

A photograph of a restaurant interior. In the foreground, a tall, slender vase holds several vibrant purple orchids. The vase sits on a wooden table set for a meal, featuring white plates, silverware, and several wine glasses. The background is softly blurred, showing other tables and chairs, suggesting a busy dining environment. The overall color palette is dominated by the purple of the flowers and the warm tones of the wood and lighting.

THE TOWER

FESTIVE CELEBRATIONS 2011

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.

Smoked mackerel parfait, apple and walnut salad
Sprout beignets, celeriac and blue cheese rémoulade, poached pear
Breaded rabbit rillettes, pickled cauliflower and watercress
Clam and mussel chowder, brown bread crouton and saffron rouille

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Rolled turkey and chestnut stuffing, sautéed sprouts and bacon, sage roasted potatoes
Mustard crusted pork fillet, crushed parsnips and Bramley apple crumble
Seared sea bass fillet, Jerusalem artichoke purée, leek and chicory fricassée
Spiced beetroot tartlet, wilted kale and spiced glazed carrots

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Apple and cranberry pie with vanilla ice cream
Steamed Clementine pudding, marmalade custard
Christmas pudding parfait and brandy bombe with nut brittle
Stilton and port reduction, homemade oatcakes

Available 1 - 30 December Lunch £35 Dinner £42

Lunch 12 noon - 5pm and Dinner 5 - 11pm

£15 per person non-refundable deposit required to confirm bookings

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

A TOWER CHRISTMAS

Unrivalled views of Edinburgh Castle and the city skyline, combined with a luxurious interior and exceptional food, makes the Tower an inspired choice for your festive celebrations.

Edinburgh's first and finest rooftop restaurant has become a must for visitors to the city and locals alike who love the chic and informal vibe, exceptional food and deft service that are the Tower's hallmarks. At Christmas it is at its sparkling best.

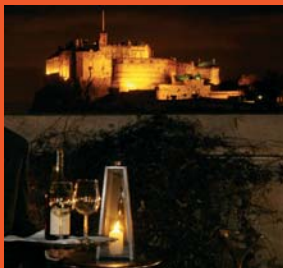
The inventive menu, packed with locally sourced ingredients, features exceptional grills, seafood, game and culinary classics and is perfectly complemented by an award-winning wine list.

With exquisite food and wine and the best views in the city, the Tower is rooftop dining at its most spectacular.

We look forward to welcoming you this festive season.



Tower



View from the roof terrace



Afternoon Tea

To book please call 0131 225 3003 or online at tower-restaurant.com

"Exceptional views

and **tastes** to match.

The Tower has just about

got the lot"

The List

"We left exalted, stuffed
and **happy"**

Iain Banks, The Observer

TOWER AFTERNOON TEA

The chic and relaxed glamour of the Tower makes it the perfect setting for a memorable afternoon tea.

Enjoy open and closed sandwiches, home-baked treats and deliciously-indulgent cakes all piled on silver cake stands and all accompanied by the Tower's own collection of speciality teas. The Tower's Afternoon Tea makes a much-appreciated gift voucher and is available at a special Just-for-January price of only £35 for Champagne Afternoon Tea for two.

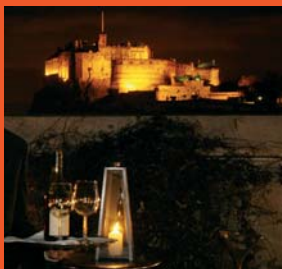
Available daily 3 - 5pm

Afternoon Tea £15.95 Champagne Afternoon Tea £24.95

The Tower's Afternoon Tea also makes a much-appreciated gift voucher



Tower



View from the roof terrace



Afternoon Tea

**Tower Afternoon Tea or Gift Voucher enquiries 0131 225 3003
or online at tower-restaurant.com**

A photograph of a restaurant table set for a meal, viewed from a high vantage point. The table is lit with warm, low-key lighting, featuring several wine glasses, plates, and cutlery. In the background, a large window offers a panoramic view of a city at night, with a prominent castle illuminated by red and white lights on a hillside. The overall atmosphere is sophisticated and elegant.

Exceptional views and
tastes to match. As a **special occasion venue**
The Tower has just about **got the lot.**

The List

**"Exceptional food,
deft service** and a menu majoring
on **Scottish seafood,
game and grills"**

The Guardian

TOWER PRIVATE DINING

"A high-powered ambience, and intelligible menu"

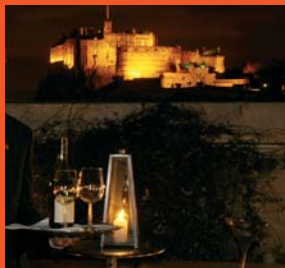
New York Times

Unrivalled views of Edinburgh Castle and the city skyline combined with a luxurious interior and exceptional food makes the Tower an inspired choice for your festive celebrations.

The Tower is available on an exclusive basis for breakfasts, lunches, dinners and receptions. Its flexible layout accommodates 90 guests seated or 150 for a reception, with additional space on the surrounding terraces. There are also two private dining rooms for parties of 24 to 50 guests. And, as with all of James Thomson's collection, superlative service comes as standard.

"We left **exalted**, stuffed and **happy**"

Iain Banks, The Observer



Rooftop views



Tower dining



Tower cuisine

**Tower Private Dining enquiries 0131 225 3003
or online at tower-restaurant.com**

TOWER GIFTS

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

Choose from a selection of indulgent Tower experiences, including a Champagne lunch for two or a sumptuous rooftop dinner... please see our full range of gift ideas online.

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

Our vouchers also make an impressive corporate gift. Buy online, by telephone or in person. Tower Gift Vouchers are beautifully presented and can be delivered to you, or sent directly to the recipient.

The Tower's Afternoon Tea makes a much-appreciated gift voucher and is available at a special Just-for-January price of only £35 for Champagne Afternoon Tea for two.



Tower restaurant



Afternoon Tea

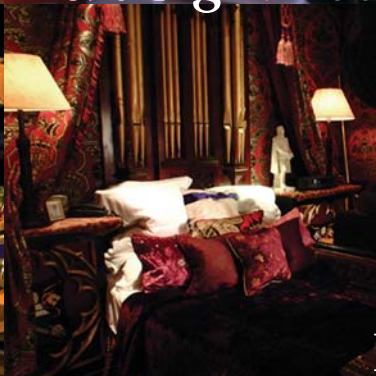


Tower restaurant

**Buy online at tower-restaurant.com
or telephone 0131 225 3003**



The ultimate gift voucher...



Dine or stay



wherever **you choose**
in James Thomson's
Collection



0131 225 3003 or online at edinburghsbestrestaurants.com

THE WITCHERY®

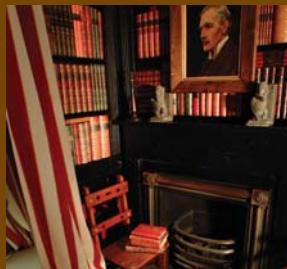
by the castle

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

Frequently featured on lists of the world's most unique places to stay, each is perfect for those looking for the most magical setting. 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 £325 per suite, per night, inclusive of a welcome bottle of complimentary Champagne and the Witchery's continental breakfast served in your suite. For the first time ever, the eight Witchery suites will be available to guests over Christmas itself! Imagine spending Christmas in the jewel box setting of the Witchery suites? Festive hideaways at the Witchery include some unexpected seasonal treats, breakfast served in your suite each day and are subject to a minimum stay.

Stays at the Witchery Suites are also available as a gift voucher.



The Library



The Sempill



The Vestry

Reservations 0131 225 5613 or online at thewitchery.com

THE WITCHERY®

by the castle

Festive Menu

Dine in the baroque surroundings of the original oak-panelled Witchery, or in the elegant charms of the Secret Garden. This is festive dining at its most magical.

Isle of Mull langoustine cocktail, lobster mayonnaise, melba toasts

Cream of Brussels sprout and sherry soup

Smoked goose terrine, leg rillettes and foie gras, frisée salad, lardons and cider dressing

Poached English pear, watercress salad, pickled walnut dressing and Corra Linn shavings

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Roast crown of Tweeddale pheasant, fondant potato, cranberry jelly, chestnut stuffing, braised red cabbage, pear jus

Roast Loch Duart salmon, gingerbread crust, chobbled cauliflower, roast Witchill potatoes

Open lasagne of autumn squash and foraged mushrooms, truffle dressing, aged parmesan

Grilled aged Scotch sirloin, Chop House butter, slow-roasted tomatoes,

Yukon Gold potato chips cooked in goose fat

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Organic carrot cake, mascarpone ice cream, spiced Clementines

Dark chocolate pot, iced cloutie dumpling, candied cherries

Ginger crème brûlée

Aged Stilton, winter chutney, Kenmore oatcakes

Available 1 - 30 December Lunch £35 Dinner £42

Lunch 12 noon - 4pm. Dinner 5.30 - 11.30pm last reservation

£15 per person non-refundable deposit required to confirm bookings

Reservations 0131 225 5613 or online at thewitchery.com

Prestonfield Festive Dining

Seasonal dining in the most opulent of settings for both lunch and dinner throughout the festive season.

Stem ginger-glazed carrot soup, steamed coriander dumplings
Honey-roast ham hough and soy-braised pigs cheek terrine with piccalilli
Smoked hake tortellini, Yukon Gold potato and leek velouté
Pumpkin and spelt risotto with Comte extra mature, winter truffle and butternut sauce

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Baked partridge breasts in puff pastry, pickled pears, sautéed sprouts with Ayrshire bacon, thyme roast potatoes, brioche sauce, game gravy and cranberry sauce
Roast rump of beef, braised shin of veal and oxtail, chasseur sauce, smoked potato mash
Black bream, black olive crushed potatoes, saffron-roast winter vegetables and bouillabaisse

Spiced beetroot with horseradish crème fraiche, celeriac and goat's cheese tart fine, celery and blood orange dressing

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Iced nougat parfait, Clementines and mulled wine syrup
Warm Christmas pudding, rum sauce and vanilla ice cream
White chocolate and cranberry terrine, walnut praline and apple sorbet
Stilton cheese, port-poached pear, date bread

Available from 1 December - 3 January. Lunch £35 and Dinner £42
Lunch reservations from 12 noon - 3pm (Sun 12.30 - 3pm),
Dinner reservations from 6.30 - 10pm (Fri and Sat 6 - 11pm)
Reservations 0131 225 1333 or online at prestonfield.com

Prestonfield's Hogmanay Ball

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 floor until carriages at 1.00am.

Tweeddale pheasant and Ayrshire ham hough terrine, apple and blackcurrant salad, cider gelee and dressing

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Cullen skink soup, Mull Cheddar drop scones

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Roast fillet of Scottish Borders beef, braised shin of veal, wild mushroom pie, Arran mustard crushed potatoes and roast parsnips

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Steamed heather honey pudding, Drambuie custard, raspberries and toasted oatmeal ice cream

~

Tea, coffee and fudge

**Prestonfield's Hogmanay Ball is £95 per person.
£50 required to confirm, balance by 1 December.
Seating is on tables of 10. Dress: black tie/tartan.**

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

Ball reservations 0131 662 2305 or events@prestonfield.com

COOL YULE

Celebrate the festive season in style with a fantastic combination of cabaret, dinner and lavish show with Craig McMurdo, his dance orchestra and chorus line.

Combine the magical setting of Prestonfield's glittering ballroom, entertainer Craig McMurdo, a sequin-clad chorus line, lively dance band and seasonal classics from Bing Crosby to Nat King Cole and you have a festive event like no other!

You'll be welcomed with cocktails before you enjoy an exquisite three-course menu, with breathtaking cabaret spots between each course. End on the dance floor with a spectacular dance set from McMurdo's acclaimed big band.

Welcome festive cocktail

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Roast butternut squash soup with chestnut dumplings or
Chicken liver pate, honey-roast fig, mulled wine syrup and pinhead oatmeal bannocks

~

Traditional roast turkey, sage and onion stuffing, cranberry sauce and all the
trimmings or

Cheddar and Arran mustard-glazed pollock fillet, bubble and squeak,
caramelised leeks and shallots

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Christmas pudding, Clementine compote and brandy sauce or
White chocolate and redcurrant cheese cake

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Coffee and individual mince pies

**3-course dinner with coffee, welcome cocktail, half bottle of wine and
Cool Yule cabaret with dancing
Thursday 8 & 15 December £50
Friday 9 & 16 December £65**

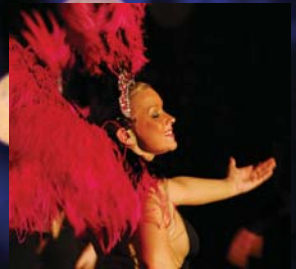
Call our Events Team on 0131 662 2323 or events@prestonfield.com

"...a born entertainer... the
best show I've seen"

The Scotsman



"...Quite simply the
best Christmas night out ever!"



**"Top-notch glamour
at a bargain price"**



JAMES THOMSON'S COLLECTION

THE TOWER

tower-restaurant.com

THE WITCHERY®

by the castle

thewitchery.com

RHUBARB

rhubarb-restaurant.com

PRESTONFIELD

PRESTONFIELD HOUSE EDINBURGH

prestonfield.com



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