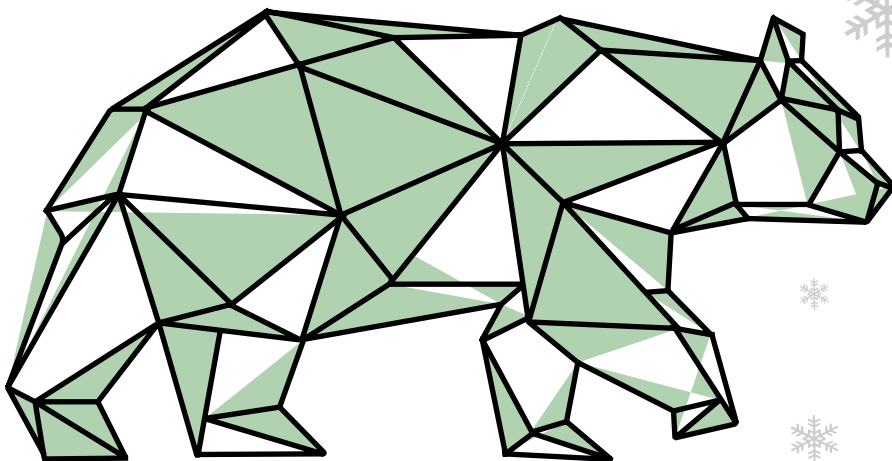




BOOK NOW

0131 622 7800



THE MAGIC OF CHRISTMAS NEVER ENDS

EAT, DRINK & BE MERRY



GET MERRY LUNCH | 22
GET MERRY DINNER | 25



Looking for a menu to suit everyone?
Don't get your tinsel in a twist - our Get Merry menu is available
from Sunday to Wednesday for lunch or dinner.



Enjoy two courses from our Christmas menu, a bottle of Staropramen
or glass of Chandon sparkling on arrival & entry into Opal or Lulu afterwards*

NAUGHTY NIBBLES & CHRISTMAS TIPPLES



BEER, BUBBLES, COCKTAILS
& BITES from 10pp



We're full of ideas when it comes to celebrating the festive season. Whether it's a small
gathering or a party with all the trimmings - we've got Christmas all wrapped up!

Frolic in the festive fun with incredible party bites & mischievous cocktails
mixed with merry melodies & lots of bubbles!

MORNING SPARKLER

Rise & shine, it's time to sparkle with our festive morning breakfast.
Your choice of any breakfast dish, sparkling cocktail,
tea or coffee & orange juice for £15 per person
*pre-booking required

CHRISTMAS LUNCH

28 PER PERSON

STARTERS

Charcoal fired red pepper & tomato soup
with fresh baked bread

Treacle & fennel cured salmon with beetroot
crème fraîche & sourdough crisps

Smoked ham hock croquettes
with homemade piccolilli

Fig, Rosary goats cheese & rocket salad
with honey, mustard & balsamic dressing



MAINS

Roast turkey wrapped in smoked bacon with
sage & chestnut stuffing, duck fat roasted potatoes,
honey glazed root vegetables & port sauce

Pan fried seabass with Jerusalem artichoke
& pearl barley risotto, hay butter & lemon

Crispy 12hrs confit duck leg
with star anise red cabbage & creamy mash

Roast squash tagine with lemon & almond couscous



DESSERTS

Christmas pudding with brandy custard

Passionfruit Eton mess with raspberry sorbet

Peanut butter & chocolate tart with milk ice cream

Aged Barweys cheddar & Blue Murder
with mulled apple & dried fruit chutney & oatcakes

CHRISTMAS DINNER

32 PER PERSON

STARTERS

Charcoal fired red pepper & tomato soup
with fresh baked bread

Warm confit duck leg & cranberry roll
with Dijon mustard

Treacle & fennel cured salmon with beetroot
crème fraîche & sourdough crisps

Fig, Rosary goats cheese & rocket salad
with honey, mustard & balsamic dressing



MAINS

Roast turkey wrapped in smoked bacon with
sage & chestnut stuffing, duck fat roasted potatoes,
honey glazed root vegetables & port sauce

Grilled cod with braised puy lentil,
smoked pancetta & tomato

12hr braised ox cheek with horseradish mash,
smoked bacon & baby onions

Roast squash tagine with lemon & almond couscous



DESSERTS

Christmas pudding with brandy custard

Passionfruit Eton mess with raspberry sorbet

Peanut butter & chocolate tart with milk ice cream

Aged Barweys cheddar & Blue Murder
with mulled apple & dried fruit chutney & oatcakes

COCKTAILS

CHRISTMAS OLDIE | 7.95

Wild Turkey 101 bourbon, Briottet Crème de Figue, pomegranate syrup, cinnamon bitters

MISTLETOE MOJITO | 8

Appleton Signature Blend rum, sage leaves, orange slices, demerara syrup, cinnamon bitters

NOËL NEGRONI | 9

Bulldog gin, Campari, Cinzano 1757, cinnamon, orange peel

KOKO-SNOW | 8.2

Koko Kanu coconut rum, Mozart white chocolate liqueur, pineapple juice, coconut ice cream

HOT BUTTERED RUM | 9.5

Appleton Estate Rare Blend rum, hot water, cinnamon, nutmeg, cloves, honey, butter

MRS CLAUS' ESPRESSO MARTINI | 8.5

Ketel One vodka, Illyquore coffee liqueur, Mozart dark chocolate liqueur, espresso, vanilla syrup, chocolate bitters

GIN & GINGERBREAD | 9

Bombay gin, Fevertree spiced orange ginger ale, cranberries

AFTER EIGHT IN SOUTH AFRICA | 7.95

Amarula cream liqueur, Briottet Crème de Menthe, milk, cream, chocolate sauce, hazelnuts

FESTIVE CLEMENTINE | 13

Russian Standard Platinum vodka, Grand Marnier, Chandon Sparkling, sugar cube, orange bitters

CANDY CANE | 7.95

Bacardi Carta Blanca rum, Mozart white chocolate liqueur, Grenadine, Briottet Crème de Menthe, milk, cream

GINGLE BELLS | 8.5

Tanqueray 10 gin, Kings Ginger liqueur, Yellow Chartreuse, lime juice, demerara syrup, homemade ginger juice

JOLLY DOG | 9.5

Copper Dog, Drambuie, Kings Ginger liqueur, runny honey, lemon juice

AUCHENTOSHAN & ALE | 8

Auchentoshan American Oak whisky, lemon juice, sugar syrup, orange bitters, cranberry jam, Franciscan Well Chieftan IPA

SANTA'S SODA | 3

330ml Pepsi, Diet Pepsi, Pepsi Max, 7UP



PRESENTS . PRESENTS . PRESENTS



JOY TO THE GIN

10

Let the festive fun begin!
Enjoy 2 goblets of gin made
the way you like it. Choose
your gins, tonics & garnishes
& sip away in style.



ALL I WANT FOR CHRISTMAS

FROM 10

Can't choose what to buy?
Don't get your tinsel in a tangle!
Our Rabble monetary vouchers are
perfect for everyone as they
can be spent in the
restaurant & bar or hotel.



BABY IT'S COLD OUTSIDE

FROM 200

Wrap up with a loved one in Egyptian
cotton sheets inside one of Rabble's
stylish bedrooms. Watch a Christmas
classic on the plasma TV & enjoy
breakfast the following morning.

Fancy a not-so-silent night?
This gift also includes VIP entry to
our sister nightclub Opal Lounge.

Our gift vouchers are great as presents or stocking fillers & feature dinners, bottles of bubbles, overnight stays & goblets of gin. For our full gift list & gift vouchers visit www.rabbleedinburgh.co.uk.

Psst, they're also pretty fantastic when you can't think of what to buy!



HOGMANAY

We're always up for a proper shindig to welcome the New Year!

Our four course Hogmanay dinner, including a glass of Moët & Chandon Champagne on arrival, is only £65 per person & is sure to whet your appetite for 2018!

And afterwards... don't miss our infamous Hogmanay bash! Call 0131 622 7800 or email info@rabbleedinburgh.co.uk to make your reservation.

STAY THE NIGHT

Our award-winning boutique hotels, Rabble & Tigerlily, offer the perfect retreat following an evening of festive celebrations.

Rooms at Rabble start from only £125 & at Tigerlily from only £150 when you have a Christmas booking (includes breakfast).

DON'T WANT THE PARTY TO END?

Why not continue your celebration at one of our nightclub venues, Opal or Lulu. Contact us to book



TERMS AND CONDITIONS:

Bookings are subject to availability. A non-refundable deposit of £15 per person is required when making the booking to secure the reservation. Prices include service charge but a discretionary service charge of 12.5% will be added to the drinks bill. *Dining in our venues does not guarantee entry into Opal Lounge or Lulu

RABBLE

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info@rabbleedinburgh.co.uk | www.rabbleedinburgh.co.uk

