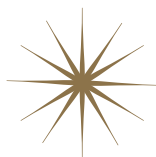
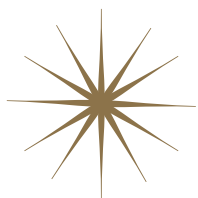




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CHRISTMAS
AT THE BONHAM



FESTIVE MENU

Available Thurs to Sun from 20 Nov – 21 Dec 2025 & Christmas Eve.
12.30pm to 2.30pm and 6.30pm to 9.30pm.
3-courses and half a bottle of wine, £52 per person for lunch, £56 for dinner.
£56 per person for Friday lunchtimes.

STARTERS

CAULIFLOWER VELOUTÉ
parmesan beignets, apple, curry oil



DUCK LIVER PARFAIT ECLAIR
hazelnut, pistachios, pickled cucumber, red onion pearls

HAM HOCK PRESSÉ
savory pickles, duck fat brioche toast



PEAT SMOKED NORTH SEA HADDOCK
leek & potato espuma

MAINS

POTATO & BUTTERNUT SQUASH GALETTE
ricotta charred corn, toasted pumpkin seeds, watercress

SCRABSTER HAKE
crab laksa, vegetables gyoza dumplings, prawn cracker, coriander essences

TURKEY BALLOTINE
onion stuffing, duck fat roast potatoes & the trimmings

SLOW COOKED SCOTTISH BEEF
crushed horseradish & root vegetables, braised shallot petals, jus

DESSERT

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

VALRHONA CHOCOLATE FONDANT DULCE DE LECHE
honeycomb, vanilla ice cream

WARM ORANGE & STEM GINGER CAKE
fromage frais sorbet

BAILEY'S MOUSSE
cherry apples, pecan and cinnamon crumb

SIDES £5.50

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



CHRISTMAS DAY

Lunch served 12 noon & 5pm on the 25th December 2025
5-course menu £155 per person



MENU

AMUSE BOUCHE

DUCK LIVER PARFAIT ECLAIR
hazelnut, pistachios, pickled cucumber, red onion pearls

BLACKENED COD
dal, cauliflower popcorn, smoked oil, nasturtium leaf

SCOTTISH BORDERS BEEF "ROSSINI"
parsley & smoked butter mash, king oyster mushroom

STOLLEN PARFAIT
clementine gel, rum & raisin ice cream



VEGETARIAN MENU

AMUSE BOUCHE

CAULIFLOWER PANNACOTTA
walnuts & pickled celery

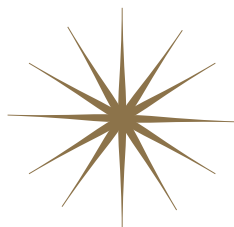
DAL VADA
coconut foam, tempered tomato coulis, curry leaves & garlic dust

WINTER ROOT VEGETABLE WELLINGTON
whipped crowdie, chicory & walnuts

STOLLEN PARFAIT
clementine gel, rum & raisin ice cream



Bespoke children's menu (12 and under)
available on request at £80 per child



HOGMANAY



31st December 2025, 6.00pm – 8.00pm
Welcome glass of fizz & 4 course menu, £95 per person

AMUSE BOUCHE

COCKBURNS 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 & DUCK LIVER FOIE GRAS TORCHON
port roasted fig, brioche, forage winter mushrooms

MAINS



ISLE OF MULL CHEDDAR SOUFFLE
wilted spinach, candied walnuts, 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

DESSERT

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

CHAI SEED PUDDING
coconut chai, orange sorbet

AMEDEI CHOCOLATE GANACHE
thyme meringue, honeycomb, vanilla ice cream





DIETARY REQUIREMENTS

We endeavour to cater for everyone's dietary requests. It helps if we know in advance. If possible, please mention to 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.

PRIVATE DINING

We have two private dining rooms available that seat up to 40 guests.

For more information please contact our Events Team:

T: 0131 226 6050 | E: events@TheBonham.com

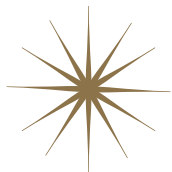
HOW TO BOOK

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