



CHRISTMAS LUNCH MENU

STARTERS

Charcoal fired red pepper & tomato soup
with basil oil

Duck liver parfait
with gingerbread crisp
& spiced dark cherry purée

Hot smoked Scottish salmon
with apple purée & parsnip crisps

Josper smoked leek thermidor tart
with watercress and toasted chestnut

MAINS

Roast turkey
wrapped in pancetta served with sage & shallot stuffing, honey glazed root vegetables, duck fat roasted potatoes, pigs in blankets, cranberry & port sauce

Slow cooked pork belly
with braised red cabbage purée, rosemary roasted new potatoes & cider jus

Roast North Sea cod loin
with confit potatoes, white bean, corn & dill chowder

**Roast winter squash
& sweet potato tagine**
lemon cous cous & toasted almonds

DESSERTS

Christmas pudding
with brandy custard

Peanut butter & chocolate tart
with milk ice cream

Passionfruit pavlova
with orange curd & vanilla cream

I.J. Mellis Cheeseboard
Barwheys cheddar & Arran double cream brie,
apple & dried fruit chutney & oaties

3 COURSES - £29 PER PERSON

EAT, DRINK & BE MERRY!

£24 per person
Fancy a little mid-week treat? Our Eat, Drink & Be Merry offer is available Sunday to Wednesday. Enjoy 2 courses from our Christmas menu above, a bottle of beer or glass of sparkling on arrival and entry into Lulu or Eastside afterwards*.



Please note this is a sample menu. Due to current restrictions on produce and deliveries, small items may change nearer the time.

LUNCH DIETARY MENU

STARTERS

Charcoal fired red pepper & tomato soup
with basil pesto (DF | VG | GF WITH GF BREAD)

Duck liver parfait
with red onion & smoked bacon marmalade &
sourdough crisp bread (GF WITH GF TOAST)

Hot smoked Scottish salmon
with lemon, apple & ginger jam (DF | GF)

Marinated beetroot tart
with horseradish crowdie, plum syrup
& blue cheese croquettes (V)

MAINS

Roast turkey
wrapped in pancetta served with sage & onion
stuffing, honey glazed root vegetables, duck fat
roasted potatoes, pigs in blankets, cranberry
& port sauce (DF | GF AVAILABLE UPON REQUEST)

Crispy 12hr confit duck leg
with braised red cabbage, rosemary roasted new
potatoes & green peppercorn sauce (GF | DF WITH
RED WINE SAUCE)

Roast cod loin
with crushed olive oil & black pepper potatoes,
saffron & tomato sauce & crispy kale (GF | DF)

Cauliflower 'korma' steak
with carrot & coconut purée, cauliflower pakora,
golden raisins & toasted coconut (DF | GF | VG)

DESSERTS

Christmas pudding
with brandy custard
(DF WITH DF ICE CREAM | GF AVAILABLE)

Red wine & vanilla poached pear
with raspberry sorbet & hazelnut brittle
(DF | GF | VG)

I.J. Mellis Cheeseboard
St Andrews Farmhouse cheddar, Howgate brie &
Stilton Colston Bassett with apple & dried fruit
chutney & oatcakes (GF WITH GF OATCAKES)

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a bottle of beer or glass of sparkling on arrival
and entry into Lulu or Eastside afterwards*.

DF - Dairy Friendly | GF - Gluten Friendly | VG - Vegan | V - Vegetarian
DF / GF - None of the ingredients used within these dishes contain
dairy / gluten. Please note our dishes are made here & may contain
trace ingredients. We take our allergens very seriously in our kitchens,
so please advise your server of any allergies you may have. Please note
this is a sample menu. Due to current restrictions on produce and
deliveries, small items may change nearer the time.

CHRISTMAS DINNER MENU

STARTERS

**Charcoal fired red pepper
& tomato soup**
with basil oil

Confit duck rilette & duck liver parfait
with gingerbread crisp
& spiced mince pie purée

Hot smoked Scottish salmon
with apple purée & parsnip crisps

Josper smoked leek thermidor tart
with watercress & toasted chestnut

MAINS

Roast turkey
wrapped in pancetta served with sage
& shallot stuffing, honey glazed root vegetables,
duck fat roasted potatoes, pigs in blankets,
cranberry & port sauce

48hr slow cooked ox cheek
with Arran mustard mash, pearl onion
& smoked bacon jus

Roast North Sea cod loin
with charred tenderstem broccoli,
sautéed potatoes & truffled parsnip cream

Roast winter squash & sweet potato tagine
with lemon cous cous & toasted almonds

DESSERTS

Christmas pudding
with brandy custard

Peanut butter & chocolate tart
with milk ice cream

Passionfruit pavlova
with orange curd & vanilla cream

I.J.Mellis Cheeseboard
Barweys cheddar & Arran double cream brie,
apple & dried fruit chutney & oaties

3 COURSES - £32 PER PERSON

EAT, DRINK & BE MERRY!

£28 per person

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DINNER DIETARY MENU

STARTERS

Charcoal fired red pepper & tomato soup
with basil pesto (DF | VG | GF WITH GF BREAD)

Duck liver parfait
with red onion & smoked bacon marmalade &
sourdough crisp bread (GF WITH GF TOAST)

Hot smoked Scottish salmon
with lemon, apple & ginger jam (DF | GF)

Marinated beetroot tart
with horseradish crowdie, plum syrup
& blue cheese croquettes (V)

MAINS

Roast turkey
wrapped in pancetta served with sage & onion
stuffing, honey glazed root vegetables, duck fat
roasted potatoes, pigs in blankets, cranberry
& port sauce (DF | GF AVAILABLE UPON REQUEST)

48hr slow cooked ox cheek
with olive oil mash, pearl onion & smoked bacon
jus & parsnip crisps (GF | DF)

Roast cod loin
with crushed olive oil & black pepper potatoes,
saffron & tomato sauce & crispy kale (GF | DF)

Cauliflower 'korma' steak
with carrot & coconut purée, cauliflower pakora,
golden raisins & toasted coconut (DF | GF | VG)

DESSERTS

Christmas pudding
with brandy custard
(DF WITH DF ICE CREAM | GF AVAILABLE)

Red wine & vanilla poached pear
with raspberry sorbet & hazelnut brittle
(DF | GF | VG)

I.J.Mellis Cheeseboard
St Andrews Farmhouse cheddar, Howgate brie &
Stilton Colston Bassett with apple & dried fruit
chutney & oatcakes (GF WITH GF OATCAKES)

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FESTIVE BOOZY BRUNCH

EVERY SATURDAY & SUNDAY THROUGHOUT DECEMBER | £30 PER PERSON

Our Festive Boozy Brunch is the perfect day out this Christmas. On arrival, you'll be met with a delicious Christmas Cocktail followed by selection of continental breakfast items for the table, a tasty brunch dish of your choice and lots of bubbles to wash it all down with!



HOGMANAY

Ring the bells in style this New Year at Rabble!

Our four course Hogmanay dinner including a glass of Veuve Clicquot Champagne on arrival is only £65 per person and is sure to whet your appetite for 2022!

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



STAY THE NIGHT

Our award-winning boutique hotels, Tigerlily & Rabble, offer the perfect retreat following an evening of festive celebrations. Rooms at Tigerlily start from only £150 & at Rabble from only £125 when you have a Christmas booking.

(Includes breakfast. Excludes Hogmanay)





PRESENTS



Our gift vouchers make the perfect presents and stocking fillers, featuring some fantastic experiences and monetary gift vouchers so that your loved ones can enjoy Rabble in whichever way they fancy! Choose from a beautifully presented gift card delivered straight to your door or if you're a little last minute with the Christmas shopping, our digital gift cards are the perfect solution, landing in your inbox within minutes!

MONETARY GIFT VOUCHERS | FROM £20

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



BOOZY BRUNCH | £30PP

Gift someone with an IOU for Boozy Brunch at Rabble and wash away those January blues with delicious brunch dishes, continental platters to share and of course, stunning cocktails and fizz!

OVERNIGHT STAY AT RABBLE | FROM £150

Treat your loved one to an overnight stay in one of our effortlessly cool rooms. Whether it's a mid-week break or a luxurious weekend away, this is the perfect gift this Christmas!



Browse our full list of vouchers here: gifts.rabbleedinburgh.co.uk





GET IN TOUCH

To book your festive party with us, get in touch with our Christmas team

CALL 0131 622 7800 OR EMAIL ellen@rabbleedinburgh.co.uk



TERMS & CONDITIONS

Bookings are subject to availability. A non-refundable deposit of £15 per person is required when making the booking to secure the reservation. Payment in full is required 4 weeks prior to the booking. All payments are non-refundable & non-transferable. A pre order is required.

A discretionary service charge of 12.5% will be added to your bill. Dining in our venues does not guarantee entry into Lulu or Eastside. Please note this is a sample menu. Due to current restrictions on produce and deliveries, small items may change nearer the time.

RABBLE

55a Frederick Street, Edinburgh EH2 1LH | 0131 622 7800 | www.rabbleedinburgh.co.uk