



TWENTY

PRINCES STREET

FESTIVE SEASON 2026





2 Courses - £40 ▪ 3 Courses - £48

Starters



Smoked salmon & crowdie roulade Avocado mousse, dill oil

Carrot, ginger & orange soup Clementine butter, warm bread (v/vg*)

Haggis, neeps & tatties Crispy red onion, Arran mustard cream

Whipped brie Cranberry & orange jelly, candied walnuts, crostini, rocket oil (v)

King Scallop Charred corn, burnt apple purée, white wine cream (£5 supplement)



Mains

Roast turkey Cranberry stuffing, fondant carrot, sprouts, roast potatoes, cranberry jus

Pan roast sea trout Smoked mash, green beans, savoy cabbage, white wine sauce

Slow cooked beef bourguignon Pearl onion, pancetta, black pudding mash, fondant carrot, red wine jus

Spiced butternut squash Puy lentil cassoulet, roast red onion, mint yoghurt (vg)

Ribeye steak Hand cut chips, king oyster mushroom, roast plum tomato, pepper & mustard sauce (£5 supplement)

Sides

Braised red cabbage -£5 • **Pigs in blankets** - £7 • **Roast potatoes** - £5 • **Brussel sprouts** - £5

Desserts



Ginger pudding Toffee sauce, vanilla ice cream

Apple crumble cake Aerated custard

Black forest cheesecake

Dundee Tart Mince pie ice-cream (vg)



v = vegetarian • vg = vegan • * = can be modified to accommodate respective diets.

Please note that food is prepared in a kitchen where major allergens are present and menu descriptions do not contain all ingredients.

All meat weights are uncooked. Prices are in GBP and include VAT.



CHRISTMAS DAY

3 Courses - £110

Christmas day reservations must be prepaid in full. This prepayment does not include a service charge. A discretionary service charge of 12.5% will be added to your bill on the day.

This prepayment is refundable on cancellation until November 25th 2026. After this time, the deposit amount will be lost in full on cancellation.

All Christmas day reservations must submit a food pre-order by email to sales@hiedinburghcity.com by December 4th 2026. This must highlight any dietary restrictions that the kitchen need to be aware of.

Please note that not all dishes can be modified to cater for specific dietary requirements – please ask for an allergens matrix if you wish to see what allergens are present in specific dishes.

Starters

Smoked salmon

Cray fish, horseradish cream, lime gel, ciabatta shards

Carrot, ginger & orange soup

Clementine butter, warm bread (v/vg*)

Haggis, neeps & tatties

Crispy red onion, Arran whisky mustard cream

King scallop

Bacon crumb, caviar, roast tomato velouté

Whipped brie

Cranberry & orange jelly, candied walnuts, crostini, rocket oil

Mains

Roast turkey

Cranberry stuffing, fondant carrot, sprouts, roast potato, pigs in blankets, cranberry jus

Pan roast sea trout

chive crushed potatoes, mussel & coconut broth

Slow cooked beef bourguignon

pearl onion, pancetta lardons, black pudding mash, fondant carrot, red wine jus

Spiced butternut squash

Puy lentil cassoulet, roast red onion, mint yoghurt (vg)

Seared filet of beef

Cherry tomato, pearl onion, king oyster mushroom, hand cut chips, Arran whiskey mustard sauce

Desserts

Ginger pudding

Toffee sauce, vanilla ice cream

Apple crumble cake

Aerated custard

Black forest cheesecake

Dundee Tart

Mince pie ice-cream (vg)

Scottish cheese selection

Onion chutney

KIDS

3 Courses - £55

Kids menu is available to those 12 years old and younger

Starters

Tomato soup

Warm bread (v/vg*)

King scallop

Bacon crumb, caviar, roast tomato velouté

Whipped brie

Cranberry and orange jelly, candied walnuts, crostini, rocket oil (v)

Haggis

Neeps & tatties

Mains

Roast turkey

Cranberry stuffing, fondant carrot, sprouts, roast potato, bacon wrapped chipolata, cranberry jus

Seared filet of beef

Cherry tomato, pearl onion, king oyster mushroom, hand cut chips, mustard sauce

Penne pasta

Tomato ragu, garlic bread (v/vg*)

Cheeseburger

Chips, house salad

Desserts

Ginger pudding

Toffee sauce, vanilla ice cream

Apple crumble cake

Aerated custard

Black forest cheesecake

Dundee Tart

Mince pie ice-cream (vg)

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.



BOXING DAY ROAST

available all day

• 2 Courses - £45 • 3 Courses - £50 •

Please note, this menu will be the only available menu on 26th December 2026. We will not be operating an a la carte menu.

Starters



Carrot, ginger & orange soup Clementine butter, warm bread (v/vg)

Haggis, neeps & tatties Crispy red onion, Arron mustard cream

Whipped brie Cranberry & orange jelly, candied walnuts, rocket oil (v)



Mains

Roast contre-fillet of beef Roast potatoes, roast root vegetables. Yorkshire pudding, red wine gravy

Roast rump of lamb Roast potatoes, roast root vegetables. Yorkshire pudding, mint jus

Roast breast of chicken Roast potatoes, roast root vegetables. carrot purée, red wine gravy

Nut roast Roast potatoes, roast root vegetables, sauce Espagnole (vg)

Sides

Braised red cabbage -£5 • **Pigs in blankets** - £7 • **Roast potatoes** - £5 • **Brussel sprouts** - £5

Desserts



Ginger pudding Toffee sauce, vanilla ice cream

Apple crumble cake Aerated custard

Black forest cheesecake

Dundee Tart Mince pie ice-cream (vg)



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HOGMANAY 2026

5
Course
£75

Amuse

Butternut squash velouté Ciabatta crouton (vg)

Starters

King scallop Bacon crumb, caviar, roast tomato velouté

Haggis, neeps & tatties Crispy onion, Arran mustard cream

Smoked salmon & cray fish Lime mayo, baby gem, basil brioche

Spiced carrot panna cotta (VG)

Intermediate

Blood orange sorbet

Mains

Filet of beef Caramelised onion purée, king oyster mushroom, hand cut chips, whisky mustard sauce

Venison saddle Fondant carrot, pot Neuf, brambles, crispy pancetta

Harissa butternut squash Chickpea tagine, roasted red onion, minted yoghurt (vg)

Supreme of chicken Buttered mash, roasted root vegetables. Yorkshire pudding, chicken jus

Baked seabass Butter bean stew, charred leek, sauce Provençal

Desserts

Ginger pudding Toffee sauce, vanilla ice cream

Apple crumble cake Aerated custard

Black forest cheesecake

Dundee Tart Mince pie ice-cream (vg)



All reservations must be secured with valid credit card details. No money will be taken on booking. This card will only be charged at £20 per person in the event of a no-show on the day of the booking, or a late cancellation less than 24 hours in advance. Please note that dishes are prepared in a kitchen where major allergens are present. A discretionary service charge of 12.5% will be added to your final bill. Should you require more information, please contact reservations@twentyprincesstreet.co.uk



TWENTY
PRINCES STREET

J JUNIPER
EDINBURGH

HOW TO BOOK

FESTIVE ALL DAY MENU & BOXING DAY ROAST

Up to 12 guests can be booked online

FESTIVE DRINKS AT JUNIPER

Up to 12 guests can be booked online



CHRISTMAS DAY

Email christmas@twentyprincesstreet.co.uk to book. Full prepayment required

HOGMANAY AT TWENTY - SET MENU & A LA CARTE

Up to 12 guests can be booked online. Card security required for all reservations.



HOGAMANY AT JUNIPER - DRINKS RESERVATION

Up to 12 guests can be booked online.

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

Email us at christmas@twentyprincesstreet.co.uk



TWENTY
— PRINCES STREET —

TWENTYPRINCESSTREET.CO.UK

20 Princes Street, Edinburgh, EH2 2AN, T. 0131 652 7370

