

BOOK NOW

0131 220 5603



'TIS THE SEASON TO BE JOLLY

EAT, DRINK & BE MERRY



GET MERRY LUNCH | 19
GET MERRY DINNER | 24



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!

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

Celebrate all the way into 2018 with us!

CHRISTMAS LUNCH

25 PER PERSON

STARTERS

Roast parsnip, sage & white bean soup
with chunky bread

Chicken liver & port parfait with smoked
bacon & onion jam, toasted brioche

Crayfish & lemon mac & cheese bites
with chipotle & tomato chutney

Roasted beetroot, fig & rocket salad
with truffle honey & mustard dressing



MAINS

Roast turkey wrapped in smoked bacon with
sage & chestnut dressing, duck fat roasted potatoes,
carrot & swede mash and a cranberry & port sauce

Rosemary & pomegranate spit roasted leg of lamb
with braised caponata & roast new potatoes

Pan fried seabass with herb mash,
green beans & brown shrimp butter

Homemade sun blushed tomato gnocchi,
tenderstem broccoli, spiced olive & basil



DESSERTS

Christmas pudding with mulled
winter berries & brandy sauce

Milk chocolate & honeycomb ice cream
in dark chocolate with hazelnut praline cream

Passionfruit crème brûlée with shortbread

Sticky toffee pudding with salted caramel
sauce & vanilla ice cream

CHRISTMAS DINNER

29 PER PERSON

STARTERS

Roast parsnip, sage & white bean soup
with chunky bread

Chicken liver & port parfait with smoked
bacon & onion jam, toasted brioche

Crayfish & lemon mac & cheese bites
with chipotle & tomato chutney

Wild mushroom ravioli with parmesan,
truffle & tarragon cream



MAINS

Roast turkey wrapped in smoked bacon with
sage & chestnut dressing, duck fat roasted potatoes,
carrot & swede mash and a cranberry & port sauce

Rosemary & pomegranate spit roasted leg of lamb
with braised caponata & roast new potatoes

Pan fried cod loin, black pepper & spinach crushed
potatoes with cherry tomato, shallot & dill salsa

Roasted butternut squash & red onion tart
with mascarpone cream, rocket & toasted pine nuts



DESSERTS

Christmas pudding with mulled
winter berries & brandy sauce

Milk chocolate & honeycomb ice cream
in dark chocolate with hazelnut praline cream

Sticky toffee pudding with salted
caramel sauce & vanilla ice cream

Barweys cheddar & Strathdon blue cheese
with spiced apple & pear chutney & Scottish oatcakes

COCKTAILS

MERRY MOJITO | 8

Appleton Estate Signature Blend rum, mint leaves,
lime juice, clove infused sugar, apple juice

GINGERBREAD & BURNT ORANGE OLD FASHIONED | 8.5

Wild Turkey 101 bourbon, Grand Marnier, gingerbread syrup

CHRISTMAS COLLINS | 9.5

Drambuie, lemon, Fever Tree spiced orange ginger ale

THE NAUGHTY LIST | 8.5

Appleton Estate Rare Blend rum, cherry brandy,
lemon, vanilla syrup, egg white, nutmeg

MISTLETOE MOCHA MARTINI | 7.95

Stolichnaya vodka, Illyquore coffee liqueur, Amara liqueur,
espresso, chocolate syrup, chocolate bitters, chocolate shavings

NEGRONI | 9

Bulldog gin, Campari, Cinzano 1757

FESTIVE FIZZ | 13

Zubrowka vodka, sugar cube, Chandon Sparkling

BAD SANTA | 9.5

Copper Dog, Fraiser Strawberry liqueur, lime juice, cinnamon sugar, ginger beer

COCONUT DAIQUIRI | 7.95

Bacardi Carta Blanca rum, Koko Kanu coconut rum, lime juice, sugar syrup

SANTA'S SODA | 2.95

330ml Pepsi / Pepsi / Pepsi Max / Diet Pepsi / 7 UP



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 and 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 Indigo Yard monetary vouchers
are perfect for everyone as they
can be used for brunch,
lunch, dinner & drinks.



FIZZ THE SEASON

35 | 70

Enter the New Year with a pop &
celebrate with a bottle
of Chandon Brut sparkling
or Moët & Chandon
Champagne.

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

Psst, they're also pretty fantastic when you just 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 £55 per person and is sure to whet your appetite for 2018!

And afterwards... don't miss our infamous Hogmanay bash! Call 0131 220 5603 or email info@indigoyardedinburgh.co.uk to make your reservation.

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 or Lulu

INDIGO YARD

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