



CHRISTMAS DAY MENU AT THE POMPADOUR

Glass of Perrier-Jouët Belle Époque on arrival

Terrine of Scottish Chicken, Black Truffle, Foie Gras, Toasted Brioche

Ravioli of Lobster, Shellfish Bisque, Champagne Sauce

Mushroom Duxelle Tart, Jerusalem Artichoke Foam

Salt Baked Crapaudine Beetroot, Balsamic Vinegar Ice Cream, Toasted Hazelnut

Beef Wellington, Roasted Carrots, Pomme Mousseline

Roast Crown of Turkey, Traditional Accompaniments

Roast Wild Sea Bass, Jerusalem Artichoke Gratin, Butternut Squash, Pickled Walnut

Sauté Herb Gnocchi, Chervil, Shallot Purée, Winter Greens

Steamed Chocolate Pudding, Vanilla Ice Cream, Chocolate

Foam, 100's & 1000's.

Salted Caramel Tart, Ginger Root Ice Cream

Clementine Cheesecake, Orange Marmalade, Toast Ice Cream

Traditional Christmas Pudding, Armagnac Butter Sauce

£199 per person

£275 per person with sommelier wine pairing

Seatings from 12pm to 5pm.

To book please call 0131 222 8857 or email christmas.reservations@waldorfastoria.com



HOGMANAY AT THE POMPADOUR

Celebrate 2019 with an unforgettable menu created by award-winning Head Chef Dan Ashmore. Dine before celebrating in the city or join us later for dinner and stay to watch the spectacular fireworks display from Edinburgh Castle.

8-COURSE HOGMANAY TASTING MENU

Pâté en Croute of Scottish Game, Spiced Chutney Purée

Roast Orkney Scallop, Squid Consommé, Fennel Salad

Warm Salad of Winter Vegetables, Pickled Trompettes, Slow Cooked Egg

Turbot Cooked on the Bone, Winter Truffle, Crushed Cauliflower Cheese

Hay Smoked Venison, Beetroot Purée, BBQ Pear

Selection of Artisanal Cheeses from I.J. Mellis, Chutney, Crackers

Jasmine Crème Brûlée, Clementine Sorbet

Michel Cluizel Chocolate Tart, Milk Ice Cream

£275 per person

£350 per person with sommelier pairing wines

Seatings from 6pm to 10pm.

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