

Opening Times

Christmas eve 9am - late

Christmas day 7pm - late *

Boxing day 7pm - late *

Hogmanay 9am - 3am

1st Jan 12pm - late

2nd Jan 9am - late

* Bar only

Christmas Cocktails



Gingersnap Martini - £6.50
Finlandia, Amaretto, fresh lemon and organic ginger jam

Christmas Collins - £6.50
Bombay Sapphire, Sloe Gin, fresh lemon, soda and plum bitters

Scandinavian Sparkler - £7
Finlandia, pineapple, fresh raspberries and Prosecco

Hot Buttered Rum - £8
Bacardi 8, butter and cinnamon

Cherry Lynchberg - £6.50
Jack Daniels, Cointreau, fresh lemon, lemonade and organic Morello Cherry jam

The Holly and the Bramble - £6.50
Bombay Sapphire, fresh lemon and organic blackberry preserve

Chocolate and Coffee Flip - £6.50
Bacardi, Kahlua, chocolate liqueur, vanilla, shot of espresso and a whole egg



Hamilton's
for Christmas?

Christmas Lunch £18.95 (available from 12pm)

Starter

Roast parsnip, apple and sage soup **(V)**

Crispy crab cakes with homemade aioli

Candied chestnut and pumpkin salad with orange and thyme dressing **(V)**

Smoked venison with roast beetroot and blackberry dressing

Main Course

Roast turkey, sage and chestnut stuffing, roast potatoes, pan fried kale and cranberry jus

Braised beef with black pudding, shallots and caramelized parsnips

Scottish salmon fillet with braised leeks and chive hollandaise

Oven roast butternut squash with spinach, cranberries and Strathdon Blue **(V)**

Dessert

Vanilla crème brulee

Pecan Pie

Terry's Chocolate Orange cheesecake

Scottish cheeses with mulled pear chutney

We cannot guarantee the absence of nuts in any of our dishes. Please ask about gluten free dishes. We add a discretionary 10% service to parties of 6 covers or more

Christmas Dinner £23.95 (available from 6pm)

Starters

Roast parsnip, apple and sage soup **(V)**

Crispy crab cakes with homemade aioli

Candied chestnut and pumpkin salad with orange and thyme dressing **(V)**

Smoked venison with roast beetroot and blackberry dressing

Deep fried Brie with red onion relish **(V)**

Main Course

Roast turkey, sage and chestnut stuffing, roast potatoes, pan fried kale and cranberry jus

Braised beef with black pudding, shallots and caramelized parsnips

Scottish salmon fillet with braised leeks and chive hollandaise

Oven roast butternut squash with spinach, cranberries and Strathdon Blue **(V)**

Seared duck breast with dark chocolate, savoy cabbage and pancetta

Dessert

Vanilla crème brulee

Pecan Pie

Terry's Chocolate Orange cheesecake

Scottish cheeses with mulled pear chutney

Celebrate Christmas

Enjoy the festivities at Hamilton's

if you would like to celebrate Christmas with us please contact Jenna Raffaelli at christmas@hamiltonsedinburgh.co.uk or at 0131 556 4456.

Hogmanay package £60



Bring in the new year in style with a 5 course Moët & Chandon dinner

5 course Moët et Chandon dinner

Glass Moët et Chandon on arrival

Exclusive use of the table

3am close

DJ

If you would like to join us to celebrate the arrival of 2012, please contact Jenna Raffaelli at: Christmas@hamiltonsedinburgh.co.uk or at 0131 556 4456.

You can also join us for drinks. Please ask at the bar for tickets.



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