

THE WITCHERY[®]

by the castle

A photograph of a restaurant interior. The room features dark wood paneling with intricate Gothic-style carvings. A table is set with a white tablecloth, glassware, and a centerpiece of red roses. Several lit candles in ornate holders provide warm lighting. A red leather tufted bench is visible on the right. A mirror on the left reflects another part of the restaurant.

FESTIVE CELEBRATIONS 2011



“Almost as famous
as the castle itself!”

Harpers & Queen

A WITCHERY CHRISTMAS

Hidden in a collection of historic buildings at the gates of Edinburgh Castle, James Thomson's Witchery is the most spectacularly atmospheric dining destination in the city.

The stunning décor and legendary food have ensured the Witchery by the Castle has become an Edinburgh institution, much loved by its celebrity fans, loyal locals and visitors to the city alike.

Dine in the rich baroque surroundings of the original oak-panelled Witchery or among the elegant charms of the Secret Garden. There are also eight theatrical suites - perfect for those looking to stay in the most indulgent of settings. Lavishly decorated, these suites scream romance with a capital R! Choose the Library, Vestry, Inner Sanctum, Old Rectory, Sempill, Guardroom, Armoury, or the latest suite - the spectacular Heriot and the result is the same - wall to wall decadence, massed antiques, gothic décor and roll-top baths big enough for two! An unforgettably magical experience from £325 per suite. For the first time ever the Witchery suites will be available over Christmas Day itself. We look forward to welcoming you this festive season.



The original Witchery



Entrance to The Witchery Suites



The Secret Garden

To book please call 0131 225 5613 or visit 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

~

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

~

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

BEWITCHING GIFTS

A range of beguiling gift vouchers that are guaranteed to delight.

Choose from a selection of magical Witchery experiences, from a light lunch for two with a glass of Champagne at £49, an indulgent Champagne dinner or a luxurious overnight stay in a sumptuous Witchery suite... please see our full range of gift ideas online.

Alternatively you might prefer to purchase a Witchery 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. Witchery Gift Vouchers are beautifully presented and can be delivered to you, or sent directly to the recipient.



The Guardroom



The Vestry



The Secret Garden

Buy online at thewitchery.com or call 0131 225 5613



The Vestry



The Guardroom



The Armoury



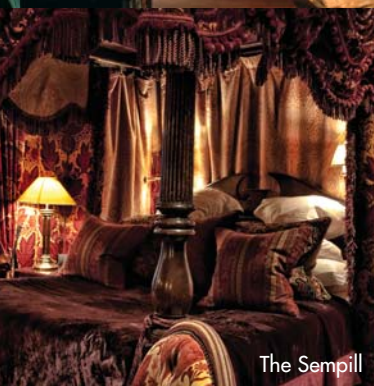
The Guardroom



The Library



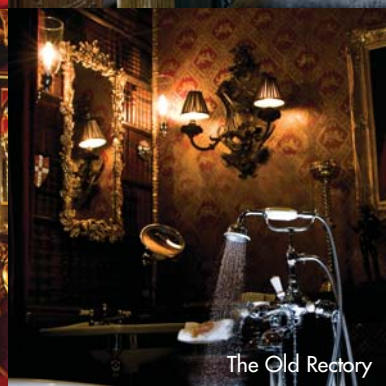
The Heriot



The Sempill



The Heriot



The Old Rectory

THE WITCHERY SUITES

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

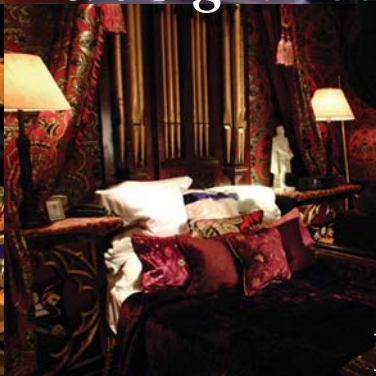


What would you give for a
Witchery Christmas?

Witchery gift vouchers 0131 225 5613 or online at thewitchery.com



The ultimate gift voucher...



Dine or stay



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



0131 225 5613 or online at edinburghsbestrestaurants.com

THE TOWER

"**Exceptional views**

and **tastes** to match.

The Tower has just
about **got the lot"**

The List

"An **obvious place**
to take visitors and
important clients"

Food Illustrated

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

~

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

~

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

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

~

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

~

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

~

Cullen skink soup, Mull Cheddar drop scones

~

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

~

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

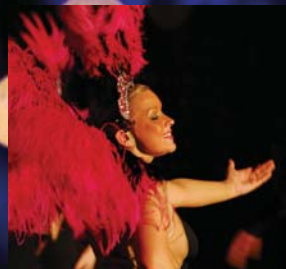
Ball reservations 0131 662 2305 or events@prestonfield.com

"...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"**

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

~

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

~

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

~

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



JAMES THOMSON'S COLLECTION

THE WITCHERY®

by the castle

thewitchery.com

THE TOWER

tower-restaurant.com

PRESTONFIELD

PRESTONFIELD HOUSE EDINBURGH

prestonfield.com

RHUBARB

rhubarb-restaurant.com



MIX

Paper from
responsible sources

FSC® C006548