

PRESTONFIELD

PRESTONFIELD HOUSE EDINBURGH



FESTIVE CELEBRATIONS 2019

It's time to celebrate...

Built as the grand home of Edinburgh's Lord Provost, Prestonfield was designed for impressive entertaining. That tradition continues today.

During the festive season, James Thomson's uniquely individual style is given full reign, with abundant decorations, blazing log fires and candles throughout Prestonfield's sumptuously furnished rooms.

Prestonfield is the perfect place to celebrate, relax and enjoy exceptional dining with family, friends or colleagues. We have a host of exciting options to inspire your festive celebrations.

However you choose to celebrate, you'll find the very best of Scottish hospitality, along with attention to detail and personal touches that have become the hallmark of Prestonfield.

We look forward to welcoming you to Prestonfield this festive season!

Reservations 0131 225 1333 or online at prestonfield.com

Christmas at Prestonfield

Festive menus throughout December in Rhubarb

Traditional Christmas Day Lunch and Dinner

Festive dining throughout December in our exquisite private dining rooms

Festive Champagne Afternoon Tea available daily throughout December

Winter Wonderland Christmas Party Nights
Friday/Saturday 7, 13, 14, 20 and 21 December 2019

Prestonfield's Gala Hogmanay Ball
Tuesday 31 December 2019

Burns Supper
Thursday 23 January 2020

Prestonfield's selection of gift vouchers valid year-round or **Just for January** – an exceptionally affordable way to dine or stay!

Prestonfield's Winter Wonderland 2019

IT'S TIME TO PARTY!

Prestonfield's Winter Wonderland Christmas party night offers an exceptional evening of great food and entertainment in Prestonfield's grand glittering ballroom. The ideal setting for the best office Christmas party or a fabulous fun filled evening with family and friends.

Your evening starts at 7pm with a welcome cocktail, a sumptuous three-course dinner followed by coffee and mince pies. With our fabulous band entertaining you with everything from festive classics to a lively cabaret between courses, before carriages at 1am.

Based on tables of 10, seating up to 350 guests.

DATES AND PACKAGES AVAILABLE:

Saturday 7, Friday 13 and Saturday 14, December 2019

£60 per person – welcome cocktail, three-course dinner and evening entertainment

£70 per person – all the above and a half a bottle of wine per person

Friday 20 December and Saturday 21 December 2019

£50 per person – welcome cocktail, three-course dinner and evening entertainment

£60 per person – all the above and a half a bottle of wine per person

**Spiced butternut soup, sage dumpling,
crystallised ginger crème fraîche, roast chestnuts**

or

**Duck pâté, cinnamon brioche, pickled plum, blood orange,
spring onion and sesame dressing**

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**Traditional roast turkey, goose fat roast potatoes,
smoked bacon and fig stuffing, pigs in blankets,
cranberry and bread sauces**

or

**Fillet of pollock, oregano and Parmesan crust,
prawn minestrone garnish**

or

**Roast cauliflower steak, steamed mushroom and
cauliflower pudding, onion and thyme stuffing,
vegetarian gravy, bread and cranberry sauces (v)**

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**Warm Christmas pudding, Baileys butter,
cinnamon custard, brandy snap**

or

**Mandarin cheesecake, spiced white chocolate Chantilly,
redcurrant sauce**

Tea, coffee and mince pies

Events reservations 0131 662 2305 or events@prestonfield.com

Prestonfield Festive Dining

Roast Jerusalem artichoke and Parmesan panna cotta, mushroom parfait, sourdough and hazelnut crumb, truffle-dressed chicory

Prestonfield's whisky-cured smoked trout, nori seaweed, pickled cauliflower, cockle emulsion

Curried parsnip soup, ginger and coriander beignet, chilli oil

Smoked Ayrshire ham hock, pig cheek, leek and celeriac pressed terrine, honey roast fig, whipped goats' cheese, fermented mustard seeds

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Roast pheasant breast, confit pheasant leg and black pudding pithivier, sage and onion barley risotto, roast Granny Smith apples, cider jus

Blade of Scotch beef Wellington, Arran mustard pommes mousseline, skirlie, braised leeks, pickled turnips, Madeira jus

Seared cod fillet, romesco crumb, saffron gnocchi, spinach, broccoli, blood orange butter sauce

Roast butternut squash, muhammara, tabbouleh, barrel-aged feta, mint and coriander dressing

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Warm Christmas pudding, tangerine and dark rum custard, vanilla ice cream, brandy snap

Milk chocolate croustillant, Madeira-poached plums, praline ice cream

Lemon and honey parfait verrine, poached cranberries, pistachio crumble

Crowdie and black pepper Chantilly, tapenade toast, endive and orange dressing

After Christmas day we will remove the Christmas pudding and replace with Apple and gingerbread crumble, vanilla ice cream

Available from Thursday 28 November 2019 until Sunday 5 January 2020

Excluding 24, 25, & 31 December and 1 January 2020

Lunch £35, Dinner £45 Lunch 12-2pm (Sunday 12.30 – 3pm) Dinner 6-10pm

**“A stunning mix of
opulence, grandeur
and comfort.”**

Scotland on Sunday



Festive Private Dining

Celebrate the festive season with friends, family or colleagues in the most exquisite and sought-after private rooms in the city.

Entertain in distinctive style in Prestonfield's unique private dining rooms. Decorated to suit the season, they are perfect for parties from 10 up to 100 guests and will enhance any festive celebration.

Stuart Room. With dramatic red, gold and black décor, this theatrical room seats up to 24 guests in dramatic and memorable style.

Italian Room. Dramatic painted panelling and an open log fire make this an impressive setting for parties of up to 24 guests.

Garden Room. Chic and elegant, with hand-painted Chinese scenes and a covered private terrace, the Garden Room seats up to 50 guests.

Rhubarb. Prestonfield's indulgent and stylish restaurant, Rhubarb, is the ultimate in Christmas entertaining for festive groups of up to 50 or 100 guests.

For an exceptional event call 0131 662 2323
or events@prestonfield.com

Time for **gourmet**
delights served with sides of
magic and drama!

Festive Afternoon Tea

Escape for an afternoon of fireside indulgence and spoil yourself with a decadent festive Champagne Afternoon Tea.

With its sumptuous historic rooms adorned with seasonal decorations, twinkling Christmas trees and roaring open fires, nowhere is more welcoming than Prestonfield.

And all of this is just minutes away from Edinburgh's shopping delights.

Alongside all of the traditional sandwiches, warm savouries, scones and home-baked cakes you'll enjoy a glass of chilled Billecart-Salmon Champagne and a selection of speciality teas and coffees.

Afternoon Tea makes a memorable gift voucher.

Festive Afternoon Tea £30 per person
Champagne Afternoon Tea £40 per person
served daily 12-7pm

Reservations 0131 225 7800 or online at prestonfield.com

“With **Prestonfield**
who needs **Heaven?**”

Red



Where **fairytales**
come to life...

Christmas Day

Roast mallard breast, fig and chestnut tart, cinnamon-cured duck liver, burnt orange, chicory, lavender honey

Crab and clam chowder, crab club sandwich

Roast Red Baron onion broth, sage and onion dumplings, Orkney Gold and Old Winchester rarebit

Spinach and kalamata olive pastilla, barrel-aged feta, Bloody Mary gel, charred green pepper, smoked black garlic, dukkah

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Free range St Brides turkey breast, braised leg, apricot and thyme stuffing, pigs in blankets, goose fat roasters, gravy, bread and cranberry sauces

Borders Angus beef tournedos, smoked celeriac, trompettes de la mort, sauce perigourdine

Prestonfield's whisky-cured hot-smoked salmon, saffron vegetable paysan, basil rosti, Champagne butter sauce, lobster and mango salsa

Wild mushroom and leek pithivier, pickled Jerusalem artichoke and truffle salad, winter truffle, roast hazelnut and Parmesan croustade

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Warm Christmas pudding, Baileys ice cream, vanilla custard

Apple tarte tatin, blackcurrant compote, clotted cream ice cream, Calvados toffee sauce
Dark chocolate mousse, lime confit plums, Grand Marnier ice cream, dark chocolate caramel

Classic Paris Brest, redcurrant syrup, vanilla ice cream

Christmas Day menu priced at £135 per person

From 12-3pm and 6-9pm

(£60 deposit at time of booking and remaining balance due by 1 December)

Hogmanay Ball 2019

An unrivalled evening of spectacular food, drink, and entertainment in the velvet and gilt splendour of Prestonfield's Stables Ballroom.

Welcome in the New Year in traditional Prestonfield style with a Champagne reception, lavish four-course dinner and Celtic cabaret. A lively ceilidh band will play until midnight, when a disco will see you back on the dance floor until carriages at 1am.

Lammermuir pheasant and duck liver ballotine, burnt apple purée,
Calvados-soaked sultanas, sprout choucroute, cinnamon jus gras

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Arbroath smokie and crowdie pithivier, leek and potato velouté

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Braised rib cap of Tweeddale beef en croûte, roast ribeye, calves' liver parfait,
shallot confit, tenderstem broccoli, skirlie, sauce poivrade

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Milk chocolate, blood orange and praline entremets, hazelnut pavlova,
muscavado and lime caramel

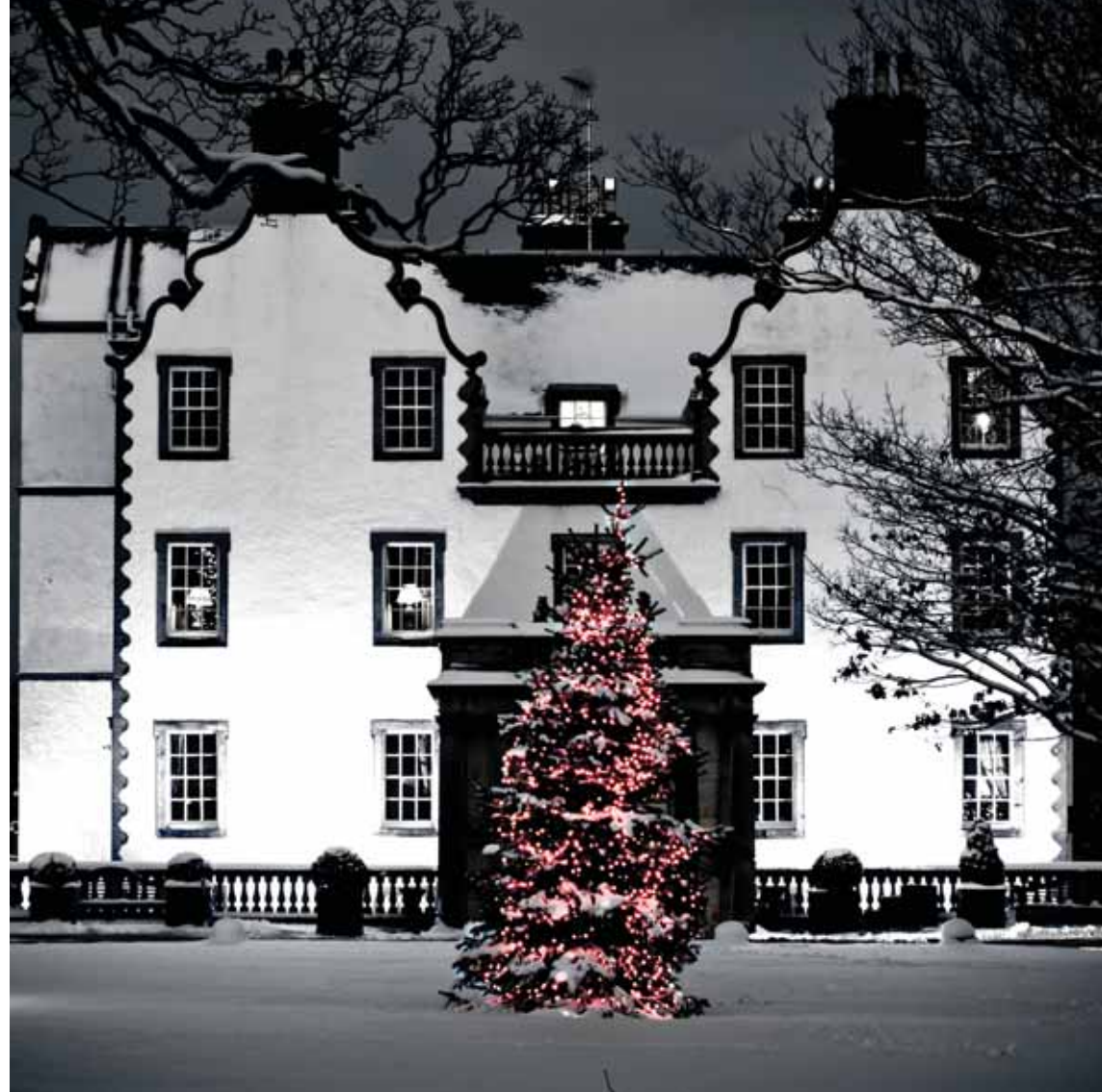
Prestonfield's Hogmanay Ball on 31 December 2019

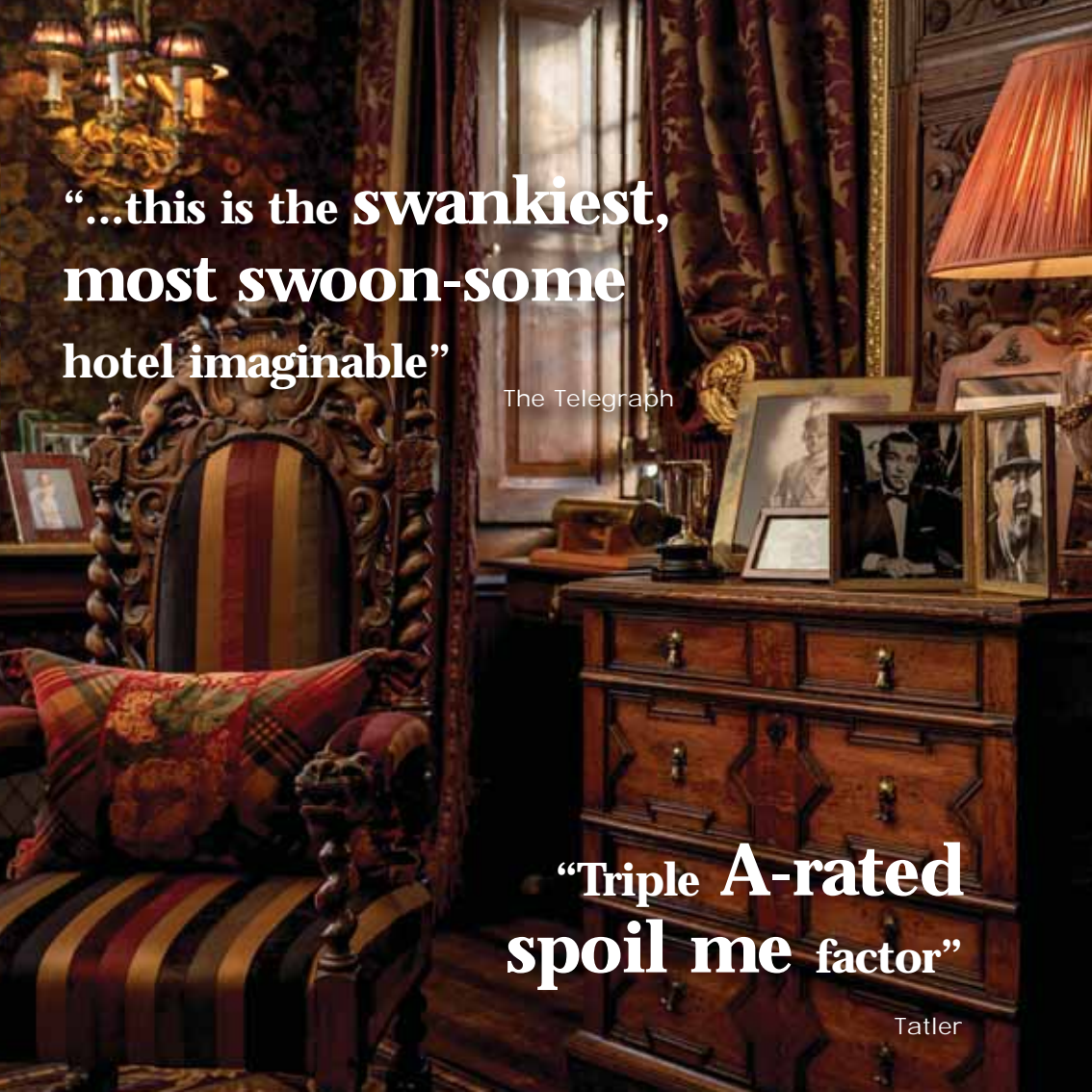
£135 per person (£60 required to confirm, balance by 1 December)

Seating is on tables of 10. Dress: black tie/tartan

Ball reservations 0131 662 2305 or events@prestonfield.com

Prestonfield's restaurant, Rhubarb, is open for Lunch & Dinner throughout the Hogmanay period. Reservations 0131 225 1333





“...this is the swankiest,
most swoon-some
hotel imaginable”

The Telegraph

“Triple A-rated
spoil me factor”

Tatler

Winter breaks at Prestonfield

In winter, Edinburgh sparkles with over a month of festivities from late November through to Hogmanay and beyond.

Our 18 large luxury rooms and 5 sumptuous suites are the perfect cossetting retreat, with every modern convenience hidden behind the silk and velvet upholstered walls. Beds are piled high with cushions, opulent furnishings abound and our bathrooms have lashings of exclusive products and oh so fluffy towels and robes.

Revel in the grand-luxe indulgence of dining in Rhubarb or enjoy a malt in the Whisky Room! A leisurely afternoon in front of the fire in the Leather Room or a DVD with room service in your suite? The choice is yours - why not indulge a little?

Pre-Christmas indulge before the festive season or do your Christmas shopping in affordable style with a luxury room, breakfast and three-course table d'hôte dinner for two for just £260 per room. **You'll even find a complimentary bottle of Champagne in your room, this exceptional offer must be booked by 1 December 2019, and is available on selected dates from Sunday 1 - Friday 20 December (not available on Saturdays).**

Hogmanay Break Enjoy an indulgent Hogmanay break from £450 per room per night including Champagne and breakfast between 30 December to 1 January subject to a 3-night stay.

Reservations 0131 225 7800 or online at prestonfield.com

The Gift of Prestonfield

Buying the perfect Christmas gift just couldn't be easier....

Choose from a selection of indulgent Prestonfield Gift experiences including:

Champagne Afternoon Tea
Lunch or Dinner in Rhubarb
Luxury overnight stays

or choose from the exceptionally affordable gift voucher experiences that are available Just for January

Alternatively you might prefer to purchase a Prestonfield Gift Voucher with a monetary value and let your friends, family or colleagues decide how they wish to treat themselves!

Our vouchers also make an impressive corporate gift.

Buy online, by telephone, or in person. Prestonfield Gift Vouchers are beautifully presented and can be delivered to you, or sent directly to the recipient.

Prestonfield gift vouchers 0131 225 7800 or online at prestonfield.com



Just for January...

Why not take the opportunity to enjoy exceptionally affordable experiences at Prestonfield with our range of ***Just for January*** vouchers? Experience luxury stays, fine dining and our renowned afternoon teas at exceptionally low ***Just for January*** rates.

Just for January overnight stay with dinner just £235 for two

Our very best rate of the year. A luxurious Prestonfield deluxe room, a bottle of Champagne, plus a three-course table d'hôte dinner in Rhubarb and our full Scottish breakfast before you depart. £130 supplement for suites. Not available Saturdays.

Just for January overnight stay only £209 per room for two

Enjoy a luxurious Prestonfield deluxe room with a bottle of Champagne on arrival, spend time experiencing all that Prestonfield has to offer and enjoy Prestonfield's full Scottish breakfast before you depart. *Just for January* you could stay in a luxurious Prestonfield suite for a £130 supplement. Not available Saturdays.

Just for January Champagne Afternoon Tea only £60 for two

Enjoy an indulgent and memorable Champagne Afternoon Tea for two with a substantial saving. A great way to enjoy Prestonfield's unique atmosphere and historic setting with sparkling silverware and all the trimmings! Includes a glass of Champagne, speciality teas, traditional sandwiches, scones with preserves and home-baked pâtisserie.

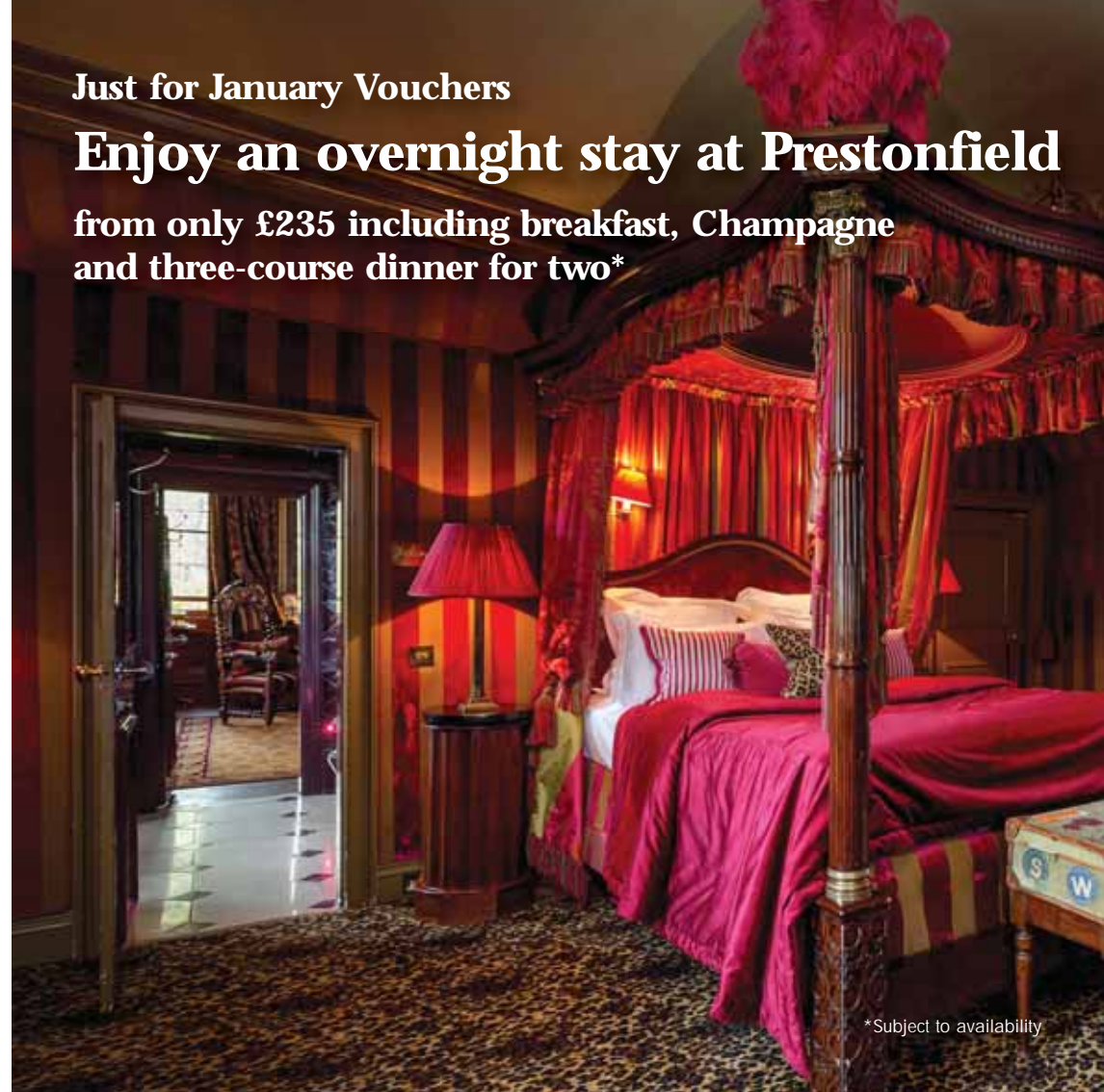
Just for January vouchers can be redeemed between 2 & 31 January 2020 subject to availability. Advance booking is required and full terms and conditions are available at prestonfield.com

Prestonfield gift vouchers 0131 225 7800 or online at prestonfield.com

Just for January Vouchers

Enjoy an overnight stay at Prestonfield

from only £235 including breakfast, Champagne and three-course dinner for two*



*Subject to availability

THE TOWER

**"Exceptional
views
and tastes to match.
The Tower has just
about got the lot"**
The List

TOWER FESTIVE MENU

An exceptional setting with delicious food, inspirational wines and deft service makes James Thomson's rooftop Tower a memorable choice for spectacular private and corporate festive dining.

Atlantic prawn and Belhaven brown crab cocktail, Marie Rose sauce

Terrine of Scottish game, pheasant, guinea fowl, duck, venison,
pickled Pear Williams, walnut sourdough croutons

Celeriac and apple velouté, roasted hazelnuts, truffle oil

Grilled winter squash, black quinoa, vegan feta, crisp kale (vegan)

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Pan-seared fillet of North Sea cod steamed on a casserole of red peppers,
tomato, chorizo and heritage potato

Gartmorn Farm free-range turkey breast, rosemary stuffing, roasted potato,
creamed Brussels sprouts and root vegetables

Braised Scotch beef cheek, creamed mash, balsamic shallots and baby spinach

Cauliflower and chestnut risotto, Parmesan shavings (vegan option available)

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Callebaut dark chocolate terrine; Maldon salt, honeycomb

Isle of Mull Cheddar and Stilton Blue, quince jelly, oatcakes

Tower's flaming Christmas pudding, brandy sauce

Mulled wine poached pear, tonka bean and almond ice cream (vegan)

20 November to 24 December. Lunch £33 Dinner £38

Lunch 12-4.30pm and Dinner 5-10.30pm (last reservation)

Festive Afternoon Tea £27.50 and rooftop Brunch both available daily

Reservations 0131 225 3003 or online at tower-restaurant.com



THE WITCHERY®

by the castle



THE WITCHERY®

by the castle

This is festive dining at its most magical.

Caramelised Roscoff onion soup with aged-Gruyère crouton (v)
Hot-smoked Loch Etive sea-reared trout, beetroot rémoulade, pickled enoki mushroom
Carpaccio of Winston Churchill venison, pecorino shavings,
rocket and horseradish salad, toasted brioche
Crevette cocktail, Marie Rose sauce

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Scotch beef Wellington, pommes sarladaises, confit of onion, Port jus
Whole lemon sole meunière, beurre noisette, heritage potatoes
Breast of Borders' pheasant, pastilla of leg, saffron poached carrots, pistachio,
roast carrot and cumin purée
Cauliflower steak, fried hen's egg, harissa oil, celeriac humous, toasted chestnuts (v)

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Christmas pudding sundae, cinder toffee
Lime polenta cake with poached exotic fruits, toasted coconut sorbet (vegan)
Madagascan vanilla burnt Cambridge cream, blueberry pot, pistachio biscotti
Witchery cheese plate, oatcakes, homemade prune chutney

Available 20 November to 24 December. Lunch £40 Dinner £45
Lunch 12-4.30pm and Dinner 5-11.30pm (last reservation)
Festive Afternoon Tea £30 available Monday-Friday 3-4pm

Reservations 0131 225 5613 or online at thewitchery.com

THE WITCHERY®

by the castle

The Witchery Suites

Hidden in the historic buildings at the gates of Edinburgh Castle are a collection of nine theatrical and decadent suites.

Frequently featured on lists of the world's most unique places to stay. Whichever suite you choose, you'll find wall-to-wall decadence, romantic décor and roll-top baths for two.

The Witchery's unforgettable experience is from £395 per suite per night, inclusive of a welcome bottle of complimentary Champagne (when booking direct) and choose from our continental breakfast hamper served in your suite or full a la carte breakfast served in our candlelit, oak panelled Witchery dining room.

Give the gift of The Witchery this Christmas with our overnight stay gift vouchers including our Just for January gift voucher for a stay in a Witchery suite for just £325 per night including breakfast!

Reservations 0131 225 5613 or online at thewitchery.com

Burns PRESTONFIELD'S BURNS SUPPER 2020

Join us on Thursday 23 January 2020 for Prestonfield's annual Burns Supper, supporting Prostate Scotland.

Prestonfield's annual Burns Supper returns with its usual mix of wit, wine, whisky and wisdom accompanied by fine seasonal food and one or two musical surprises.

The inimitable broadcaster, Grant Stott, will be our host and introduce an entertaining range of speakers including Willie Hunter for The Immortal Memory, Simon Evans for The Toast to the Lassies.

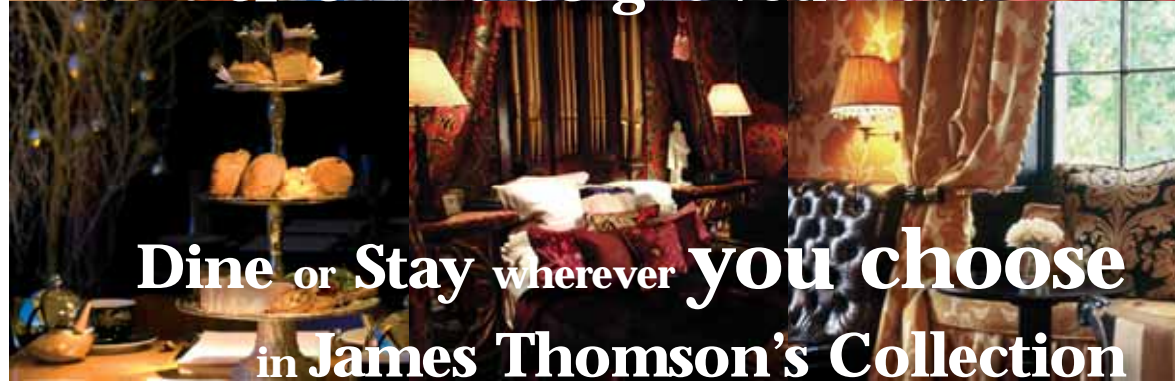
With tempting lots for auction, this is a memorable evening and a great way to start the New Year in style at just £60 per person inclusive of welcome drink, three-course dinner with coffee and exceptional entertainment.

In aid of Prostate Scotland

To reserve your place call 0131 662 2323 or events@prestonfield.com



The **ultimate** gift voucher...



Dine or Stay wherever **you choose**
in **James Thomson's Collection**



0131 225 7800 or online at edinburghsbestrestaurants.com