



Victor & Carina
CONTINI
EDINBURGH

FESTIVE CELEBRATIONS
AT CONTINI RESTAURANTS 2022

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. 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.

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 delicious) dinner, why not book our sharing platter and fizz in the Cannonball Bar. We'll bring in the bells with our inhouse Piper for that added sense of Hogmanay in Scotland's capital city.

Our popular Hogmanay Italian feast at Contini George Street is ideal for those who like a good night out with a real focus on quality food and service. Bubbles, five course menu will see 2022 out in style.

For bespoke packages for groups of 15 to 220 guests, please do not hesitate to contact our Contini Christmas team!
0131 225 1550 option 4 or email christmas@contini.com

With so many new restaurants opening in our beautiful city we truly appreciate all the support you give our independent local restaurants and cafés. 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 and all the team



Contini George Street

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

LUNCH & DINNER
THREE COURSES WITH HOMEMADE FOCACCIA £40 PER PERSON

A SELECTION OF OUR FAVOURITE ANTIPASTI TO SHARE

SPECK DOP

Speck di Parma DOP, roasted violet aubergines, mascarpone and roasted pistachios

ARANCINI

Arancini with taleggio, butter sugo, Parmigiano Reggiano DOP and crispy sage

MOZZARELLA DI BUFALA DOP

Mozzarella di Bufala DOP, roasted Italian tomatoes and fresh basil crumb

PRIMI - CHOICE OF:

MERLUZZO

Pan roasted Scottish cod with Pachino tomatoes, spinach, taggiasche olives and a little garlic

PORCHETTA

Borders roast pork, pan fried Cavolo Nero, whipped mash with apple and Nonino grappa

GNOCCHI

Homemade gnocchi with Phantassie pumpkin, Kitchen Garden sage butter and amaretti crumb

DOLCI - CHOICE OF:

TIRAMISU

Our classic Tiramisu

PANNA COTTA

Vanilla panna cotta persimmon jam and cinnamon meringue chards

TORTA DI MELE

Warm apple crumble with blood orange custard and Katy Rogers crème fraîche



CONTINI

GEORGE STREET, EDINBURGH

The Scottish Cafe & Restaurant

A Christmas Afternoon Tea

SERVED DAILY 10AM TO 3PM

£30 PER PERSON

SERVED WITH A CHRISTMAS MULLED APPLE JUICE £35 PER PERSON

FRESH HOMEMADE SANDWICHES

Roast free range turkey with cranberry mayonnaise

Clava Brie with onion marmalade

Ramsays of Carluke Ham with Uncle Roy's mustard

SCONES

Isle of Mull cheddarScone with Heatherfield smoked salmon
and Katy Rogers crème fraîche

Warm homemade fruit scone with homemade jam and cream

SWEET TREATS

Mini Scottish Cafe Christmas mince pies

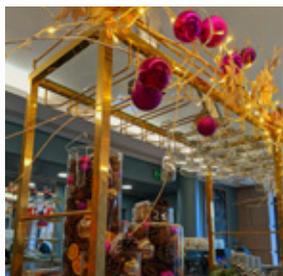
Empire biscuit

Raspberry macarons with vanilla ganache

Coffee Opera cake

Served with a selection of Scottish blend teas or Americano coffee

PRE-BOOKING NECESSARY TO GUARANTEE AVAILABILITY



THE SCOTTISH CAFE
& RESTAURANT

SCOTTISH NATIONAL GALLERY

The Scottish Cafe & Restaurant

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

LUNCH
THREE COURSES WITH HOMEMADE BREAD £35 PER PERSON

Homemade bread served with Graham's Dairy whipped butter and Kitchen Garden Mara seaweed

STARTERS - CHOICE OF

SMOKED SEA TROUT

Kaimes Steelhead smoked sea trout pate, chicory, cooked Amalfi lemon, fresh dill and highland crackers

PARFAIT

Chicken liver parfait, toasted brioche and homemade red currant jelly

SOUP

Creamed Kitchen Garden parsnip soup, Maple Syrup and roasted rosemary chestnuts

MAINS - CHOICE OF

TURKEY

Free range roast turkey, Ramsay's roast ham, Phantassie root vegetables and potatoes, Kitchen Garden sage stuffing with creamed turkey gravy and homemade cranberry sauce

HAKE

Pan roasted Peterhead hake, creamed East Lothian potatoes, roast Kitchen Garden beetroot with a mint and caper dressing

LEEK TART

Musselburgh leek and Highland crowdie baked tart with pan fried winter greens and roast walnut and herb crumb

DESSERT - CHOICE OF

LADY AGNES POSSET

Clementine cream posset with stem ginger meringues

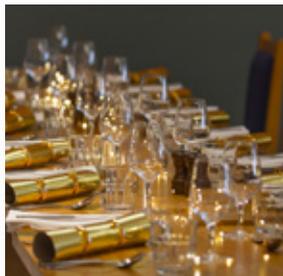
CHRISTMAS PUDDING

Homemade Contini Christmas Pudding, winter berry spiced compote and vanilla crème

CHEESE PLATE

Blue Murder and Clava Brie with seasonal chutney and Kenmore oatcakes

BOOK US FOR EXCLUSIVE USE HIRE FOR EVENING EVENTS FROM £45 PER PERSON



THE SCOTTISH CAFE
& RESTAURANT

SCOTTISH NATIONAL GALLERY

Cannonball Restaurant & Bar

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

THREE COURSE GROUPS MENU WITH HOMEMADE BREAD £50 PER PERSON

Homemade bread served with Graham's Dairy whipped butter and Blackthorn sea salt

STARTERS - CHOICE OF

CHICKEN LIVER

Chicken liver parfait with Ramsay's smoked bacon, winter fruit jelly and homemade brioche

CHOWDER

Shetland Mussel cream chowder with parsley powder

TERRINE

Celeriac and chestnut terrine with home pickled walnut dressing

MAINS - CHOICE OF

TURKEY

Free range roast turkey, Kitchen Garden herb stuffing, dauphinoise potatoes, Phantassie sprouts and roast carrots with star anise bread sauce

NORTH SEA COD

Roast North Sea cod, Kitchen Garden Jerusalem artichoke and black garlic

CAULIFLOWER STEAK

Spiced East Lothian cauliflower steak, curried yoghurt with golden sultanas

DESSERT - CHOICE OF

CRÈME BRULÉE

Crème brulée with Indonesian mace caramelised sugar and carried pistachio

CHEESE PLATE

Blue Murder Cheese and Loch Arthur cheddar with seasonal dried fruits and home made oatcakes

CHRISTMAS PUDDING

Contini Christmas Pudding with homemade vanilla custard
add flambe Langs Banana Rum £5

CANNONBALL SIX COURSE SEASONAL TASTING MENU WITH HOMEMADE BREAD FULL MENU TO BE RELEASED IN NOVEMBER | £70 PER PERSON



CANNONBALL
RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

Bellavista Private Dining Room

DINE PRIVATELY 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 10-16 guests.

“Just a thank you to you and all the staff at Contini for a fantastic evening last night. The food has been complimented by all that attended and is, by far, the best food we have been served for a Christmas meal for many, many years. The service was also excellent and I would therefore ask that you pass on our appreciation for such a successful evening to your colleagues.”

BEST OF CONTINI MENU WITH HOMEMADE FOCACCIA
£50 PER PERSON

SEASONAL SIX COURSE TASTING MENU WITH HOMEMADE FOCACCIA
£65 PER PERSON

Please contact our team of Contini Events Team for availability,
they will be delighted to help with your Christmas event

0131 225 1550 OPTION 4 OR EMAIL EVENTS@CONTINI.COM



CONTINI

GEORGE STREET, EDINBURGH

Glengoyne Private Dining Room

DINE PRIVATELY AT CANNONBALL RESTAURANT & BAR

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.

"...A big thank-you to you and your team at the Cannonball for a great night. The room was perfect, the food was amazing and the staff were great – very friendly, helpful and attentive."

CHRISTMAS GROUP MENU WITH HOMEMADE BREAD
£50 PER PERSON

SEASONAL SIX COURSE TASTING MENU WITH HOMEMADE BREAD
£70 PER PERSON

Please contact our team of Contini Events Team for availability,
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CANNONBALL
RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

Private hire of The Scottish Cafe & Restaurant

DINE PRIVATELY 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 & Restaurant offers a contemporary twist to your party, creating a sophisticated and unique setting for you and your guests. Our award winning combination of talented event team, fabulous cooking, 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 120 guests, exclusive dinners for 50-220 guests, drinks receptions for up to 300 guests.

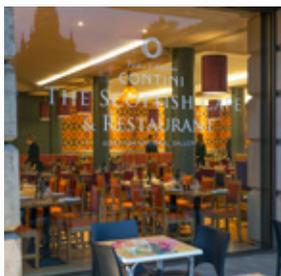
"The Venue Looked Absolutely Superb. And We Were Spoilt With A Truly Incredible Backdrop. We Lost Count Of How Many Of Our Guests Complimented Us On The Choice Of Venue!" - 150 guests

"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

CHRISTMAS THREE COURSE MENUS WITH AU GOURMAND BREAD
£45 PER PERSON

Please contact our team of Contini Events Team for availability, they will be delighted to help with your Christmas event.

0131 225 1550 OPTION 4 OR EMAIL EVENTS@CONTINI.COM



THE SCOTTISH CAFE
& RESTAURANT
SCOTTISH NATIONAL GALLERY

Cannonball Hogmanay

Our annual sell out New Years Eve celebration dinner with stunning views of Edinburgh Castle and the spectacular fireworks at midnight. Our in house piper will play in the Bells for all our guests. Enjoy a festive six course Scottish showcase tasting menu and petit four before you head out to enjoy the fireworks display or soak up the atmosphere of the festivities on Castle Hill below from the restaurant.

£150 PER PERSON - 9PM TO 1AM

Homemade bread served with Graham's Dairy whipped butter and Blackthorn sea salt

HAGGIS CANNONBALLS

Findlays of Portobello haggis cannonball with pickled turnip and Katy Roger's crème fraîche

VELOUTE

White onion veloute with crispy shallots burnt onion powder and scallion oil

SALMON

Heathfield smoked salmon with sea buckthorn jelly and crispy capers

CHOICE OF

NORTH SEA COD

Roast North Sea cod, Kitchen Garden Jerusalem artichoke and black garlic

OR

VENISON

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

CHEESE PLATE

Cheese Loch Arthur and home truffled Clava Brie with homemade oatcakes and quince jelly

CHRISTMAS CANNONBALL

Cannonball with poached pear gel and Katy Roger's crème fraîche

VEGETARIAN TASTING MENU AVAILABLE ON REQUEST

EARLY BIRD SITTING 5.00-7.30PM FOR £55 PER PERSON
IN ADDITION WE WILL BE OFFERING AN EARLY BIRD HOGMANAY MENU OF THREE COURSES WITH CHOICES AVAILABLE ON THE DAY WITH HOMEMADE BREAD



CANNONBALL
RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

Prosecco, Mini Bowls and Cocktails at Cannonball Bar

NEW YEARS CELEBRATION AT CANNONBALL BAR

We invite you to join us at the Bar for our super popular New Year's Eve celebration. This is a more relaxed, informal evening and the perfect way to bring in the bells with old friends or to make new friends in our cosy bar.

9PM-1AM - £150 FOR TWO

PRICE INCLUDES A 75CL BOTTLE OF VICTOR & CARINA CONTINI PROSECCO
EACH GUEST RECEIVES A MINI BOWL OF THE FOLLOWING PLATES

SALMON

Heatherfield hot smoked salmon pate, with cos leaves and croûton chards

HAGGIS CANNONBALLS

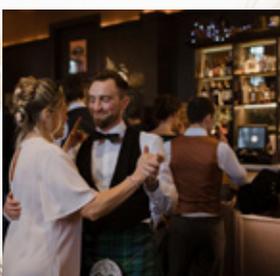
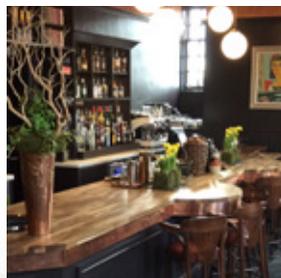
Findlays of Portobello Haggis Cannonballs with Glengoyne whisky cream

CHEESE MINI BOWL

Clava Brie, Loch Arthur Cheddar, candied nuts, seasonal dried fruits and Highland crackers

FIREWORKS COCKTAIL

A fireworks cocktail will be served with the Bells along with homemade 70% chocolate cream truffle.



CANNONBALL
RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

Contini George Street Hogmanay

Bid farewell to 2022 in style with our annual New Year's Eve dinner with post dinner entertainment. Enjoy an arrival glass of Prosecco and crostino followed by a five course Italian tasting menu with coffee and petit four and live music to take us up to the bells and beyond.

£150 PER PERSON - 9PM TO 1AM

Homemade focaccia with Sofia's EVOO

CROSTINO

Arancini with saffron and Parmigiano Reggiano fonduta

ANTIPASTO

Speck di Prosciutto, mozzarella di bufala DOP, roasted Italian peppers and taggiasche olives

PASTA

Homemade ravioli stuffed with ricotta and East Lothian crab.
Served with a chilli butter and Exmoor caviar

SECONDI

Highland beef cheek slow cooked in Chianti with black truffle mashed potato and cavolo nero

CHEESE

Gorgonzola Dolce DOP, roasted almonds and Victor's Kitchen Garden honey served with pane Carasau

DOLCI

Torta Cioccolato with marsala glazed oranges and Katy Rogers crème fraiche

VEGETARIAN TASTING MENU AVAILABLE ON REQUEST

EARLY BIRD SITTING 5.00-7.30PM FOR £55 PER PERSON
IN ADDITION WE WILL BE OFFERING AN EARLY BIRD HOGMANAY MENU OF THREE COURSES WITH CHOICES AVAILABLE ON THE DAY WITH HOMEMADE FOCACCIA



CONTINI

GEORGE STREET, EDINBURGH

Contini Christmas at Home

For the first time we are delighted to cook for you on Christmas Eve so that you can enjoy a perfectly relaxed Christmas Day at home. Or for groups of 6 or more any day during December please email christmas@contini.com to order out with Christmas Eve

£125 FOR TWO

Au Gourmand bread served with whipped butter and Blackthorn sea salt

SMOKED SALMON

Heatherfield Scottish Smoked salmon with Amalfi lemon puree, capers and Katy Rodger's crème fraîche

SOUP

East Lothian parsnip and Victor's honey veloute with shaved chestnuts

TURKEY WITH ALL THE TRIMMINGS

Free range turkey, Dauphinoise potatoes, Campbell's piggies in blankets, Kitchen Garden sage stuffing, Phantassie roast vegetables and homemade cranberry sauce

CHEESE

Isle of Mull and Blue Murder tasting served with seasonal dried fruits

CHRISTMAS PUDDING

Contini Christmas Pudding, vanilla custard and fresh cream

WE ARE SORRY BUT ARE UNABLE TO PROVIDE THIS MENU FOR ONE GUEST ONLY



CONTINI
EDINBURGH

Give the Gift of 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 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.

CONTINI PANETTONE

Our Contini Panettone has been specially made for us by the same Artisan Italian baker for the last 20 years and never fails to deliver. Paired with a glass of bubbly whilst you open your presents - Truly the best way to spend your Christmas.

TO PURCHASE PLEASE VISIT: SHOP.CONTINI.COM

CHRISTMAS HAMPER

Our Contini Christmas Hampers are the ideal present to have a little of Contini at home. Including our delicious panettone(classic or cioccolato), Victor's Kitchen Garden Honey, fresh coffee and our very own Contini Prosecco, this is a delicious gift to give.

TO PURCHASE PLEASE CONTACT THE CONTINI CHRISTMAS TEAM
0131 225 1550 OPTION 4 OR EMAIL CHRISTMAS@CONTINI.COM



CONTINI
EDINBURGH

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*

PLEASE CONTACT OUR EVENTS TEAM FOR
GROUP BOOKINGS OF 16 GUESTS AND OVER.

0131 225 1550 (OPT 4)

CHRISTMAS@CONTINI.COM

WWW.CONTINI.COM/CHRISTMAS

CONTINI

EDINBURGH

BOOKING TERMS & CONDITIONS

A card is required to be placed against the booking to secure it. If parties of 1 - 5 guests cancel on the day, there will be a £25pp charge made to the card. Parties of 6 - 16, we require 1 weeks notice of cancellation.

Private dining terms and conditions can be requested upon enquiry.

All bookings made after 30th November must be paid in full at time of booking.

Final balance and pre orders must be received no later than 30th November.

Hogmanay packages must be paid in full at time of booking.

Please note the full balance is non-refundable and non-transferable.

We will do our absolute best to accommodate your preferred table plan but may be restricted depending on your size of party and other groups already confirmed.

**THE SCOTTISH CAFE
& RESTAURANT**
SCOTTISH NATIONAL GALLERY



TheScottishCafe



TheScottishCafe

CONTINI

GEORGE STREET, EDINBURGH



ContiniBites



ContiniGeorgeStreet



ContiniBites

**CANNONBALL
RESTAURANT & BAR**

CANNONBALL HOUSE, EDINBURGH



CannonballRestaurant



CannonballRestaurant