



*Victor & Carina*  
**CONTINI**  
EDINBURGH

FESTIVE CELEBRATIONS  
AT CONTINI RESTAURANTS 2018



*This festive season we invite you to join us at Contini Restaurants for sparkly drinks, lunch or dinner. With three city centre restaurants covering both award winning traditional Scottish and fantastic Italian, we've got something for all.*

## *Contini and Spice and All Things Nice!*

Whether you are organising an office outing or a family get-together our team are delighted to look after you and your guests. All our prices include crackers, fantastic ambience, award winning food and plenty of festive cheer.

### DINE IN STYLE THIS NEW YEARS EVE

Enjoy an award-winning five course tasting menu with matching wines and a view of Edinburgh Castle's fantastic fireworks at Cannonball Restaurant & Bar. Or for a more low key (but equally tasty!) dinner why not book our fabulous "Fish & Fizz" in the Cannonball Bar.

Our annual sell out Hogmanay Italian feast at Contini George Street is ideal for those who like a good night out. Bubbles, four course menu and live music will see 2018 out in style.

For bespoke packages for groups of 15 to 220 guests, please do not hesitate to contact our Contini Christmas Elves who will be delighted to chat under the mistletoe. 0131 225 1550 option 4 or email [christmas@contini.com](mailto:christmas@contini.com)

With so many new restaurants opening in our beautiful city we truly appreciate all support you give our independent local restaurants and cafes. This in turn supports a much wider community of local artisan suppliers throughout Scotland. Without them Scotland's food and drink heritage would look very different.

WARM WISHES AND SEASON'S GREETINGS

*Victor & Carina Contini*



# CONTINI

GEORGE STREET, EDINBURGH

## Christmas Menu

An Italian festive feast with everything that you want from modern Italy

### LUNCH

3 course lunch £30pp – Friday & Saturday  
3 course lunch £28.50pp – Sunday to Thursday

### DINNER

3 course dinner £38.50pp – Friday & Saturday  
3 course dinner £35pp – Sunday to Thursday

#### A SELECTION OF OUR FAVOURITE ANTIPASTI TO SHARE:

##### PANE AL FORNO

Homemade flavoured ciabatta served with charred tomato pesto

##### ARANCINI

Crispy risotto balls with Mozzarella di Bufala DOP, Stracchino and warm butter sugo

##### MOZZARELLA DI BUFALA DOP

Mozzarella di Bufala DOP, pickled clementine, clove and honey almonds, prunes

##### PROSCIUTTO DI PARMA DOP

Prosciutto di Parma DOP with cranberry purée, fresh ricotta and shaved chestnuts

#### PRIMI - CHOICE OF:

##### POLLO

Scottish free range chicken breast, crispy prosciutto and sage, violet artichoke, cavolo nero and marsala

##### MERLUZZO

North Sea cod, wild mushroom and root vegetable broth with acini di pepe

##### MANZO

Chianti slow braised beef brisket, with parsnip, olive oil mashed potato and salsa verde

##### RISOTTO

Pumpkin vialone nano risotto, smoked seeds, ricotta bon bon and sour apple mostarda

#### DOLCI - CHOICE OF:

##### TIRAMISU

Our classic Tiramisu with fresh organic eggs and mascarpone cream

##### CREMA COTTA

Crema cotta, sour cherry compote, burned meringue

##### LIMONE

Amalfi lemon posset, Limoncello curd, cinnamon crumb

##### TORTA CIOCCOLATO

Warm dark chocolate torte, sour cream and orange ice cream, panettone crisp

CONFIRM YOUR BOOKING BY 30TH SEPTEMBER AND YOUR WHOLE PARTY WILL RECEIVE A COMPLIMENTARY GLASS OF BUBBLY!



# THE SCOTTISH CAFE & RESTAURANT

SCOTTISH NATIONAL GALLERY

## *Christmas Menu*

Our popular Christmas lunch with all the trimmings.  
The perfect treat for the traditionalist Christmas diner

### LUNCH

3 courses £28.50pp – Friday and Saturday

3 courses £25pp – Sunday-Thursday

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ARTISAN BREAD SELECTION WITH WHIPPED ROAST CHESTNUT BUTTER

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### STARTERS - CHOICE OF:

Roast butternut, coconut and chilli soup, coriander oil

Bellhaven smoked salmon, lemon crème fraîche, capers and dill oil

Ham hock terrine with seasonal garden salad and rosemary apple and sultana chutney

Parsnip and crowdie cheese ricotta fritter, cardamom pickled carrot salad

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### MAINS - CHOICE OF:

Farm free range turkey and Ramsay of Carluke honey roasted ham with duck fat potatoes, Edinburgh bacon and cranberry stuffing, Scottish root vegetables and turkey jus

Beetroot and orange glazed Scottish salmon fillet, crushed Mayan gold potatoes, lemon and dill yoghurt

Spiced sweet potato and chickpea stew, hung yoghurt, pickled red onion and coriander

Roast Ramsay of Carluke pork belly, apricot and orange purée, glazed carrots and crispy potatoes

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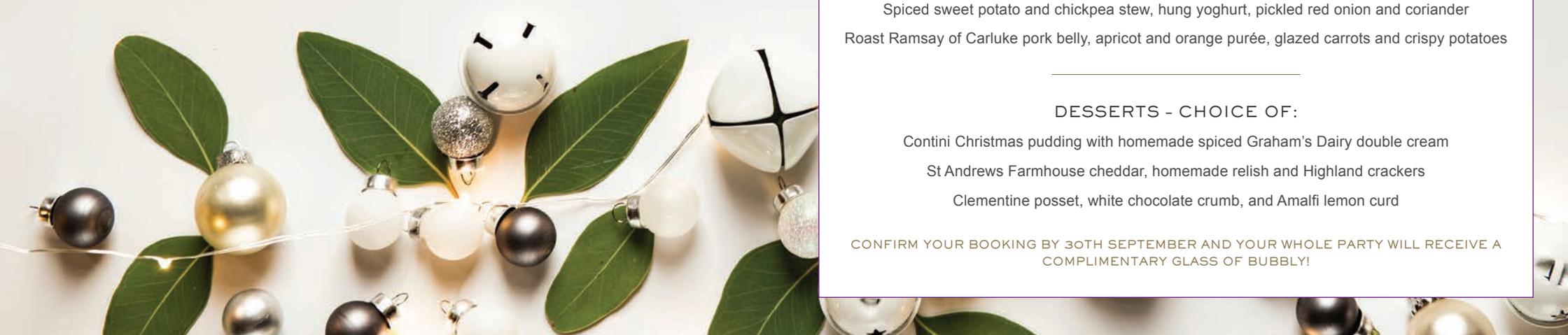
### DESSERTS - CHOICE OF:

Contini Christmas pudding with homemade spiced Graham's Dairy double cream

St Andrews Farmhouse cheddar, homemade relish and Highland crackers

Clementine posset, white chocolate crumb, and Amalfi lemon curd

CONFIRM YOUR BOOKING BY 30TH SEPTEMBER AND YOUR WHOLE PARTY WILL RECEIVE A COMPLIMENTARY GLASS OF BUBBLY!





# CANNONBALL RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

## *Christmas Menu*

Enjoy our award winning three course festive treat in a magical setting this Christmas

### TUESDAY-THURSDAY

2 course lunch or pre theatre £25pp

3 course dinner £38pp

*To include starter and main or main and dessert*

*To include glass of Prosecco and coffee*

### FRIDAY-SATURDAY

3 course dinner £45pp

*To include glass of Prosecco on arrival, three courses with coffee and petit fours*

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HOMEMADE BREAD SELECTION WITH MARA SEAWEED SALTED BUTTER

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#### STARTERS - CHOICE OF:

- Creamed celeriac and roasted chestnut soup with burnt onion rosemary oil
  - Pan seared Burnside Farm pigeon breast with macerated cranberries, charred sprouts and spiced lentil dressing
  - Belhaven smoked salmon salad with pickled salsify, crispy capers, lemon crème fraîche
  - Chicken liver parfait, clementine jelly and rosemary toast
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#### MAINS - CHOICE OF:

- Free range Scottish turkey with caramelised East Lothian winter root vegetables, skirlie stuffing and redcurrant gravy
  - Spiced Ramsay of Carluke pork belly, Stornoway Black Pudding crumb, rosemary and nutmeg creamed kale and plum compote
  - Fillet of cod, smoked oatmeal crumb, heritage potatoes and spinach truffled hollandaise
  - Crowdie and parsnip bon bon, creamed spinach, roasted parsnip and walnut pesto
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#### DESSERTS - CHOICE OF:

- Contini Christmas pudding with Glengoyne whisky and honey crème fraîche and allspice orange custard
- Chocolate pot with cranberry and burnt orange curd and gingerbread crumb
- Classic winterberry sherry trifle layered with homemade custard and whipped cream
- Scottish Cheese Board with selection of three artisan cheeses, nuts, dried fruits, oatcakes and homemade chutney

CONFIRM YOUR BOOKING BY 30TH SEPTEMBER AND YOUR WHOLE PARTY WILL RECEIVE A COMPLIMENTARY GLASS OF BUBBLY!



## *Bellavista Private Dining Room*

AT CONTINI GEORGE STREET

Our beautiful private dining room with its impressive purpose built dining table offers the perfect setting for those looking for a private dining space this Christmas, suitable for 14-18 guests.

PACKAGES FROM £45 PER PERSON



## *Glengoyne Private Dining Room*

AT CANNONBALL HOUSE

On the lower floor of Cannonball House is a fantastic private dining space for parties of 15 to 40 guests. A building steeped in history combined with Contini's award winning food and service makes us the perfect location and setting to add to your Christmas sparkle.

PACKAGES FROM £45 PER PERSON.

## *Private Hire*

### AT THE SCOTTISH CAFE & RESTAURANT

If you'd rather book your own private event our splendid venue located at the gardens entrance of the Scottish National Gallery is available for private dinners and drinks receptions. During the month of December our view of the gardens is even more magical with the addition of the spectacular Christmas market.

The Scottish cafe offers a modern twist to your party, creating a sophisticated and unique setting for you and your guests. Our award winning combination of talented event managers, fabulous executive chefs, dedicated team of hospitality champions together with the very best produce we can source, means the possibilities are endless in making your event a roaring success.

The Scottish Cafe & Restaurant is available for non exclusive lunches for up to 70 guests, exclusive dinners for 50-220 guests, drinks receptions for up to 300 guests.



*“Thank you so much to you and your team for all your hard work in ensuring that our event went well on Saturday. I have to say that this was probably the most successful one yet!”*

220 GUESTS

*“The venue looked absolutely superb. And we were spoilt with a truly incredible backdrop. We lost count of how many of our guests complimented us on the choice of venue!”*

150 GUESTS



# CONTINI

GEORGE STREET, EDINBURGH

## Hogmanay Menu

Enjoy an arrival glass of bubbly and crostini followed by a four course Italian tasting menu and live music to take us up to the bells and beyond.

£125 PER PERSON - 9PM TO 1AM

### CLASSIC ANTIPASTI - SERVED TO SHARE:

**MOZZARELLA DI BUFALA DOP**  
Mozzarella di Bufala DOP, basil and mint  
marinated melon, sundried tomato crisps

**PROSCIUTTO DI PARMA DOP**  
Prosciutto di Parma DOP, Parmigiano Reggiano  
DOP with Stracchino, soaked Nonino Grappa  
golden raisins with crackling

#### MELOGRANO

Raw baby spinach, cooked Amalfi lemon, pomegranate seeds, golden raisins and toasted almonds

### PRIMO PIATTO

#### PASTA

Homemade ravioli filled with leek and porcini ricotta and a sage butter

### SECONDI PIATTI - PRE-ORDERED CHOICE OF:

**FILETTO DI MANZO**  
Chargrilled 8oz fillet of Inverurie beef, braised  
radicchio, Jerusalem artichoke purée  
and a marsala red wine sauce

**RISOTTO**  
Spiced pumpkin purée, roasted pumpkin and  
Vialone Nano risotto with crispy sage  
and Taleggio DOP

#### POLLO

Free range organic chicken stuffed with sundried tomatoes, Mozzarella di Bufala DOP and basil.  
Served with Italian aubergine caponata, caper berries and crispy Prosciutto di Speck

#### BASSO IN PIETRA

Pan roasted stone bass fillet with cavolo nero, winter chanterelle and porcini broth

### TRIO OF DOLCI - SERVED TO SHARE:

**TIRAMISU**  
Our special Genovese sponge, layered with  
mascarpone cream and pasteurised egg yolks

**MERINGA NOCCIOLA**  
Organic egg hazelnut meringue with a spiced  
pear compote and vanilla cream

#### LIMONE

Amalfi lemon set cream with lemon and orange candy

### COFFEE & PETIT FOURS

Petit four – white chocolate Limoncello truffle

IN ADDITION WE WILL BE OFFERING AN EARLY BIRD SITTING 5.30-8PM.  
PERFECT FOR STREET PARTY GOERS WHO NEED A QUICK BITE TO EAT BEFORE



# CANNONBALL RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

## *Hogmanay Menu*

Our annual sell out New Years Eve celebration dinner with stunning views of Edinburgh Castle and the spectacular fireworks at midnight. Enjoy a festive Edinburgh Gin cocktail on arrival followed by a six course Scottish showcase tasting menu.

£125 PER PERSON - 9PM TO 1AM

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### TASTING MENU

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#### SELECTION OF CANAPÉS SERVED AT THE TABLE

Creamed chestnut shot

Seared salted pigeon and cranberry toast

Rabbit terrine with mushroom ketchup and black pepper crisp

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#### SOUP

Roasted parsnip creamed veloute crispy thyme and honeycomb cream

#### FISH

Stornoway black pudding and apple bon bon with Isle of Mull scallop ceviche, chive and honey

#### MAIN

Peppered beef fillet, mustard fondant, oxtail bordelaise and smoked jus

#### DESSERT

70% Valrhona chocolate and salted peanut bavoir, peanut brittle and caramel cream, white chocolate jelly and hot chocolate sauce

#### CHEESE

Artisan cheese selection of Barwheys, Erringtons and St. Andrews Farmhouse cheese, served with pickled carrots, nutmeg spiced almonds and honey ricotta. All served with black pepper crackers and breads

#### PETIT FOUR

Glengoyne Truffle

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*Vegetarian tasting menu available on request*

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# CANNONBALL RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

## *Hogmanay Fish & Fizz*

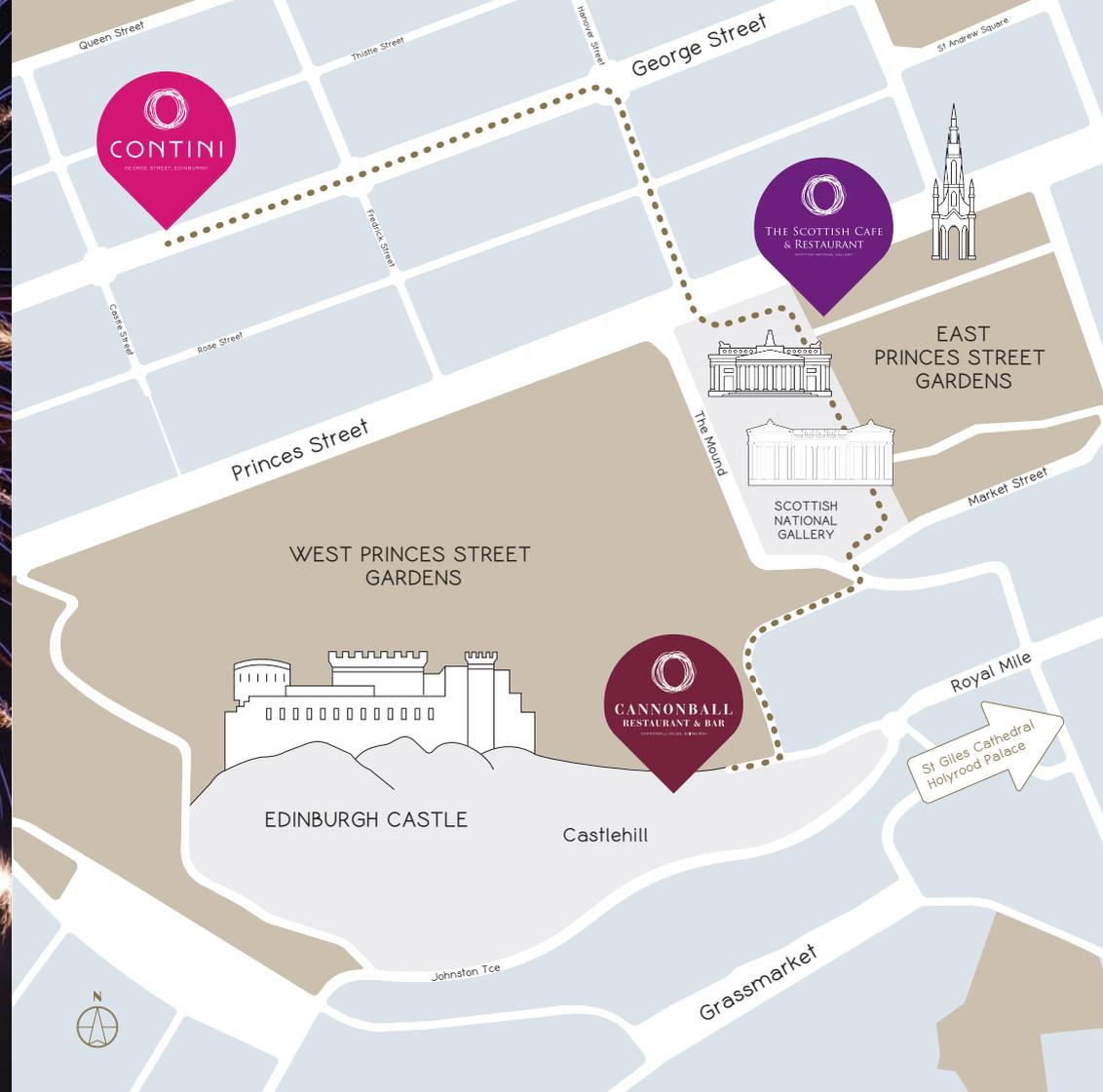
AT CANNONBALL BAR, THE ROYAL MILE

Following the success of last years launch we are delighted to invite you to join us at the bar for a relaxed informal night with award-winning lobster mac n' cheese and Prosecco.

9PM-1AM - £60 PER PERSON

Includes 1/2 bottle of Victor & Carina Contini Prosecco, lobster thermidor macaroni cheese and half bottle of house wine per person. In addition we will serve a chocolate Glengoyne Cocktail with the Bells!

ADVANCE BOOKINGS ONLY.  
CONTACT US AT [CHRISTMAS@CONTINI.COM](mailto:CHRISTMAS@CONTINI.COM)  
OR CALL 0131 225 1550 OPTION 4  
TO BOOK NOW!



## *Contni Gift Cards*

Our gift cards are the perfect present for someone who appreciate dining out. They are valid for six months and can be used in any of our three venues. Choose a monetary value or why not book them one of our experiences such as a tasting menu, Afternoon tea or our Burns Night Suppers.

TO PURCHASE PLEASE VISIT: [SHOP.CONTINI.COM](http://SHOP.CONTINI.COM)



*All that remains now is for us to wish  
you a merry christmas when it comes  
and we sincerely hope that you will be  
joining us this festive season.*

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BOOK YOUR PARTY TODAY!  
PLEASE CONTACT OUR EVENTS TEAM  
T: 0131 225 1550 (OPT 4)  
OR E: CHRISTMAS@CONTINI.COM

[WWW.CONTINI.COM/CHRISTMAS](http://WWW.CONTINI.COM/CHRISTMAS)