It's the Most Wonderful Time of the Year
Experience an unforgettable festive season at The Balmoral, where warm Scottish hospitality meets outstanding cuisine and festive decorations in abundance.

We have curated a series of exciting and varied events to inspire and delight over the entire festive season. Using only the finest locally sourced seasonal ingredients, our Executive Chef Jeff Bland has created a wide range of culinary delights for 2015. However you choose to celebrate with us you will be assured a warm welcome and festive experience to treasure.
FESTIVE PARTIES

Celebrate the festive season in style by hosting your own exclusive party at The Balmoral.

Glide up the red carpet, past our grand Christmas tree into one of our elegant private dining suites. With a glass of sparkling wine in hand, take in the panoramic views of the city’s Christmas wonderland before enjoying a 3-course dinner and dancing. Our dedicated event planners will ensure your party is tailored to your requirements, with particular attention to the little touches that make all the difference. Available for a minimum of 50 people.

£46.50 per person

PARTY PACKAGE

- Red carpet arrival
- Welcome glass of Prosecco
- 3-course festive dinner
- Party novelties and table decorations
- Christmas DJ
- Exclusive use of private dining suite

MENU

- Roast pumpkin soup with croutons and sage leaves
- Breast of Letham turkey with traditional trimmings and brandy sauce
- Chocolate caramel mousse, Christmas cookies, orange and star anise ice-cream

events.balmoral@roccofortehotels.com
+44 (0) 131 622 8843
Palm Court is a romantic and timeless venue in which to celebrate the festive season.

Sip on vintage Champagne and indulge with our award-winning Afternoon Tea under the canopy of our exotic palm trees. Throughout December we will be serving our iconic festive Afternoon Tea accompanied by music from our very own harpist.

**FESTIVE AFTERNOON TEA**

£35 per person  
£50 per person with a glass of Champagne  
Served daily from Noon to 5.30pm  
*Advanced bookings are highly recommended.*

**FIREWORKS HOGMANAY**

Enjoy the timeless surroundings of Palm Court this Hogmanay with a Champagne arrival followed by a 5-course menu, created by Executive Chef Jeff Bland. A jazz band will perform throughout the evening, creating a relaxed ambiance in which to celebrate this special time of year. As midnight approaches, you will be escorted to one of our stunning castle-view suites to view the magnificent fireworks display over Edinburgh Castle with a glass of Champagne. The evening will commence at 8pm and draw to a conclusion at 2am.

£150 per person  
£75 per child (under 12)

**MENU**

- Pressed foie gras with pickled vegetables and fruits
- Mediterranean style vine tomato soup with fennel and leeks garnished with king prawns and monkfish
- Fillet of Blairgowrie beef carved in the room, fondant potato, baked beetroot, caramelised celeriac and broad beans with thyme and shallot jus
- Scottish cheese duo served with grapes and celeriac
- Dark chocolate terrine, raspberry sorbet, orange and pink grapefruit salsa, honey sauce

Coffee or tea served with a selection of petits fours
Number One has established a reputation for world-class cuisine, retaining its Michelin star for the thirteenth consecutive year in 2015.

Using only the very best of Scottish produce, Head Chef Brian Grigor has created a selection of menus for the perfect festive celebration. The outstanding cuisine, coupled with the intuitive service and spacious and comfortable surroundings, make for a truly memorable dining experience. An extensive selection of fine wines and Champagne is available to complement your meal, with our Sommelier on hand to help you make the perfect choice.

**SEASONAL A LA CARTE MENU**
3-courses
£70 per person

**CHEF’S TASTING Menu**
7-courses
£79 per person
£134 per person with paired wines

**PRESTIGE TASTING MENU**
10-courses
£110 per person
£195 per person with paired wines

Service from 6.30pm to 10.00pm
Experience a sensational bespoke 3-course menu at Number One this Christmas day.

Enjoy a sparkling celebration with Champagne and canapés on arrival before experiencing our legendary Number One service and exceptional culinary delights. Lunch will be accompanied by live music from our resident harpist.

£195 per person
Service from 12.30pm to 3pm

For a Michelin starred Hogmanay celebration, look no further than award winning Number One.

Join us in the gallery at 7.15pm for a Champagne and canapé reception before being escorted through to Number One to commence the evening. Our Head Chef Brian Grigor has created a 5-course menu which will be accompanied by live music throughout the evening. Dinner will be followed by a Champagne celebration from our stunning castle-view suite where you can watch the magnificent fireworks display over Edinburgh Castle.

£250 per person

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MENU

**NUMBER ONE CHRISTMAS DAY**

Foie gras and duck pressing, celeriac rémoulade
Seared Dingwall scallops, apple, radish, Périgord truffle
Roast cauliflower velouté, smoked ham beignets, almond shavings

Roast turbot, shellfish risotto and lemongrass braisage
Orkney beef fillet, curried oxtail, aubergine baba ganoush
Letham turkey, traditional trimmings

Truffled brie de Meaux, quince chutney, oatcakes
Balmoral Christmas pudding parfait
Dark chocolate tart, milk chocolate mousse and praline ice-cream

Coffee and petits fours

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**NUMBER ONE FIREWORKS HOGMANAY**

Cured roulade of foie gras, smoked duck confit, gingerbread

Dingwall scallops, caviar, lemon purée, langoustine scampi

Orkney beef fillet, truffled gnocchi, braised red cabbage

Truffled brie de Meaux, spiced pear chutney, fruit loaf

White chocolate “bombe”, exotic fruits, coconut sorbet

Coffee and petits fours

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numberone.balmoral@roccofortehotels.com
+44 (0) 131 557 6727
For a relaxed Christmas celebration, The Balmoral’s lively brasserie is the ideal place to enjoy the festive season.

The following festive menu is available from the 27th November to the 23rd December.

LUNCH
2-courses £21.50
3-courses £26.50

DINNER
3-courses £29.50
Service from 12.30pm to 10.30pm

STARTERS

- Assiette of Scottish salmon from the trolley
  Cured, smoked, “en tartare”, honey and mustard dressing
- Potato, celeriac and truffle soup, Gruyère cheese profiteroles
- Pressed layers of game terrine, quince chutney, toasted brioche, three beetroot and lentil dressing
- Seasonal provençale tart, char-grilled courgettes, aubergine and tomatoes, crumbled goat cheese and basil oil

MAIN COURSE

- Roast of the day from the trolley, seasonal garnish
- Roast Letham turkey, cranberry relish, sage and onion stuffing, bread sauce
- Grilled fillets of sea bream, roast salisify, braised baby gem, peat smoked haddock brandade
- Perthshire lamb outlet and confit shoulder, champ mash, mint and parsley salsa, Savoy cabbage, thyme scented sauce
- Roast chestnut and cranberry gnocchi, Brussels sprouts, parsnip crisps, sage brown butter

DESSERTS

- Selection of Scottish cheeses, Dunsyre blue, Isle of Mull Cheddar, Clava bleu, oatcakes and seasonal chutney
- The Balmoral’s Christmas pudding, brandy butter sauce
- White chocolate and cardamom cappuccino mousse, pistachio tuille, espresso sauce Anglaise
- Prune and Armagnac tart, cinnamon ice cream

MENU
**HADRIAN’S CHRISTMAS EVE**

Unwind this Christmas Eve with family and friends and allow Hadrian’s to tempt you with a 3-course feast to mark the beginning of your festive celebrations.

- **3-courses**
  - £60 per person
  - £30 per child (under 12)
- Service at 7pm

**MENU**

Welcome glass of Prosecco

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**STARTERS**

Carpaccio of Scottish beef, warm new potato salad, aoli dressing, horseradish crème fraîche

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Asparagus strudel, poached duck egg, truffle Hollandaise

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Seared king scallops, black pudding, sweetcorn purée, smoked bacon espuma

***

Velouté of woodland mushrooms, herb croûtons, leek foam

**MAIN COURSE**

Roast of the day from the trolley, seasonal garnish

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Roast breast of duck, confit leg, butter bean cassoulet, orange sesame jus

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Rosemary and garlic rack of lamb, Boulangère potatoes, ratatouille of vegetables, black olive tapenade

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Grilled fillets of sea bass, heritage potatoes, paysanne of vegetables, shellfish basilabaisse

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Roast endive and red onion tarte Tatin, confit tomato dressing, vegetable “à la Grecque” style

**DESSERTS**

A selection of Scottish cheeses, Dunsyre blue, Isle of Mull Cheddar, Clava brie, oatcakes, seasonal chutney

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Dark chocolate fondant, rum and raisin ice cream, sauce Anglaise

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Iced nougatine parfait, mulled Winter fruits

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Vanilla crème brûlée, ginger sablé biscuits

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Coffee or tea

**LUNCH MENU**

Welcome glass of Champagne

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**STARTERS**

Scottish salmon, cured, smoked and poached, savoury Scrabster crab parcel, herb crème fraîche

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Warm goat cheese parcel, chilli jam, baby leeks, rocket and watercress salad

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Confit of duck and foie gras terrine, toasted brioche, port and rémoulade reduction, celeriac rémoulade

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Velouté of white onion, cauliflower and artichoke, thyme and truffle scented croûtons

**MAIN COURSES**

Roast Letham turkey, cranberry relish, sage and onion stuffing, bread sauce

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Roast fillet of Blairgowrie beef, slow roasted beef cheek, roast roots, parsnip and vanilla mash

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Baked fillets of lemon sole “Bonne Femme”, pommes Mousseline, lobster boudin, baby vegetables

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Wild mushroom pithivier, wilted spinach leaves, salsify crisps, butternut squash

**DESSERTS**

Selection of Scottish cheeses, Dunsyre blue, Isle of Mull Cheddar, Clava brie, oatcakes and seasonal chutney

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The Balmoral Christmas pudding, brandy butter sauce

***

St Clement tart, cassis sorbet, roasted kumquats

***

Gâteau Marjolaine, vanilla, coffee and chocolate layered terrine, hazelnut meringue

***

Coffee or tea

Enjoy a magnificent Christmas day lunch with all the family at Hadrian’s. Each course will be perfectly paired with matching wines and accompanied by live harp music.

**LUNCH MENU**

£195 per person with wine

£97.50 per child (under 12)

Service from 12.30pm to 2.30pm

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**LUNCH MENU**

£195 per person with wine

£97.50 per child (under 12)

Service from 12.30pm to 2.30pm

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HADRIAN’S CHRISTMAS DAY DINNER

Celebrate this Christmas day with dinner at the elegant Hadrian’s Brasserie accompanied by live harp music.

DINNER MENU
Welcome glass of Champagne

STARTERS
Scottish salmon, cured, smoked and poached, savoury Scrabster crab parcel, herb crème fraîche

Warm goat cheese timbale, chilli jam, baby leeks, rocket and watercress salad

Confit of duck and foie gras terrine, toasted brioche, port and red currant reduction, celeriac remoulade

Valouët of white onion, cauliflower and artichoke, thyme and truffle scented croûtons

MAIN COURSES
Roast Letham turkey, cranberry relish, sage and onion stuffing, bread sauce

Roast fillet of Blairgowrie beef, slow roasted beef cheek, roast roots, parsnip and vanilla mash

Baked fillets of lemon sole “Bonne Femme”, pommes Mousseline, lobster bonbon, baby vegetables

Wild mushroom pithivier, wilted spinach leaves, salsify crisps, butternut squash

DESSERTS
Selection of Scottish cheeses, Dunsyre blue, Isle of Mull Cheddar, Clava brie, oatcakes and seasonal chutney

The Balmoral’s Christmas pudding, brandy butter sauce

St Clement tart, cassis sorbet, roasted kumquats

Gâteau Marjolaine, vanilla, coffee and chocolate layer terrine, hazelnut meringue

Coffee or tea

DINNER MENU
Welcome glass of Champagne

STARTERS
Warm scallop Mousseline tarte Tatin, langoustine tempura, langoustine and vanilla broth

Foie gras terrine, golden raisins, gingerbread “Pain Perdu”, Sauternes reduction

Roast fillet of Blairgowrie beef oxtail ravioli, potatoes Macaire, sauce Bordelaise, Chantenay carrots

A selection of Scottish cheeses

Dunsyre blue, Isle of Mull Cheddar, Clava brie oatcakes and seasonal chutney

A flight of white, dark and milk chocolate

Hot, cold and frozen

Coffee or tea

DINNER MENU
Welcome glass of Champagne

St Clement tart, cassis sorbet, roasted kumquats

Gâteau Marjolaine, vanilla, coffee and chocolate layer terrine, hazelnut meringue

Coffee or tea

HADRIAN’S FIREWORKS HOGMANAY

Bring in the bells of 2016 with a stylish evening celebration at Hadrian’s Brasserie.

Enjoy an exceptional 5-course menu accompanied by the sounds of a live jazz band. As midnight approaches, you will be escorted to one of our castle-view suites where you will enjoy a Champagne celebration as you view the renowned firework display from Edinburgh Castle.

5-courses
£195 per person
£87.50 per child (under 12)
Service at 7pm

5-courses
£120 per person
£60 per child (under 12)
Service from 7.30pm to 9.30pm

Welcome glass of Champagne

Warm scallop Mousseline tarte Tatin, langoustine tempura, langoustine and vanilla broth

Foie gras terrine, golden raisins, gingerbread “Pain Perdu”, Sauternes reduction

Roast fillet of Blairgowrie beef oxtail ravioli, potatoes Macaire, sauce Bordelaise, Chantenay carrots

A selection of Scottish cheeses

Dunsyre blue, Isle of Mull Cheddar, Clava brie oatcakes and seasonal chutney

A flight of white, dark and milk chocolate

Hot, cold and frozen

Coffee or tea

St Clement tart, cassis sorbet, roasted kumquats

Gâteau Marjolaine, vanilla, coffee and chocolate layer terrine, hazelnut meringue

Coffee or tea
Princes Street’s most exclusive hot-spot serving expertly blended cocktails shaken and stirred to perfection.

Celebrate throughout December in our vibrant and comfortable surroundings with our selection of seasonal nibbles and sharing platters. Our dedicated team of professionals will help you select from our wide range of cocktails, wines, beers and spirits.

FESTIVE COCKTAIL TASTING EXPERIENCE

Based on the concept of a Michelin-starred tasting menu, this festive tasting experience offers guests a sampling of the finest and most seasonal of ingredients in liquid form. It is designed to be enjoyed at a leisurely pace starting with an Amuse Bouche followed by five ‘courses’ of cocktails.

£45 per person

1920s FIREWORKS HOGMANAY

Start 2016 in style at The Balmoral Bar with our elegant 1920s themed Hogmanay celebration. Delight in live music throughout the evening from our Rat Pack band and experience the sleight of hand of our table-side magician. A glass of Champagne will await your arrival, accompanied by a selection of canapés throughout the evening.

As midnight approaches, you will be escorted to one of our stunning castle-view suites to view the renowned fireworks display over Edinburgh Castle with a glass of Champagne in hand. 1920s attire is welcomed. The evening will commence at 8pm and draw to a conclusion at 2.30am.

£89 per person
Our signature whisky bar pays homage to Scotland’s national drink and is home to one of Edinburgh’s largest collections.

Take a seat on one of the tweed sofas this festive season and allow our Whisky Ambassadors to help you choose from a selection of 500 single malts.

**CHRISTMAS WHISKY JOURNEY**

Allow us to guide you through four specially selected drams of whisky this festive season. Each dram is served with a selection of bar bites and special waters from the same source as the whisky. Our knowledgeable Whisky Ambassadors will talk you through the taste of each dram and provide a wealth of information on the heritage of the whisky.

£45 per person

*Advanced bookings are highly recommended*
The Balmoral continues to host the most elegant and glamorous black-tie Hogmanay celebration in Edinburgh.

Our grand gala ball merges contemporary entertainment with Scottish tradition like the colours of a fine tartan weave.

£265 per person
£130 per child (aged 12 to 18)
7pm Reception
7.30pm Dinner

HOGMANAY GALA BALL

The evening will commence with the sounds of the Pipes and Drums of the Royal Burgh of Stirling, offering a dramatic welcome to our Hogmanay celebrations. A Champagne and canapé reception will follow in our Holyrood Suite where the elegant jazz trio Le Swing will deliver a polished performance of Rat Pack favourites.

A grand 4-course dinner, created by our award-winning Executive Chef Jeff Bland, will be served in the Sir Walter Scott Suite accompanied by the finest of wines selected by our dedicated Sommelier.

The skirl of pipes and the colour and grace of some of the world’s top highland dancers will perform the famous Sword Dance and Highland Fling, followed by dancing to one of the best ceilidh bands in the country. The band and dancers will offer clear instructions to allow even the most inexperienced guests to take to the floor.

The Bells of 2016 will be ushered in to the sounds of our pipes and drums when our ceilidh musicians will lead you in a traditional Auld Lang Syne to mark the start of 2016. Dance away into the wee small hours with a live band providing entertainment after midnight as you watch the renowned fireworks display from Edinburgh Castle.

For guests wishing to stay during the Hogmanay celebrations and attend the Gala Ball, accommodation packages start from £750 per person based on a two night stay in a Classic Room including breakfast, with two people sharing.

Please ask reservations for all other room categories. Family packages are available on request.
Relax this festive season at The Balmoral Spa, a retreat in the heart of the city.

Our 15 metre crystal-clear pool, Finnish sauna and Turkish steam room, offers a sanctuary of personal comfort and escapism. Select from our wide range of treatments from ESPA, Jessica and Vita Liberata or try one of our specially created festive treatments, tailored to help you prepare for this special time of year.

SILENT NIGHT

Unwind with our specially created festive treatment for a great night’s sleep this December. Start with an ESPA full body massage using hot stones to reduce stress-related tension. Experience an immediate sensation of wellbeing and relaxation from the warm soothing oils containing seasonal ingredients including frankincense and myrrh. An ESPA Express Cleanse facial will follow with a gentle exfoliation before a soothing scalp massage will leave you feeling serene. Finish with a cup of soothing hot chocolate in the comfort of our relaxation room.

85 minutes
£115
Edinburgh’s finest shopping is on our doorstep. Museums, galleries and theatres are just a short walk away. The Balmoral really is the number one address in Edinburgh.

Gaze out over the twinkling lights of the city’s Winter Wonderland and enjoy the calendar of events throughout December in our fair city. The Balmoral offers a wide selection of accommodation packages throughout the festive season.

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**OVERNIGHT AT THE BALMORAL**

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**GIFT EXPERIENCES**

**THE IDEAL CHRISTMAS PRESENT**

The Balmoral offers a wide range of gift certificates for culinary experiences, spa treatments or overnight stays.

Gift Experiences are also available at Rocco Forte Hotels in Berlin, Brussels, Florence, Frankfurt, London, Munich and Sicily.

To purchase a Rocco Forte Gift Experience visit ROCCOFORTEHOTELS.COM/GIFTS

**GIVE A LITTLE LUXURY**

The Balmoral Scotch 10 Year Old Single Malt, Speyside Whisky (70cl)  £39.50

Old & New Edinburgh, The North British Station Hotel Book  £33.00

The Balmoral Teddy Bear  £16.50