



CHRISTMAS
AT THE BONHAM

B



THE BONHAM FESTIVE MENU

3-courses and half a bottle of wine, £48 per person
£52 per person for Friday lunchtimes
Available Thurs to Sun, 21st Nov – 22nd Dec & Christmas Eve
12.30pm to 2.30pm and 6.30pm to 9.30pm

STARTERS

JERUSALEM ARTICHOKE VELOUTÉ
burnt pear, walnut

TEMPURA NORI WRAPPED SHETLAND SALMON
wasabi aioli, daikon radish & shiso salad

HAM HOCK, CHICKEN & GUINEA FOWL TERRINE
savora mustard pickles, chicken fat toast

CAULIFLOWER PANNACOTTA
Lanark blue cheese, walnuts, pickled celery

MAINS

TURKEY BALLOTINE, ONION STUFFING
duck fat roast potatoes, all the trimmings

BUTTERNUT SQUASH RISOTTO
gorgonzola, crispy sage

SLOW-COOKED SCOTTISH BORDERS BEEF
horseradish, root vegetables, braised shallot, Malbec jus

NORTH ATLANTIC COD
smoked mash, charred spring onion, haddock dumpling, coastal herbs

SWEETS

DUO OF SCOTTISH MATURE CHEESES
frozen grapes, chutney, Arran oaties

VALRHONA CHOCOLATE FONDANT
dulce de leche, honeycomb, vanilla ice cream

WARM ORANGE & STEM GINGER CAKE
fromage frais sorbet

STOLLEN PARFAIT
clementine gel, rum & raisin cream

SIDES £5.50

Duck fat roast potatoes
Thyme & honey root vegetables
Feta, tomato & red onion salad



B





THE BONHAM CHRISTMAS DAY

12.30pm & 5.30pm sittings on the 25th December 2024
5-course menu £140 per person

MENU

AMUSE BOUCHE

HEBRIDEAN PEAT-SMOKED SALMON PATE
smoked tomato, avocado purée, black treacle bread

COCKBURN HAGGIS
potato espuma, pickled turnips, heritage carrot crisps

BEEF ROSSINI
parsley & smoke mash, king oyster mushroom

STOLLEN PARFAIT
clementine gel, rum & raisin cream

VEGETARIAN MENU

AMUSE BOUCHE

CAULIFLOWER PANNACOTTA
walnuts, pickled celery

COCKBURN VEGGIE HAGGIS
potato espuma, pickled turnips, heritage carrot crisp

WINTER ROOT VEGETABLE WELLINGTON
whipped crowdie, chicory, walnuts

STOLLEN PARFAIT
clementine gel, rum & raisin ice cream



B



THE BONHAM HOGMANAY MENU

4-courses and a glass of Prosecco on arrival, £89 per person
31st December 2024

AMUSE BOUCHE

COCKBURN HAGGIS
black truffle & potato foam, heritage crispy carrot

STARTERS

MONKFISH & SALMON MOSAIC
confit leek, lemon purée, buttermilk & nasturtium oil, keta caviar

HERITAGE BEETROOT TARTARE
apple, celeriac, Katy Rodgers' crème fraîche

SMOKED DUCK BREAST & PERIGORD FOIE GRAS TORCHON
port roasted fig, brioche, forage winter mushrooms

MAINS

ISLE OF MULL CHEDDAR SOUFFLE
wilted spinach, candied walnut, purple stem broccoli

SIMPSON GAME SCOTTISH VENISON SADDLE
salsify, celeriac fondant, pickled red cabbage, savoy cabbage, hazelnuts

NORTH SEA HALIBUT
saffron parmentière potatoes, Scottish shellfish velouté, charred spring onion

SWEETS

FARMHOUSE SCOTTISH CHEESES
frozen grapes, Arran oatcakes, spiced pear & apple chutney

CHIA SEEDS PUDDING
coconut chai, orange sorbet

AMEDEI CHOCOLATE GANACHE
thyme meringue, honeycomb, vanilla ice cream



B





DIETARY REQUIREMENTS

We endeavour to cater for everyone's dietary requests. It helps if we know in advance. If possible, please contact our team at time of booking.

ACCOMMODATION

Should you wish to stay with us, bed and breakfast rates are available from £220 in December. Rates are based on two adults sharing a Townhouse Bedroom and are subject to availability. Room upgrades are available.

HOW TO BOOK

Please book online at thebonham.com or contact our friendly team:
T: 0131 226 6050 | E: restaurant@thebonham.com

SERVICE CHARGE

A discretionary 12.5% served charge is applied to all tables.



THE BONHAM
35 Drumsheugh Gardens
Edinburgh, EH3 7RN

