



# THE BONHAM CHRISTMAS PACKAGE

24th – 26th December  
From £249 per person based on 2 people sharing a room.

Overnight stay on Christmas Eve & Christmas Day | Mince pies and mulled wine on evening of the 24th | 3 course dinner on 24th | 6 course lunch on Christmas Day | Gift in your room on arrival | Full Scottish breakfast each morning

# THE BONHAM HOGMANAY PACKAGE

30th December – 1st January  
From £324 per person based on 2 people sharing a room.

Overnight stay on the 30th and Hogmanay | 4 course dinnner on the 31st | Bucks Fizz on the 1st | Gift in your room on arrival | Full Scottish breakfast each morning



35 Drumsheugh Gardens | 0131 2266050 | [restaurant@thebonham.com](mailto:restaurant@thebonham.com)

## FESTIVE MENU

2 Course Menu – £24.95 | 3 Course Menu – £27.95 / half bottle wine £36.50  
Available Thursday to Sunday from 25th November – Lunch and Dinner

### STARTER

- Jerusalem artichoke soup with burnt pear and walnut
- Tempura nori wrapped Shetland salmon, wasabi aioli, daikon radish & shiso salad
- Ailsa Craig goats cheese panacotta, celery, apple, beetroot crackers
- Free range chicken and black pudding presse, piccalilli, toasted hazelnut bread

### MAIN

- Turkey chestnut and sage ballotine, duck fat potatoes and all the trimmings
- Scrabster hake pumpkin & Parmesan velouté, chestnut shavings, crisp kale
- Forest mushroom and spinach Wellington, clava brie, hazelnut and cranberry, fine herb salad
- Slow cooked Scottish borders beef, horseradish root vegetable mash, braised shallot, Malbec jus

### DESSERT

- Duo of Scottish mature cheeses, frozen grapes, chutney, Arran oaties
- Warm chocolate fondant, salted caramel, honey comb, vanilla ice cream
- Panettone bread and butter pudding, boozy ice cream
- Orange and stem ginger cake, rum and raisin ice cream

## CHRISTMAS DAY MENU

12pm for 12:30pm / 4:30pm for 5:00pm  
£95 per person

### 5 Course Menu

- Celeriac, hazelnut and truffle soup
- Hebridean peat smoked salmon pate, tomato, avocado pureé, black treacle bread
- Whipped Lady Mary cheese, truffle honey, chicory and walnut salad
- Turkey chestnut and sage ballotine, duck fat potatoes and all the trimmings
- Warm dark chocolate fondant, dulce de leche caramel, honeycomb ice cream
- Coffee and petit fours

### 5 Course Vegetarian Menu

- Jerusalem artichoke soup with burnt pear
- Beetroot terrine, goats cheese mousse, pear and walnuts
- Truffle honey, chicory and walnut salad
- Forest mushroom and spinach Wellington, clava brie, hazelnut and cranberry
- Warm dark chocolate fondant, dulce de leche caramel, honey comb ice cream
- Coffee and petit fours

## CHRISTMAS DAY PRIVATE FAMILY DINING

4 course menu with your own turkey to carve  
(Plus gift for children 12 and under)  
£75 per person | £50 for 12 years and under  
Minimum of 12 Adults

Enjoy your own private dining room on Christmas Day in the stunning refurbished Dean Suite for up to 16 guests, or for a more intimate gathering in our Snug up to 8 guests.

For more information please contact our Events Team on:  
0131 2266050 | [events@thebonham.com](mailto:events@thebonham.com)



## THE BONHAM BOXING DAY LUNCH

3 course menu with half bottle of wine  
Festive cocktail on arrival  
£35 per person | 1pm – 5pm