



Rabble

CHRISTMAS LUNCH MENU

STARTERS

Charcoal fired red pepper & tomato soup
with basil oil & crusty bread (VG | DF | GF AVAILABLE)

Honey glazed ham hock terrine
with pickled beetroot & herb salad,
ciabatta crisps (GF | DF)

Home hot smoked Scottish salmon salad
with apple purée & parsnip crisps (GF | DF)

Twice baked pea soufflé
with creamed spinach
& aged gouda cheese (V | GF)

MAINS

Roast turkey
with sage & shallot stuffing, honey glazed root
vegetables, duck fat roasted potatoes, button
sprouts, pigs in blankets, cranberry & port sauce
(GF AVAILABLE | DF)

12hr cooked pork belly
with braised red cabbage, rosemary
roasted new potatoes & cider jus (GF | DF)

Maple glazed roast salmon
Jerusalem artichokes, puy lentils
& crispy kale (GF | DF)

Roast winter squash & sweet potato tagine
lemon cous cous & toasted almonds (VG | DF)

DESSERTS

Christmas pudding
with brandy custard (GF AVAILABLE)

Dark chocolate truffle torte
with dark cherry compote (GF | VG & DF AVAILABLE)

Passion fruit pavlova
with orange curd & vanilla cream (GF | DF)

Baked Bramley apple crumble cheesecake

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*.



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 & crusty bread (VG | DF | GF AVAILABLE)

Honey glazed ham hock terrine
with pickled beetroot & herb salad,
ciabatta crisps (GF | DF)

Home hot smoked Scottish salmon salad
with apple purée & parsnip crisps (GF | DF)

Twice baked pea soufflé
with creamed spinach
& aged gouda cheese (V | GF)

MAINS

Roast turkey
with sage & shallot stuffing, honey glazed root
vegetables, duck fat roasted potatoes, button
sprouts, pigs in blankets, cranberry & port sauce
(GF AVAILABLE | DF)

48hrs slow cooked ox cheek
with Arran mustard mash, pearl onion
& smoked bacon jus (GF | DF)

Roast cod loin
charred tenderstem broccoli, sautéed potatoes
& truffled parsnip cream (GF)

Roast winter squash & sweet potato tagine
lemon cous cous & toasted almonds (VG | DF)

DESSERTS

Christmas pudding
with brandy custard (GF AVAILABLE)

Dark chocolate truffle torte
with dark cherry compote (GF | VG & DF AVAILABLE)

Passion fruit pavlova
with orange curd & vanilla cream (GF | DF)

Selection of I.J. Mellis cheeses
with Arran spiced fruit chutney,
grapes & oatcakes (GF AVAILABLE)

3 COURSES - £32 PER PERSON



EAT, DRINK & BE MERRY!

£28 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*.

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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 info@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 info@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