



TWENTY

PRINCES STREET

FESTIVE SEASON 2024





2 COURSES - £32 ▪ 3 COURSES - £42



SMOKED MACKEREL PÂTÉ

Avruga caviar, house pickles, toasted English muffin

SPICED CARROT SOUP (V)

Lemon crème fraîche, house bread, herb butter

GRILLED OYSTER MUSHROOMS (VG)

Jerusalem artichoke purée, toasted hazelnuts, mushroom gravy

BRAISED BEEF CHEEKS

Celeriac purée, grilled leeks, red wine jus

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TURKEY BALMORAL

Turkey and haggis ballotine, pigs in blankets, duck fat roasted potatoes, sautéed sprouts, glazed heritage carrots, gravy, cranberry sauce

BUTTERNUT SQUASH RISOTTO (VG)

Grilled hasselback squash, toasted pumpkin seeds, plant parmesan

GRILLED 10OZ SIRLOIN (£10 SUPPLEMENT)

Dauphinoise potatoes, creamed spinach, peppercorn sauce

PAN FRIED SEA BASS

Sautéed winter greens, new potatoes, mussels, bouillabaisse sauce, saffron mayonnaise

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ORANGE AND ALMOND TART (VG)

Whipped orange cream, berry compote



STEAMED GINGER PUDDING

Salted butterscotch, vanilla ice cream

BLACK FOREST CHEESECAKE

Dark chocolate and sour cherry cheesecake, toasted meringue

(V) – VEGETARIAN (VG) – VEGAN

Many of our dishes are available gluten free & / or dairy free versions – ask your server for more information. Please note our food is prepared in a kitchen where major allergens including nuts, cereals, shellfish and others are present and our menu does not include all ingredients. Please speak to your server if you have any allergies or intolerances to foods. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 12% is applied to all tables.



2 COURSES - £37.50 • 3 COURSES - £47.50



SMOKED SALMON PARFAIT

Keta caviar, house pickles, toasted English muffin

SPICED CARROT SOUP (V)

Lemon crème fraîche, house bread, herb butter

GRILLED OYSTER MUSHROOMS (VG)

Jerusalem artichoke purée, toasted hazelnuts, mushroom gravy

BAKED SCALLOPS (£3 SUPPLEMENT)

Roasted fennel, bouillabaisse sauce, saffron mayonnaise

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TURKEY BALMORAL

Turkey and haggis ballotine, pigs in blankets, duck fat roasted potatoes, sautéed sprouts, glazed heritage carrots, gravy, cranberry sauce

BETROOT WELLINGTON (VG)

With spinach and mushroom duxelles, grilled hasselback squash, celeriac purée, onion gravy

GRILLED 10OZ RIBEYE (£10 SUPPLEMENT)

Dauphinoise potatoes, creamed spinach, peppercorn sauce

BAKED COD

Sautéed winter greens, new potatoes, grilled leeks, mussels, samphire, dill and tarragon cream

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ORANGE AND ALMOND TART (VG)

Whipped orange cream, berry compote, mince pie ice-cream

STEAMED GINGER PUDDING (V)

Salted butterscotch, mulled pear, vanilla ice cream



BLACK FOREST CHEESECAKE (V)

Dark chocolate and sour cherry cheesecake, toasted meringue, cherry and pistachio ice cream

SCOTTISH CHEESEBOARD

Isle of Mull cheddar | Crowdie | Howgate Brie
oatcakes, candied walnuts, chutney

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CHRISTMAS
DAY

£100 PER PERSON

SMOKED SALMON PARFAIT

Keta caviar, house pickles, toasted English muffin

CHICKEN AND SMOKED PANCETTA TERRINE

Marinated cucumbers, beer mustard, oat crispbread

BUTTERNUT SQUASH RISOTTO (VG)

Toasted pumpkin seeds, crispy kale, plant parmesan

BAKED SCALLOPS

Roasted fennel, bouillabaisse sauce, saffron mayonnaise

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TURKEY BALMORAL

Turkey and haggis ballotine, pigs in blankets, duck fat roasted potatoes, sautéed sprouts, glazed heritage carrots, gravy, cranberry sauce

PAN FRIED COD LOIN

Sautéed winter greens, fried gnocchi, grilled leeks, lemon and brown shrimp butter

BETROOT WELLINGTON (VG)

With spinach and mushroom duxelles, grilled hasselback squash, celeriac purée, onion gravy

GRILLED 8OZ BEEF FILLET

Dauphinoise potatoes, creamed spinach, braised chicory, red wine jus

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ORANGE AND ALMOND TART (VG)

Whipped orange cream, berry compote, mince pie ice-cream

STEAMED GINGER PUDDING (V)

Salted butterscotch, mulled pear, vanilla ice cream

BLACK FOREST CHEESECAKE (V)

Chocolate and sour cherry cheesecake, toasted meringue, cherry and pistachio ice cream

SCOTTISH CHEESEBOARD

Isle of Mull cheddar | Crowdie | Howgate Brie
oatcakes, candied walnuts, chutney

KIDS

£50 PER PERSON

CARROT SOUP

Bread roll

MONKFISH SCAMPI

Tartare sauce

CHICKEN & LEEK CROQUETTES

Herb mayo

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ROASTED TURKEY BREAST

Pigs in blankets, duck fat roasties, sautéed sprouts, roasted carrots, gravy

PAN FRIED SEA BASS FILLET

Triple cooked chips, buttered peas, creamy lemon sauce

GNOCCHI (V)

Cheese sauce, creamed spinach, garlic bread

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VANILLA CHEESECAKE (V)

Toffee popcorn, caramel sauce

GINGERBREAD PUDDING (V)

Vanilla ice cream

BROWNIE SUNDAE (V)

Chocolate ice cream, whipped cream, Nutella sauce, hazelnut crumb

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BOXING
DAY
ROAST

£45 PER PERSON



SMOKED MACKEREL PÂTÉ

Pickled fennel, toasted English muffin

BUTTERNUT SQUASH RISOTTO (VG)

Spiced pumpkin seeds, crispy kale, plant parmesan

CHICKEN AND SMOKED PANCETTA TERRINE

House pickles, beer mustard, oat crispbread

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ROAST

BEEF SIRLOIN

Yorkshire pudding, root veg mash, glazed carrots, creamed cabbage,
roast potatoes, beef gravy

CHICKEN SUPREME

Chicken leg and leek croquette, Yorkshire pudding, root veg mash,
glazed carrots, creamed cabbage, roast potatoes, chicken gravy

WILD MUSHROOM AND SPINACH WELLINGTON (VG)

Root veg mash, glazed carrots, creamed cabbage, roast potatoes, onion gravy

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STICKY TOFFEE PUDDING (V)

Salted butterscotch, mulled pear, vanilla ice cream

BLACK FOREST CHEESECAKE (V)

Chocolate and sour cherry cheesecake, toasted meringue,
cherry and pistachio ice cream



ORANGE AND ALMOND TART (VG)

Chocolate ganache, orange sorbet

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HOGMANAY

LANG MAY YER LUM REEK

BRING IN THE BELLS WITH US AT TWENTY OR JUNIPER AND TOAST TO THE NEW YEAR

WE ARE OPEN FOR BUSINESS AS USUAL

HAPPY NEW YEAR FROM ALL OF US AT HOTEL INDIGO EDINBURGH - PRINCES STREET





HOW TO BOOK

FESTIVE LUNCH, FESTIVE DINNER & BOXING DAY

Parties of up to 12 guests can be booked online

FESTIVE DRINKS AT JUNIPER

Parties of up to 10 guests can be booked online

CHRISTMAS DAY

Full pre-payment on booking. Email christmas@twentyprincesstreet.co.uk to book

HOGMANAY AT TWENTY AND HOGMANAY AT JUNIPER

Parties of up to 10 guests can be booked online

LOOKING TO BOOK A LARGER PARTY OR NEED SOME MORE INFORMATION?

Email us at CHRISTMAS@TWENTYPRINCESSTREET.CO.UK or
give us a call on 0131 652 7370

All parties of 6 or more in Juniper and in Twenty require credit card security on booking, with the exception of Christmas Day



TWENTY

PRINCES STREET

TWENTYPRINCESSTREET.CO.UK

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