

INDIGO YARD

HOT GIN

MERRY
CHRISTMAS



CHRISTMAS LUNCH MENU

STARTERS

Roast pumpkin & sage soup

with toasted seeds & herb croutons (GF | DF)

Chicken liver parfait

with red onion & smoked bacon marmalade, toasted brioche (GF AVAILABLE)

Goats cheese & sundried tomato bon bons

with rocket pesto, pickled beetroot & hazelnut salad

Wild mushroom & rosemary ragout

on toasted ciabatta (VG | GF | DF)

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)

Baked Scottish salmon

with homemade lemon & tarragon gnocchi, broccoli, cherry tomato & gemolata dressing

Slow cooked pork belly

with bubble & squeak cake, red wine sauce, apple & honey puree (DF | GF AVAILABLE)

Roasted sweet potato, squash & lentil tagine

with lemon & almond cous cous (VG | DF)

DESSERTS

Christmas pudding

with brandy custard (GF AVAILABLE)

Orange crème brûlée

with shortbread biscuit (GF)

Dark chocolate truffle torte

with passion fruit sorbet (GF | VG & DF AVAILABLE)

Sticky toffee pudding

with salt caramel sauce & Arran vanilla ice cream (GF AVAILABLE)

3 COURSES - £26 PER PERSON

EAT, DRINK & BE MERRY!



£21 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

Roast pumpkin & sage soup

with toasted seeds & herb croutons (GF | DF)

Chicken liver parfait

with red onion & smoked bacon
marmalade & toasted brioche (GF AVAILABLE)

Goats cheese & sundried tomato bon bons

with rocket pesto, pickled beetroot
& hazelnut salad

Wild mushroom & rosemary ragout

on toasted ciabatta (VG | GF | DF)

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)

Herb crusted salmon

with charred tenderstem broccoli, lemon roasted
new potatoes & shellfish dressing (GF | DF)

Crispy confit duck leg

with bubble & squeak cake,
cherry & star anise sauce (DF)

Roasted sweet potato, squash & lentil tagine

with lemon & almond cous cous (VG | DF)

DESSERTS

Christmas pudding

with brandy custard (GF AVAILABLE)

Orange crème brûlée

with shortbread biscuit (GF)

Dark chocolate truffle torte

with passion fruit sorbet (GF | VG & DF AVAILABLE)

Selection of I.J. Mellis cheeses

with Arran spiced fruit chutney,
grapes and oatcakes (GF AVAILABLE)

3 COURSES - £29.50 PER PERSON



EAT, DRINK & BE MERRY!

£24.50 per person

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FESTIVE BOOZY BRUNCH



EVERY SATURDAY & SUNDAY THROUGHOUT DECEMBER | £20 PER PERSON

Our Festive Boozy Brunch is the perfect day out this Christmas. Enjoy 2 delicious cocktails and an item from our brunch menu PLUS a Christmas Cocktail Club wristband so you can get merry on festive cocktails for just £5 in Indigo Yard and all other Montpeliers Venues.



HOGMANAY



CHAMPAGNE

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 and is sure to whet your appetite for 2022!

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.

DON'T WANT THE PARTY TO END?



Continue your celebration at our late night venues, Lulu or Eastside!
Contact us to book your table!

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 Indigo Yard 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 and bar.



BOOZY BRUNCH FOR 2 | £30

Gift someone with an IOU for Boozy Brunch at Indigo Yard and wash away those January blues with delicious brunch dishes and cocktails for just £15 per person.

POP, FIZZ, CLINK | £75

Start the celebrations in Indigo Yard the finest bottle of Moët & Chandon Impérial Brut Champagne.



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





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. 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.

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INDIGO YARD

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