

Opening Times

Christmas eve 9am - late

Christmas day 6pm - late *

Boxing day 6pm - late *

Hogmanay 9am - 3am

1st Jan 12pm - late

2nd Jan 9am - late

* Bar only

Christmas Pitchers

Pear and raspberry festive fizz - £16

Bombay Sapphire, Xante pear cognac, raspberries, fresh lemon and soda

Deep South Christmas - £16

Southern Comfort, apple juice, fresh mint, orange bitters and apricot jam, churned with crushed ice.

Christmas Cosmo - £16

Finlandia Lime, Cointreau, orange bitters, fresh lime and cranberry

Winter berry Mojito - £16

Bacardi, muddled mint, fresh lime, sugar & winter berries

Cherry Lynchberg - £16

Jack Daniels, Marachino liqueur, Cointreau, fresh lemon and lemonade

Mimosa - £25

Finlandia, Grand Marnier and orange juice, charged with Moet et Chandon Champagne

Cranberry Ice Tea - £16

Bacardi, Finlandia, Bombay Sapphire, Cazadores, Cointreau, fresh lime, lemonade and splash of cranberry

Yule Mule - £16

Finlandia Cranberry, fresh lime, bitters and ginger beer



Hamilton's
2010



cocktails, cranberries and crackers

Christmas Lunch £18 (available from 12pm)

Starter

Parsnip and honey soup **(V)**

Beetroot cured salmon with caper crème fraiche and wholemeal bread

Wild mushroom terrine with toasted brioche **(V)**

Duck liver and pancetta parfait with caramelized onion jam

Main Course

Turkey escalopes, sage and chestnut stuffing, roast potatoes with pan fried kale and cranberry jus

Red wine braised Scottish beef with mushrooms, shallots and potato fondant

Pan fried sea bass with sweet potato, wilted spinach and sun blush tomato salsa

Stilton and red onion Tart Tatin with roast beetroot and fennel **(V)**

Dessert

Vanilla espresso crème brûlée

Bitter chocolate and hazelnut torte with chocolate sauce

Lemon, ginger and heather honey cheesecake

Scottish cheese selection with apple and date 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 (available from 6pm)

Starters

Parsnip and honey soup **(V)**

Beetroot cured salmon with caper crème fraiche and wholemeal bread

Venison carpaccio with herb salad and plum dressing

Wild mushroom terrine with toasted brioche **(V)**

Duck liver and pancetta parfait with caramelized onion jam

Main Course

Turkey escalopes, sage and chestnut stuffing, roast potatoes with pan fried kale and cranberry jus

Red wine braised Scottish beef with mushrooms, shallots and potato fondant

Pan fried sea bass with sweet potato, wilted spinach and sun blush tomato salsa

Stilton and red onion Tart Tatin with roast beetroot and fennel **(V)**

Apricot glazed wild boar chop with roast parsnips and Scottish thyme cream

Dessert

Vanilla espresso crème brûlée

Bitter chocolate and hazelnut torte with chocolate sauce

Lemon, ginger and heather honey cheesecake

Scottish cheese selection with apple and quince chutney

Celebrate Christmas

Enjoy the festivities at Hamiltons

if you would like to celebrate Christmas with us please contact Jill Hannen at christmas@hamiltonsedinburgh.co.uk or at the address below

Hogmanay package £60



Bring in the new year in style with a 5 course Moët et 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 2011, please contact Jill Hannen at: Christmas@hamiltonsedinburgh.co.uk or at 0131 226 4199.

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



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