



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.