

# Festive Gatherings



1ST DECEMBER 2021 TO 2ND JANUARY 2022

Festive Gatherings at The Balmoral invites small groups to enjoy an innovative, bespoke family-style banquet this festive season. The evening will be tailored specifically to diners' tastes, delivered with a sense of theatre, all within one of Edinburgh's most beautiful private dining spaces majestically overlooking the Castle.

This personalised experience starts with The Balmoral's Executive Chef, Gary Robinson collaborating with you via a one-to-one consultation to curate a bespoke festive menu and evening. As an elevated dining experience, Festive Gatherings allow groups of 12 to 30 guests to experience elevated sharing plates alongside paired wines, featuring the finest, seasonal ingredients and produce the Scottish larder has to offer - making this year's celebrations truly unique.

Every detail of the evening is personalised, from the drinks and menu to the dressing of the room. As the menu is presented, a narrative is provided around each course by one of the chefs, showcasing the history of each dish, method of cooking and its connection to local suppliers, giving guests an exclusive insight into the stories and provenance behind each dish.



THE BALMORAL  
EDINBURGH

The Balmoral, 1 Princes Street, Edinburgh, EH2 2EQ | T:+44 0131 556 2414  
E: [reservations.balmoral@roccofortehotels.com](mailto:reservations.balmoral@roccofortehotels.com) | [www.roccofortehotels.com](http://www.roccofortehotels.com)

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## SAMPLE MENU

### Festive snacks

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Sourdough, whipped Edinburgh butter

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Tweed Valley beef carpaccio, beetroot, crowdie, kale and mandarin salad,  
maple and Amontillado sherry dressing

Belhaven hot and cold smoked salmon platter,  
langoustine Mary Rose, classic garnish

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Turkey ballotine, roast rooster potatoes, panache of vegetables,  
mulled red cabbage, brioche bread sauce

Baked gammon with clove and anise, roof top honey,  
Granny Smith apple and crackling

Jerusalem artichoke macaroni, wild mushroom, horseradish, sage and  
parsley, hazelnut and truffle gremolata

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Sambirano 68% chocolate tart, Belle Helene style

Coconut tapioca, lime curd, compressed pineapple  
with passionfruit and ginger bubbles

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St Andrews cheddar, Oatcakes, grapes & chutney

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Balmoral blended coffee and the Rare Tea Co. tea served with  
mulled wine flumps, pistachio nougat and mince pies

*Up to 30 guests  
£125 per person*



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