ROYAL SCOTS CLUB

CHRISTMAS *Festivities* 2018

LOCATED RIGHT IN THE HEART OF EDINBURGH'S
NEW TOWN THE ROYAL SCOTS CLUB IS THE
IDEAL PLACE TO ENTERTAIN CLIENTS AND
COLLEAGUES OR FRIENDS AND FAMILY.

AVAILABLE BETWEEN
MONDAY 1st DECEMBER - FRIDAY 22ND DECEMBER
(EXCLUDING SUNDAYS)

CONTACT OUR EVENTS COORDINATOR AYESHA
ON 0131 556 4270 OR EVENTS@ROYALSCOTSClub.COM

ROYALSCOTSClub.COM



LUNCH MENU

Available 12 noon – 4pm

STARTERS

Cream of white onion soup with cheddar cheese croutons

Highland smoked salmon & dill mousse with cucumber salad

Cantaloupe melon & ruby plum with passion fruit & mulled wine syrup

Chicken & ham hock terrine with spiced pear chutney & brioche crostini

MAINS

Roast local turkey with all the trimmings

Grilled seabass fillet with balsamic tomatoes & basil hollandaise

Slow cooked Scottish Borders rump steak with black peppercorn & brandy sauce

Chickpea & mushroom romesco with saffron rice & roasted greens

All served with a selection of festive potatoes & vegetables

AFTERS

Chocolate & orange indulgent slice

Traditional Christmas pudding with brandy sauce

Salted caramel roulade with hazelnut cream

Selection of Scottish & continental cheeses with biscuits

COFFEE OR TEA

Freshly brewed filter coffee or tea with mince pies

Dietary requirement options available on request

£24pp in the Abercromby Dining Room

£28pp in a Private Room



DINNER MENU

Dinner available 6pm - 9.30pm

STARTERS

Cream of white onion soup with cheddar cheese croutons
Highland smoked salmon & dill mousse with cucumber salad
Cantaloupe melon & ruby plum with passion fruit & mulled wine syrup
Chicken & ham hock terrine with spiced pear chutney & brioche crostini

MAINS

Roast Lothian turkey with a leek & apricot stuffing
Poached cod fillet on a mussel, prawn & onion saffron stew
Sirloin of beef Wellington with Madeira sauce
Chickpea & mushroom romesco with saffron rice & roasted greens

All served with a festive selection of potatoes & vegetables

AFTERS

Chocolate & orange indulgent slice
Traditional Christmas pudding with brandy sauce
Salted caramel roulade with hazelnut cream
Strathdon Blue, Morangie Brie & Isle of Mull Cheddar Cheeses,
artisan biscuits, quince jelly & celery sticks

COFFEE OR TEA

Freshly brewed filter coffee or tea with mince pies

Dietary requirement options available on request

£30pp in the Abercromby Dining Room

£35pp in a Private Room



DRINKS LIST

Pre-orders required for groups of 12 or more. All items subject to availability and change.

DRINKS PACKAGES

Alcoholic drinks package £13pp

Glass of sparkling wine or bottled beer on arrival

(add 2nd glass or bottle for an extra £4.30pp)

Half bottle of house wine with the meal

Non-Alcoholic drinks package £6pp

Glass of sparkling elderflower or appletiser on arrival

(add 2nd glass for an extra £2.30pp)

Choice of 2 soft drinks with the meal

Arrival drinks

Sparkling wine From £4.50 per 125ml glass

Bottled beers From £4.30 per bottle

House wine From £4.40 per 175ml glass

Gin & Tonic From £4.60 per glass

Kir Royale From £5.25 per 125ml glass

Mulled wine From £4.50 per 175ml glass

Non-alcoholic

Sparkling elderflower presse. From £2.30 per 275ml bottle

Appletiser From £2.30 per 275ml bottle

Coke, diet coke, lemonade From £2.10 per 275ml glass

Fresh orange or apple juice From £2.20 per 275ml glass

Cocktails

Kir Royale (Sparkling wine & Crème de cassis) From £5.25 per 125ml glass

Snowball (Advocaat, cognac, lemonade & lime) From £5.75 per 175ml glass

Mulled wine or mulled cider From £4.50 per 175ml glass

White Wine

Brise de France Sauvignon Blanc, France From £4.40 per 175ml glass

£18.70 per bottle

Pinot Grigio Lunardi, Italy From £4.50 per 175ml glass

£19.25 per bottle

Murphy's unoaked Chardonnay, Australia From £4.80 per 175ml glass

£20.45 per bottle

Red Wine

Brise de France Merlot, France From £4.40 per 175ml glass

£18.70 per bottle

Murphy's Shiraz, Australia From £4.50 per 175ml glass

£19.25 per bottle

Sierra Grande Cabernet, Chile From £4.80 per 175ml glass

£20.45 per bottle