

INDIGO YARD

HOT GIN

MERRY
CHRISTMAS



CHRISTMAS LUNCH MENU

STARTERS

Spiced Moroccan bean & tomato soup

with herb croutons

Chicken liver parfait

with red onion and smoked bacon
marmalade & sourdough crisp bread

Thai prawn cakes

with coriander, spring onion & chilli jam

Wild mushroom & cream cheese croquettes

in crisp pastry with roasted garlic mayo

MAINS

Roast turkey

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

Scottish salmon encroute

with lemon & herb cream cheese,
roasted new potatoes & tomato sauce

Tikka spit roasted leg of lamb

with star anise braised puy lentils, mint
& cucumber yoghurt & charred flatbread

Roasted butternut squash

& goats cheese cannelloni

with baby spinach, toasted pine nuts
& mascarpone gratin

DESSERTS

Christmas pudding

with brandy custard

Salted butterscotch brûlée

with orange shortbread

Dark chocolate & cherry nemesis

with vanilla ice cream

Red wine & vanilla poached pear

with raspberry sorbet & hazelnut brittle

3 COURSES - £26 PER PERSON

EAT, DRINK & BE MERRY!

£21 per person

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. Enjoy
2 courses from our Christmas menu, a bottle
of beer or glass of sparkling on arrival & entry
into Lulu or Eastside afterwards*.



CHRISTMAS DINNER MENU

STARTERS

Spiced Moroccan bean & tomato soup
with herb croutons

Chicken liver parfait
with red onion and smoked bacon
marmalade & sourdough crisp bread

Thai prawn cakes
with coriander, spring onion & chilli jam

Wild mushroom & cream cheese croquettes
in crisp pastry with roasted garlic mayo

MAINS

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

Roast cod loin
with lemon and rosemary roasted new
potatoes, chestnut mushroom & leek
and parsley cream

Tikka spit roasted leg of lamb
with star anise braised puy lentils, mint
and cucumber yoghurt & charred flatbread

**Roasted butternut squash
& goats cheese cannelloni**
with baby spinach, toasted pine nuts
& mascarpone gratin

DESSERTS

Christmas pudding
with brandy custard

Dark chocolate & cherry nemesis
with vanilla ice cream

Red wine & vanilla poached pear
with raspberry sorbet & hazelnut brittle

I.J.Mellis Cheeseboard
St Andrews Farmhouse cheddar, Howgate brie
& Stilton Colston Bassett with apple
and dried fruit chutney & oatcakes

3 COURSES - £29.50 PER PERSON

EAT, DRINK & BE MERRY!

£24.50 per person

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. Enjoy 2 courses from our Christmas menu, a bottle of beer or glass of sparkling on arrival & entry into Lulu or Eastside afterwards*.





NIBBLES & TIPPLES

BEER, BUBBLES, COCKTAILS & BITES FROM £15 PER PERSON

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!



CHAMPAGNE

HOT GIN

MULLED WINE



HOGMANAY

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

Our four course Hogmanay dinner, including a glass of fizz on arrival, is only £55 per person & is sure to whet your appetite for 2020!

And afterwards, don't miss our famous Hogmanay bash with live music from Bleeker taking you all the way into the new year.

Call 0131 220 5603 or email info@indigoyardedinburgh.co.uk to make your reservation.





PRESENTS

**Our gift vouchers are great as presents or stocking fillers
& feature dinners, bottles of bubbles & goblets of gin.
For our full list of gift vouchers, please visit our website.**



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

JOY TO THE GIN | £11

Let the festive fun be-gin! Enjoy 2 goblets of gin made the way you like it.
Choose your gin, tonic & garnish & sip away in style.

FIZZ THE SEASON | £70

Enter the New Year with a pop & celebrate
with a bottle of Moët & Chandon Champagne

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 or drinks.





COCKTAILS

GIN PRANCER | £12

Sipsmith's Gin | Strawberries & Cream | Moët

MAKE MERRY | £8.5

Maker's Mark | Cherry Sugar | Cherry Bitters | Cherries

DECK THE HALLS WITH BOUGHS OF STOLI | £7

Stoli Salted Caramel Vodka | Hazelnut | Espresso | Ferrero Roche

PEAR TREE | £8.5

Woodsman | Pear | Citrus | Bitters | Egg White | Pear Drop

NUT CRACKER | £7

Caorunn Raspberry Gin | Almond | Citrus | Cream | Raspberry



GET IN TOUCH

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

CALL 0131 220 5603 **OR EMAIL** info@indigoyardedinburgh.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. Please note a discretionary 12.5% service charge will be added to your bill.

*Dining in our venues does not guarantee entry into Lulu or Eastside.

INDIGO YARD

7 Charlotte Lane, Edinburgh EH2 4QZ | 0131 220 5603 | www.indigoyardedinburgh.co.uk