

Unwrap the magic of Christmas in Edinburgh.

This year, we have put together some unforgettable Christmas packages, designed to make your festive season extra special.

Whether you seek a grand and elegant celebration, a cosy and intimate gathering, or a magical city break for all the family, our collection of hotels and festive offerings promises to create those precious moments.

I look forward to welcoming you,

Gavin J. MacLennan

Group General Manager

The University of Edinburgh Hospitality Collection













Join us at The Brasserie for a truly festive feast!

Immerse yourself in the spirit of the season and embark on a culinary adventure with us.

Festive Lunch and Dinner
Thursday 28 November - Saturday 21 December*

Indulge in our exquisite Christmas menu, guaranteed to delight your taste buds and spark that festive spirit. Whether you're craving a hearty lunch or a cosy dinner, we've got you covered for all your festive dining needs.

Hogmanay Feast Tuesday 31 December**

For a memorable and intimate celebration, come and join us for a special Hogmanay dinner at The Brasserie.

Guests will enjoy a pre-dinner glass of fizz, followed by dinner served at 8:30pm before bringing in the bells at midnight.

Join us at The Brasserie at The Scholar and make this festive season truly memorable. Reservations or enquiries: thebrasserie@ed.ac.uk or call: +44 (0) 131 651 2142

Festive Menu

2 courses - £38. 3 courses - £45 (Served from 12 noon until 9pm, 7 days a week, 28 November – 21 December)

Starters

Carrot and Orange Soup Sage Crisps, Garlic Croutons

Ham Hock and Parsley Terrine
Balsamic Onions, Toasted Sourdough

Smoked Mackerel Pâté Ginger and Lime Cucumber, Oatcakes

Mains

Turkey Paupiette Sage and Onion Stuffing, Duck Fat Roast Potatoes, all the trimmings

Pan Seared Sea Bream Chestnut and Cranberry Tabbouleh, Chard, Roast Shallot Cream

Rolled Pork Shoulder
Maple Glazed Carrot, Vanilla Mash, Rosemary Jus

Salt Baked Beetroot Risotto Braised Celery, Sugared Almonds, Port-Soaked Raisins

Desserts

Mango Mousse Caramelised White Chocolate, Passion Fruit

> Pear Frangipane Tart Cinnamon Ice Cream

Duo of Scottish Farmhouse Cheeses, Grapes, Arran Oatcakes, Plum and Apple Chutney **Hogmanay Menu**

4-courses and a glass of Prosecco on arrival, £85 per person 8.30pm 31st December 2024

Amuse Bouche

Starters

Confit Sea Trout Prawn Spring Roll, Yuzu Mayonnaise, Pickled Daikon

Crispy Lamb Shoulder
Harissa Yoghurt, Preserved Lemon, Prune

Shallot Tarte Tatin Curly Endive, Walnut Pesto

Mains

Venison Loin & Cottage Pie Croquette Charred Leek, Cassis Jus

North Sea Cod Loin Aubergine Caviar, Courgette Noodles, Paprika Cream

Salt Baked Celeriac Cider Poached Celery, Parsley and Ginger Purée, Caramelised Apple Skirlie

Desserts

Farmhouse Scottish Cheeses Grapes, Oatcakes, Plum and Apple Chutney

> Mulled Plum Soup Ricotta and Orange Sorbet

Dark Chocolate Mocha Panna Cotta, Hazelnut Praline, Banoffee Sauce

bonnar's

Indulge in Elegance

Celebrate Christmas in Luxury

Christmas Eve Dinner

Tuesday 24 December***

Step back in time and experience
Christmas in a truly unique setting. Tucked
away within the historic walls of The
Scott Hotel, Bonnar's celebrates the best
of Scottish produce in an intimate and
historic setting, adding a touch of grandeur
to your festive table.

Escape the ordinary and join us for an experience combining exceptional cuisine with a relaxed ambiance.

Christmas Day Gourmet Feast

Wednesday 25 December***

Experience festive opulence at Bonnar's this Christmas Day. With our 5-course Christmas lunch you will be immersed in a culinary journey that will have you celebrating Christmas Day in style.

With just one sitting available, guests are invited to arrive at 1.30pm to savour our carefully curated menu in the elegance of our 18th-century baronial house. Join us as we create cherished memories in the true spirit of Christmas.

Hogmanay Dinner Tuesday 31 December***

Celebrate Hogmanay with an unforgettable evening featuring a lavish 7-course fixed menu, meticulously crafted to tantalise your senses and delight your palate.

Guests are asked to join us to commence the festivities with pre-dinner fizz and canapés at 8pm, setting the tone for an evening of refined luxury and culinary excellence as we welcome in the New Year in style at bonnar's.

Join us at The Scott as we create cherished memories in the true spirit of Christmas. Reserve a table now by emailing: bonnars@ed.ac.uk or call: +44 (0) 131 651 2142

Christmas Eve Menu

£75 per person Dinner will be served between 6.30pm & 8.30pm (last sitting)

Duck Egg Fermented Asparagus, Beurre Blanc or Jerusalem Artichoke

Chicory, Walnut

Pheasant Celeriac, Winter Truffle or Linguini Mushroom, Winter Truffle

+*+

Pear & Chocolate Tart
Brown Butter Ice Cream
Or
Chocolate
Fia. Buckwheat

Christmas Day Menu

£125 per person Sitting from 1.30pm

Trio of Salmon Smoked, House Cured & Tartare, Soda Bread Or

Mosaic of Leek Whisky-Soaked Prune and Wholegrain Mustard, Charred Sourdough

Cream of Lobster Bisque Or Wild Mushroom and Winter Truffle Velouté

+*+

Roast Turkey Paupiette, Sage and Onion Stuffing, Chipolata wrapped in Pancetta Or

Persian Butternut Squash Pistachio and Pomegranate Roast served with all the trimmings

Stilton, Edinburgh Honey, Cranberry

Bonnar's Sherry and Saffron Trifle Or Chocolate and Chestnut Yule Log

Hogmanay Menu

£110 per person Guests are asked to join us for predinner fizz and canapes from 8pm

Canapés & Fizz

Grilled Oyster House Kimchi, Spring Onion Tops

Baked Jerusalem Artichoke Velouté White Chocolate, Dill

> Lobster and Salmon Ravioli Lobster Oil, Salmon Sand

Venison Loin Roast Potato Mousse, Haricot Beans, Worcester Jelly

Black Crowdie 'Cigar'

Jerusalem Artichoke Crème Brûlée White Chocolate Sorbet, Dill

Sweets

S C O T T

-HOTEL-

Unwrap unforgettable memories.

Stay with us at The Scott this Christmas.

Indulge in comfort within our boutique bedrooms, each one a sanctuary of its own. With no two rooms alike, you will discover 37 rooms that seamlessly blend modern amenities with the historic charm of the original building. Sink into Elite™ Lily mattresses draped with the finest linens, and pamper yourself in exquisitely designed en-suite bathrooms stocked with Laura Thomas toiletries and plush amenities, including fluffy towels, bathrobes and slippers.

Unwind in our recently refreshed Velvet Lounge with its exceptional selection of specialty gins, Champagnes, and whiskies, and a curated wine list chosen by L'Art Du Vin. Savour a delectable breakfast spread and enjoy an intimate haven for a bespoke Christmas dinner experience at Bonnar's, where our commitment to fresh, responsibly sourced ingredients elevates every dish.





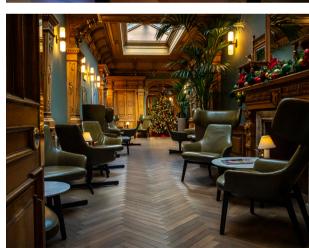


To book a room, please visit our website www.uoecollection.com or call +44 (0) 131 651 2189.











Leave the car and forget the taxi!

Or head into the city centre, experience Edinburgh's Christmas Markets, and stay at The Scholar or KM Hotel and Apartments







The Scholar Hotel, home to The Brasserie, is located next door to The Scott Hotel.

Once you have enjoyed your breakfast in The Brasserie, take yourself for a stroll round the landscaped gardens and finish your festive stay in style.

The hotel's contemporary restaurant, bar and garden dining area proudly serve the highest quality breakfast, lunch and dinner from locally sourced Scottish ingredients.

KM Hotel offers modern accommodation in an enviable location that sits between the Royal Mile and Southside.

The compact double rooms are perfect for those wishing to stay in the heart of the old town.

Guests can enjoy breakfast the next day in our breakfast room, Circa, and take a morning stroll in Edinburgh's vibrant Southside. KM Apartments, located next door to KM Hotel, offer a little extra space.

Guests can pay to have a leisurely breakfast in KM Hotel's breakfast room, Circa, or they can go for a morning stroll and explore all that Edinburgh's Southside has to offer.

To book a room, go to our website www.uoecollection.com or call +44 (0) 131 651 2189.



- For groups of 6 or more reserving our festive menu at The Brasserie at The Scholar, we kindly request a £20 per person non-transferable, nonrefundable deposit at the time of booking. This deposit will be deducted from your final bill. Full prepayment is due 7 days prior to your reservation.
- ** For the Hogmanay Menu served in The Brasserie at The Scholar, a preorder is required, at the latest, 7 days ahead of the reservation. We also kindly request a £20 per person non-transferable, non-refundable deposi at the time of booking for all guests. This deposit will be deducted from your final bill. Full prepayment is due 7 days prior to your reservation.
- *** For the Christmas Eve, Christmas Day and Hogmanay Dinner menus in Bonnar's at The Scott, a pre-order is required, at the latest, 7 days ahead of the reservation. For all festive menus served in Bonnars at The Scott, we kindly request a £20 per person non-transferable, non-refundable deposit at the time of booking for all guests. This deposit will be deducted from your final bill. Full prepayment is due 7 days prior to your reservation.

The organiser for each party is responsible for providing the hotel with the pre-order, for making payment of the deposit & final balances and to pay this by the agreed date.

Food allergies and intolerances: We welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please inform the hotel at the time of booking or earliest convenience of any known allergies or intolerances. Please note that game may contain shot

The hotel(s) reserves the right to move events or rooms, or cancel an event if it proves necessary or minimum numbers are not achieved. We also reserve the right to stipulate table configurations to best fit the room and all groups. We will endeavour to accommodate requests where possible, however, please note you may be asked to share a table with another group.

Please note, we reserve the right to alter prices and menu content due to fluctuating conditions. Prices include VAT at the prevailing rate.

