

2022

WINTER FESTIVITIES

at Braid Hills Hotel





The best present you can wish for this year is to spend time together with your loved ones

Welcome to Winter

Christmas is all about celebrating; bringing the people together that matter most and having a jolly good time. So, when it comes to showing some festive spirit and making it all happen, there's no better place to enjoy the season than with us at the award winning Best Western Braid HIlls Hotel

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Festive Dining



For a smaller more intimate dining experience, join us for lunch or dinner in our 1886 restaurant. Take in the exquisite views of the city whilst savouring the delights from our award winning kitchen brigade. Please note there is a maximum group number of 12.

> 2 Course Lunch or Dinner £22.95 3 Course Lunch or Dinner £29.95

To Start

Traditional lentil and carrot soup with warm bread roll (veggie, vegan) Hot smoked salmon and leek tart with caperberry vinaigrette and lemon (g/f) Ham hock terrine with toasted house focaccia, homemade piccalilli and herb oil

To Follow

Seared fillet of sea bream with crushed new potato light basil cream and stem broccoli(g.f)

Paupiette of turkey stuffed with sausage meat, wrapped in bacon and smothered in gravy served with kilted sausages roast potatoes and sprouts

Spiced seasonal veggie quesadilla stack with fresh lime, homemade guacamole and our own tomato salsa (vegan and veggi)

To Finish

Traditional Christmas pudding with brandy sauce (gluten and dairy free available) Drambuie trifle with brownie chunks and shortbread biscuit Mascarpone cheesecake with strawberry and mint compote

Before ordering, please make staff aware of any allergies you may have Available every day throughout December | 1 - 23rd

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Christmas Party Nights



It's time to celebrate, make your Christmas party the highlight of your year!

£49.95

To Start

Traditional lentil and carrot soup with warm bread roll (veggie, vegan) Hot smoked salmon and leek tart with caperberry vinaigrette and lemon(g/f) Ham hock terrine with toasted house focaccia, homemade piccalilli and herb oil

To Follow

Seared fillet of sea bream with crushed new potato light basil cream and stem broccoli (g.f) Paupiette of turkey stuffed with sausage meat, wrapped in bacon and smothered in gravy served with kilted sausages roast potatoes and sprouts Spiced seasonal veggie quesadilla stack with fresh lime, homemade guacamole and our own tomato salsa (vegan and veggi)

To Finish

Traditional Christmas pudding with brandy sauce (gluten and dairy free available) Drambuie trifle with brownie chunks and shortbread biscuit Mascarpone cheesecake with strawberry and mint compote)

Friday 9th, Friday 16th December, Saturday 10th or 17th December Larger private parties welcome on other dates subject to availability and Guest Numbers

If you are attending one of our Christmas party nights enjoy 20 % off our best available rate up to six weeks prior to your party. Call us directly to book quoting your party reference number

Festive Afternoon Tea



Enjoy some quality time with your significant other, best friend or all your friends with our festive afternoon teas.

£16.95

Turkey and cranberry on rye Smoked salmon, shallot and caper on slider bun Cheddar and tomato chutney on brown

> Festive cupcake Iced Christmas slice Mince pie Macaroon

Scone, jam & cream Tea and coffee

Make it extra special and add a glass of fizz for £6.00 per person

Available daily from the 1st December until the 23rd December (pre-booking required)

Christmas Day



Christmas is all about celebrating; bringing the people together that matter most and having a jolly good time. So, when it comes to showing some festive spirit and making it all happen, there's no better place to enjoy the season than with us at Braid Hills Hotel.

> £89.00 per person 1886 Restaurant 12.30pm Sitting Braid Suite 2pm Sitting

To Start

Traditional lentil and carrot soup with a warm bread roll (veggie and vegan) (g/f) Hot smoked salmon and leek tart with caper berry vinaigrette and lemon Warm homemade focaccia with olive tapenade ,olive oil and balsamic (gluten free bread is available)

Chicken and black pudding terrine with spiced apple chutney and focaccia crisp (g/f on request)

To Follow

Paupiette of turkey stuffed with sausage meat rolled in streaky bacon, smothered in gravy and served with kilted sausages, roast potatoes and sprouts

Braised Feather blade of beef in rich red wine jus with Yorkshire pudding, roast potatoes and sprouts

Seasonal spiced vegetable quesadillas with fresh lime and our own guacamole and tomato salsa (vegan and veggie)

Pan seared fillet of bream set on a timbale of crushed new potato and spring onion with light basil cream and stem broccoli (g/f)

To Finish

Traditional Christmas pudding with brandy sauce (gluten and dairy free available upon request)

Drambuie trifle with brownie pieces and shortbread biscuit Mascarpone cheesecake with strawberry and mint compote Warm frangipane and raspberry tart with dairy free custard (vegan ,gluten free, dairy free)

Tea and coffee

Christmas Day Children's Menu



A scrumptious delight for the little one's to enjoy on Christmas Day too with a special visit from that special someone!

£34.95 for Ages 5 – 12 year £19.95 for Ages 1 – 4 years

To Start

Traditional lentil soup with a warm bread roll (v) Mozzarella sticks with tomato dip (v) Pork meatballs on skewers with BBQ dipping sauce

To Follow

Roast Turkey with pigs in blankets with mashed potatoes, peas and gravy Cheese burger with a bucket of skinny fries Chicken goujons with a bucket of skinny fries and beans Macaroni cheese with garlic bread (v)

To Finish

Sticky toffee pudding and vanilla ice cream Mini fruit plate Choice of ice cream (strawberry, chocolate and vanilla)



Hogmanay



Bring in the bells at Braid Hills Hotel with our Hogmanay Gala Ball. Arrive at 6:45pm to a glass of fizz before indulging in a delicious 4 course meal with a glass of red, white or rose wine. Party the night away on our dance floor to only the best anthems before toasting in the New Year with a glass of fizz at the bells.

£99.00

To Start

Traditional Lentil and carrot soup with warm bread roll(veggie and vegan)(can be gluten free)

Smoked salmon with focaccia toast lemon and hoseradish cream(can be gluten free) Chicken and black pudding terrine with spiced apple chutney and focaccia crisp (gluten free upon request)

Crispy polenta fritters with tomato and basil coulis (veggie and vegan)(g/f)

Intermediate

Pallet Cleanser of Blood Orange Sorbet

To Follow

Hand carved Roast sirloin of beef with rich red wine jus, Yorkshire pudding ,served with roast potato and stem broccoli

Seared fillet of bream on a terrine of crushed new potato and spring onion, served with light basil cream and stem broccoli(g/f)

Pan fried chicken breast with forest mushroom sauce served on crushed new potato terrine with asparagus tips(g/f)

Seasonal stack of veggie quesadillas served with fresh lime and our own avocado guacamole, spiced tomato SALSA(vegetarian and vegan)

To Finish

Warm sticky toffee pudding with toffee sauce and salted caramel ice-cream Rich dark chocolate mousse with almond tuille, strawberry and mint compote Cheddar, stilton and brie with celery, grapes and oatcakes(g/f oatcakes available) Warm frangipane tart with dairy free custard (vegan, veggie and g/f

Drinks Pre-Orders

Fruit Juice (Orange or Apple) £6.00 per jug

Bucket of 6 beer's or large's for £27.95 (corona, Peroni, Budweiser)

Prosecco £27.50 per bottle

Bottles of House Wine £22.00 per bottle

Terms & Conditions

1. All bookings for Festive Dining, Christmas Day Lunch are subject to a £10.00 per person non-refundable deposit at the time of booking

2. If the hotel has to cancel your event, an alternative date or refund will be offered. We reserve the right to cancel or change advertised entertainment due to circumstances beyond our control. Full payment & final numbers will be due no later than the 01st December 2022 once full balance has been settled this is then non refundable

3. Menu pre-order will be due no later than 01st December 2022 once full balance has been settled this is then non refundable

4. Any beverages included within our Festive Packages may be exchanged for non- alcoholic alternatives providing prior notice (minimum of 14 days) is given to the events team. No reduction in per person rate will apply for this exchange

5. The hotel reserves the right to amend dishes on the festive menus if necessary due to produce supply

6. Meal service will begin promptly on the day, please ensure your guests are advised

7. For any bookings taken after the 1st December, full payment is due at the time of booking

8. Before ordering from any of our festive menus, please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food but we cannot guarantee that any of our foods are free from cross - contamination of allergens

Contact the Christmas Team:

0131 447 8888 Claire.oakes@braidhillshotel.co.uk www.braidhillshotel.co.uk



Kindness is a gift everyone can give this Christmas... and always.