



all I  
want for  
Christmas  
is Dhu

GHILLIE - DHU  
DRAMS - SCOTTISH FAYRE - JIGS & REELS

\* PRIVATE PARTY NIGHTS \*

The auditorium is a truly breath-taking event space, perfect to amaze your guests and available for private hire throughout December.

Be it delicate canapes reception, heart-warming buffet or black tie banquet let us create a bespoke festive package tailored to match your party's requirements.

\* For further information and to check availability please contact our events team on 0131 222 9930 or email [christmas@ghillie-dhu.co.uk](mailto:christmas@ghillie-dhu.co.uk) \*

SUNDAY LUNCH WITH SANTA

Join us for a sumptuous carvery served with all the trimmings small plates and desserts for the little ones and tasty mince pies for the big ones.

Watch the anticipation and feel the excitement mount as we await the arrival of our special guest.

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10th & 17th December | 12.30PM-2.30PM

£17.95 per adult

£12.95 per child (three–twelve years old)

Children under three dine free



# MIDWEEK FESTIVE

SUNDAY-WEDNESDAY

Our spectacular auditorium is the perfect setting for any Christmas celebration any time of the week. We invite you to dine from our 3 course festive menu followed by live ceilidh band and DJ for dancing.

AVAILABLE

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2PM-6.45PM\* | 8PM-12.45PM

£32.95 per person

\*2PM sitting not available Sunday's

\*Please note timings are approximate and guideline only. We do require full prepayment and menu pre order for all guests to be submitted by 30 November 2017. All dietary requirements can be catered to, please advise at time of booking.

## STARTER

Baked Ricotta Tart (v)

with a tomato, red pepper and basil chutney

Smoked Salmon

capers, shallots & sweet mustard yoghurt dressing

Roast Tomato & Mascarpone Soup (v)

basil pesto, crisp ciabatta

Duck Liver Parfait

bacon jam & toasted brioche

## MAINS

Turkey, Date & Apple Stuffing

Pork Chipolatas, Roast Potatoes, Festive Vegetables, Cranberry Jus

Butternut Squash & Feta Pithivier (v)

roast potatoes, seasonal vegetables

Sea Bass With Crushed Olives

sun blushed tomato & virage sauce

Slow Braised Feather Blade of Beef

with mashed potato and trimmings

## DESSERTS

Raspberry & White Chocolate Cheesecake (v)

with raspberry coulis

Christmas Pudding & Brandy Sauce

Mull Cheddar, Colston Basset Stilton

stout chutney, celery & grapes

Chocolate Delice With Blackberry & Chambord Compote

# WEEKEND HOOLIE'S

THURSDAY-SATURDAY

Set the festive season off with a bang and join us for the perfect party where we take it up a notch with a few seasonal extras.

Welcomed by a chilled glass of fizz and followed by our three course festive meal followed by live ceilidh band and DJ until the wee small hours (evening sitting only).

## AVAILABLE

12PM - 4:45PM	£39.95 per person
7PM - 11:45PM	£49.95 per person

\*Please note timings are approximate and guideline only. We do require full prepayment and menu pre order for all guests to be submitted by 30 November 2017. All dietary requirements can be catered to, please advise at time of booking. Open to public from midnight on Friday and Saturday evenings.



## STARTER

Baked Ricotta Tart (v)  
with a tomato, red pepper and basil chutney

Smoked Salmon  
capers, shallots & sweet mustard yoghurt dressing

Roast Tomato & Mascarpone Soup (v)  
basil pesto, crisp ciabatta

Duck Liver Parfait  
bacon jam & toasted brioche

## MAINS

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Pork Chipolatas, Roast Potatoes, Festive Vegetables, Cranberry Jus

Butternut Squash & Feta Pithivier (v)  
roast potatoes, seasonal vegetables

Sea Bass With Crushed Olives  
sun blushed tomato & virage sauce

Slow Braised Feather Blade of Beef  
with mashed potato and trimmings

## DESSERTS

Raspberry & White Chocolate Cheesecake (v)  
with raspberry coulis

Christmas Pudding & Brandy Sauce

Mull Cheddar, Colston Basset Stilton  
stout chutney, celery & grapes

Chocolate Delice With Blackberry & Chambord Compote

## DRINKS PACKAGES

WINTER WARMER  
£15 PER PERSON

(perfect for 6-8 guests)

Glass of Prosecco on arrival  
hot toddy plus selection of petit fours after dinner

MERRY MOET - £155

(perfect for 8-10 guests)

2 bottles of Moët on arrival  
hot toddy plus selection of petit fours after dinner

FESTIVE FOLLY - £250

(perfect for 10 guests)

2 bottles of Moët Ice Imperial on arrival  
(designed to be served on the rocks)  
bottle of Ketel One Vodka and complimentary mixers

## SUNDAY CARVERY

Join us throughout the festive season  
for our hearty carvery, perfect for  
family get togethers.

10th & 17th December 12:30PM

Adults £17.95 | Children £12.95

## FESTIVE FAYRE

Our three course festive menu is available  
throughout December in our bustling main bar.

### STARTER

Baked Ricotta Tart (v)

with a tomato, red pepper and basil chutney

Smoked Salmon

capers, shallots & sweet mustard yoghurt dressing

Roast Tomato & Mascarpone Soup (v)

basil pesto, crisp ciabatta

Duck Liver Parfait

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### MAINS

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### DESSERTS

Raspberry & White Chocolate Cheesecake (v)

with raspberry coulis

Christmas Pudding & Brandy Sauce

Mull Cheddar, Colston Basset Stilton

stout chutney, celery & grapes

Chocolate Delice With Blackberry & Chambord Compote

AVAILABLE 7 DAYS | 12PM-10PM

£26.95 per person



# CHRISTMAS DAY

Enjoy a relaxing meal in the main bar followed by tea or coffee served with festive minces pies

## STARTERS

### Cumin & Roast Pumpkin Soup

mascarpone, homemade bread and Scottish butter

### Salmon Pastrami

pickled red cabbage, sour cream and rye bread

### Mulled Pears in Roquefort dressing (v)

walnut and chicory salad

### Christmas Pork & Pheasant Terrine

studded with cranberries and pistachios, burnt apple puree, toasted brioche

## MAINS

### Roast Turkey

sausage and cranberry stuffing wrapped in bacon, pigs in blankets, buttered carrots, maple glazed parsnips, sprouts, goose fat roast potatoes, bread sauce and cranberry jus

### Grilled Fillet of Turbot

with a clam, mussel and new potato chowder, chive and chilli oil

### Roast Striploin of Castle Mey beef

Yorkshire pudding, buttered carrots, maple glazed parsnips, sprouts

and goose fat roast potatoes, red wine gravy

### Wild Mushroom & Artichoke Strudel (v)

carrot puree, kale pesto

## DESSERTS

### Christmas Pudding

served with brandy custard

### Chocolate Truffle Cake

with whipped mascarpone and cherry compote

### Sticky Toffee Pudding

salted caramel ice cream

### Selection of Scottish Cheeses

celery, grapes, oatcakes, onion Jam

Tea or Coffee and Mince Pies



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Adults £69.95 per person

Children £35.95 per person

includes 2 glasses of juice & a small present from santa

Sitting Times - 12.30PM & 4.30PM

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# HOGMANAY

A Wee Bite to Begin

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Wild Haggis, Bashed Neeps & Champit Tatties  
with a Shot of Whisky Cream

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Cock-a-Leekie  
with Chicken, Rice & Prunes

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Poached Salmon, Crisp Pancetta  
served with a wee Tattie Salad

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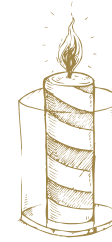
Fillet of Borders Beef  
Roasted Shallots, Baby Vine Tomatoes,  
Green Beans, Braised Potato & Red Wine Sauce

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Steamed Cloutie Dumpling  
with Clotted Cream

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Selection of Scottish Cheeses  
with Oatcakes & Chutney



## AUDITORIUM HOGMANAY HOOLIE

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THE ULTIMATE CITY CENTRE  
NEW YEAR'S SHIN DIG  
6:30PM-00:15AM

Start the evening with a glass of champagne before enjoying a seven course banquet in our stunning auditorium. Enjoy your favourite reels and jigs with our infamous live ceilidh band. Then, see in the bells before a further champagne reception allows you the perfect view of the castle fireworks display.

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£125 per person

(Please note ticket includes entry back into the auditorium at 12:30am when we reopen to the public)



# HOGMANAY CELEBRATIONS

## MAIN BAR HOGMANAY PARTY

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Enjoy an arrival dram followed by a delicious 3 course meal in the setting of our main bar. Live music to keep your toes tapping until a champagne reception takes you out onto Rutland Place for a perfect view of the city's famous fireworks display.

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7PM-00.15PM

£59.95 per person

(Please note ticket includes entry back into the main bar at 12:30am when we reopen to the public. Ticket does not include entry to auditorium)



## POST BELLS AFTER PARTY

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Step into your first Ceilidh of 2018 with live ceilidh bands in our stunning auditorium until 2am followed by DJ's keeping the part going until 5am.  
£20 per person.

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The main bar after party will be open to keep you dry and warm as you have few more hours to celebrate the New Year. Live acoustic music from 12:30am followed by DJ until the small hours.  
£10.00 per person.

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Tickets are available to purchase for entry to Ghillie Dhu from 12:30am. Tickets can only be purchased in person in venue from 01 November 2017.





# CHRISTMAS GIFTS ... MADE EASY

You can purchase a variety of gift experiences and monetary gift cards for Ghillie Dhu  
in venue and online at

 [giftideasscotland.co.uk](http://giftideasscotland.co.uk)



Please see website for Terms & Conditions.

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#### Booking Terms & Conditions

- A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking.
    - Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable.
      - Only one block method payment will be accepted for each booking
  - Ghillie Dhu will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met.
    - Please refer to our website for full terms and conditions and our severe weather policy.
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**GHILLIE-DHU**  
DRAMS - SCOTTISH FAYRE - JIGS & REELS

2 RUTLAND ST, EDINBURGH, EH1 2AD

0131 222 9930 | [EVENTS@GHILLIE-DHU.CO.UK](mailto:EVENTS@GHILLIE-DHU.CO.UK)

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