



Victor & Carina
CONTINI
EDINBURGH

FESTIVE CELEBRATIONS
AT CONTINI RESTAURANTS 2021



CELEBRATE THE FESTIVE SEASON WITH CONTINI'S

Contini and Spice and All Things Nice!

Our special festive dining packages are available for groups of all sizes and are sure to get you in the festive spirit. So whether you are organising for friends and family to get together or an office outing, our team are delighted to look after you and your guests. All our prices include party hats, fantastic ambience, award winning food and plenty of festive cheer.

CONTINI

GEORGE STREET, EDINBURGH

FESTIVE MENU

An Italian festive feast with everything that you want from Italy

LUNCH £34.95 PER PERSON

DINNER £39.95 PER PERSON

Homemade focaccia with l'Ciacca Extra Virgin Olive Oil
and Kitchen Garden Rosemary

PRIMI

PROSCIUTTO DI PARMA DOP

Prosciutto di Parma DOP, fresh Sicilian persimmons, mascarpone and roasted chestnuts

ARANCINI

Saffron arancini, butter sugo, Parmigiano Reggiano DOP and crispy sage

MOZZARELLA DI BUFALA DOP

Mozzarella di Bufala, roasted Italian tomatoes and fresh basil crumb

SECONDI

MERLUZZO

Pan roasted Scottish cod with nutmeg creamed fresh spinach,
Heritage potatoes and courgettes with Parmigiano Reggiano crisps

OSSO BUCCO

Rose veal Osso Bucco braised with Chianti served with whipped mash,
poached Abate pears and crispy Kitchen Garden parsnips

GNOCCHI

Homemade potato gnocchi with rich butter sugo, burrata and fresh basil leaves

DOLCI

TIRAMISU

Our classic Tiramisu with homemade amarena cherry amaretti

PANNA COTTA

Classic vanilla panna cotta, espresso caramel and meringue shards

PANETTONE AL FORNO

Panettone bread and butter pudding with blood orange custard
and Katy Rodger's creme fraiche

THE SCOTTISH CAFE & RESTAURANT

SCOTTISH NATIONAL GALLERY

FESTIVE MENU

Our popular Christmas lunch with all the trimmings

LUNCH

£34.95 PER PERSON

HOMEMADE BREAD

Homemade bread with Grahams Dairy whipped butter and Kitchen Garden dried herbs

STARTERS

SMOKED SALMON

Heatherfield smoked salmon, Katy Rodger's creme fraiche and cooked Amalfi lemon

SOUP

Creamed celeriac and cayenne pepper soup, Victor's Kitchen Garden honey and roasted shaved chestnuts

PARFAIT

Chicken liver and Glengoyne whisky parfait, toasted brioche and chutney

MAINS

TURKEY

Free range turkey, Phantassie root vegetables, Ramsay of Carluke chipolatas, Kitchen Garden sage stuffing with gravy and homemade cranberry sauce

NUT ROAST

Mixed nuts, Kitchen Garden sage and thyme and apricot roast, creamed cavolo nero and roasted Phantassie carrots

COD

Pan roasted cod with Carroll's Heritage potatoes, Musselburgh leek and beetroot salsa

DESSERTS

CHEESE PLATE

Lanark Blue and Morangie Brie with seasonal chutney and Kenmore oatcakes

CHOCOLATE

70% cocoa chocolate mousse, cinnamon orange puree and spiced shortbread

CHRISTMAS PUDDING

Homemade Contini Christmas Pudding, vanilla cream and seasonal berries



BOOK THE SCOTTISH CAFE FOR EXCLUSIVE USE!

Create your own party with our exclusive use packages from £37.50 per person
Available for 50-180 guests



0131 225 1550
opt 4
events@contini.com

CANNONBALL

RESTAURANT & BAR

FESTIVE MENU

Award winning three course festive treat in a magical setting

LUNCH £34.95 PER PERSON
DINNER £39.95 PER PERSON

HOMEMADE BREAD

Homemade bread with whipped butter and Isle of Skye sea salt

STARTERS

HAGGIS CANNONBALLS

Findlays of Portobello haggis cannonballs, pickled turnip and Glengoyne cream

TERRINE

Ramsay's of Carluke Ham hock terrine with home pickled seasonal vegetables

CARROTS

Pickled, poached and pureed Peelham Farm carrots with orange marmalade dressing

MAINS

TURKEY

Free range turkey with caramelised East Lothian winter root vegetables, skirrie stuffing and redcurrant gravy

COD

Roast North Sea cod with black garlic, burnt onion and Kitchen Garden Jerusalem artichokes

TART

Roast Phantassie winter vegetable tart with Katy Rodger's creme fraiche and chilli oil

DESSERTS

BRULEE

Cinnamon sugar Creme Brulee

CHEESE

Isle of Mull with seasonal dried fruits and home made oatcakes

CHRISTMAS PUDDING

Contini Christmas Pudding with homemade custard

THE SCOTTISH CAFE
& RESTAURANT

SCOTTISH NATIONAL GALLERY

CHRISTMAS AFTERNOON TEA

SERVED DAILY NOON TO 3PM

Pre booking necessary to guarantee availability

FRESH HOMEMADE SANDWICHES:

Roast free range turkey with cranberry sauce

Grierson's Organic Egg and cress

Ramsays of Carluke Ham with spiced chutney

SCONES:

Cheese Scone with Heatherfield smoked salmon
and Katy Rodger's creme fraiche

Warm fruit scone with homemade jam and cream

SWEET TREATS:

Mini Scottish Cafe Christmas mince pies

Vanilla macarons with orange ganache

Daily selection of chefs petit fours

Served with a selection of Scottish blend tea
or Americano coffee

£29.95 PER PERSON

£36.95 PER PERSON SERVED WITH A
CHRISTMAS SPICED PROSECCO COCKTAIL

CONTINI

GEORGE STREET, EDINBURGH

HOGMANAY MENU

Bid farewell to 2021 in style with our popular annual New Year's Eve dinner. Enjoy an arrival glass of bubbly and crostini followed by a five course Italian tasting menu with coffee and chocolate

9pm to 1am
£140 per person

TASTING MENU

CROSTINI

Chefs selection of canapes

ANTIPASTO

Mozzarella di Bufala, Prosciutto crudo,
roasted violet aubergine
and mostarda di frutta

PRIMI

Vialone Nanno risotto with fresh Scottish lobster

SECONDI

Slow cooked beef cheek, extra virgin olive oil whipped potato,
salsa verde and parsnip tuile

CHEESE

Gorgonzola Dolce, grapes, Victor's honey and pistachio cantucci

DOLCI

Panna Cotta with Vin Santo caramel

CONTINI COFFEE

Served with Gianduja truffle

Vegetarian tasting menu available on request

CONTINI

GEORGE STREET, EDINBURGH

EARLY BIRD HOGMANAY MENU

Perfect for families or parties who are joining the Street party
or private parties later!

5.30pm sitting only (tables back by 7.15pm)
£45 per person

PRIMI

MOZZARELLA DI BUFALA DOP

Mozzarella di Bufala, roasted Italian tomatoes and fresh basil crumb

SECONDI

OSSO BUCCO

Rose veal Osso Bucco braised with Chianti served with whipped mash,
poached Abate pears and crispy Kitchen Garden parsnips

DOLCI

PANNA COTTA

Classic vanilla panna cotta, espresso caramel and meringue shards

Sample menu. Vegetarian menu also available

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 stunning five course Scottish showcase tasting menu with coffee and petit four before you head out in to our courtyard to enjoy the fireworks display

9pm to 1am

£140 per person // Wine pairing £45

Homemade bread with whipped butter and Isle of Skye sea salt



Findlays of Portobello haggis cannonball



Wild mushroom soup shot with truffle and creme fraiche



Borders Duck terrine with roasted hazelnut
and tarragon oil and charred toast



Roast turbot with Jerusalem artichokes with caper and parsley dressing



Roast saddle of venison with salted baked celeriac puree,
red cabbage jam and a venison bon bon



Star Anise creme brulee

Coffee/tea and sweet treat

Vegetarian menu available

(*not all tables offer a Castle view and tables are allocated on first come first served basis)

CANNONBALL

RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

HOGMANAY FISH & FIZZ IN THE BAR

We're back with our super popular New Year's Eve celebration in the bar! Join us for a relaxed, informal night with award-winning crab mac n' cheese!

8PM-11PM - £75 PER PERSON

Price includes 1/2 bottle of Victor & Carina Contini Prosecco, crab macaroni cheese and half bottle of house wine per person. We'll bid you farewell at 11pm with a hot mulled wine to go allowing you time to grab the best spot for viewing the Fireworks!

EARLY BIRD HOGMANAY MENU

Perfect for families or parties who are joining the Street party or private parties later!

5.30pm sitting only (tables back by 7.15pm)
£45 per person

SMOKED SALMON

Heatherfield smoked salmon, Katy Rodger's creme fraiche and cooked Amalfi lemon

LAMB

Borders lamb rump with baby carrots, parsnip puree and butter mashed potatoes

CHOCOLATE MOUSSE

Cannonball Chocolate Mousse with cranberry Katy Rodger's creme fraiche

Sample menu. Vegetarian menu also available

BOOKING TERMS & CONDITIONS

* For parties of 1-16 we ask that you to book tables yourself giving card details in order to confirm your booking. Our max size table is 8 so for 15 guests you would be seated over two tables next to each other. Please note that you will be treated as separate parties for ordering purposes

* For groups of 17+ or to book our private dining room please email christmas@contini.com and our team will get back to you with options and availability

* All bookings require card details in order to confirm your table
If you cancel giving us less than one weeks notice we will charge the card details provided £25 per person

* Strict table allocation time of two hours

* Full payment required for all Hogmanay packages in order to confirm

Keep well and keep safe and let's make happy memories to help put 2021 behind us and hopefully start 2022 with a little more fun!

WWW.CONTINI.COM/CHRISTMAS

CONTINI 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 venues

Or for those who prefer to stay at home our Contini at Home vouchers are the perfect gift.

TO PURCHASE PLEASE VISIT: SHOP.CONTINI.COM