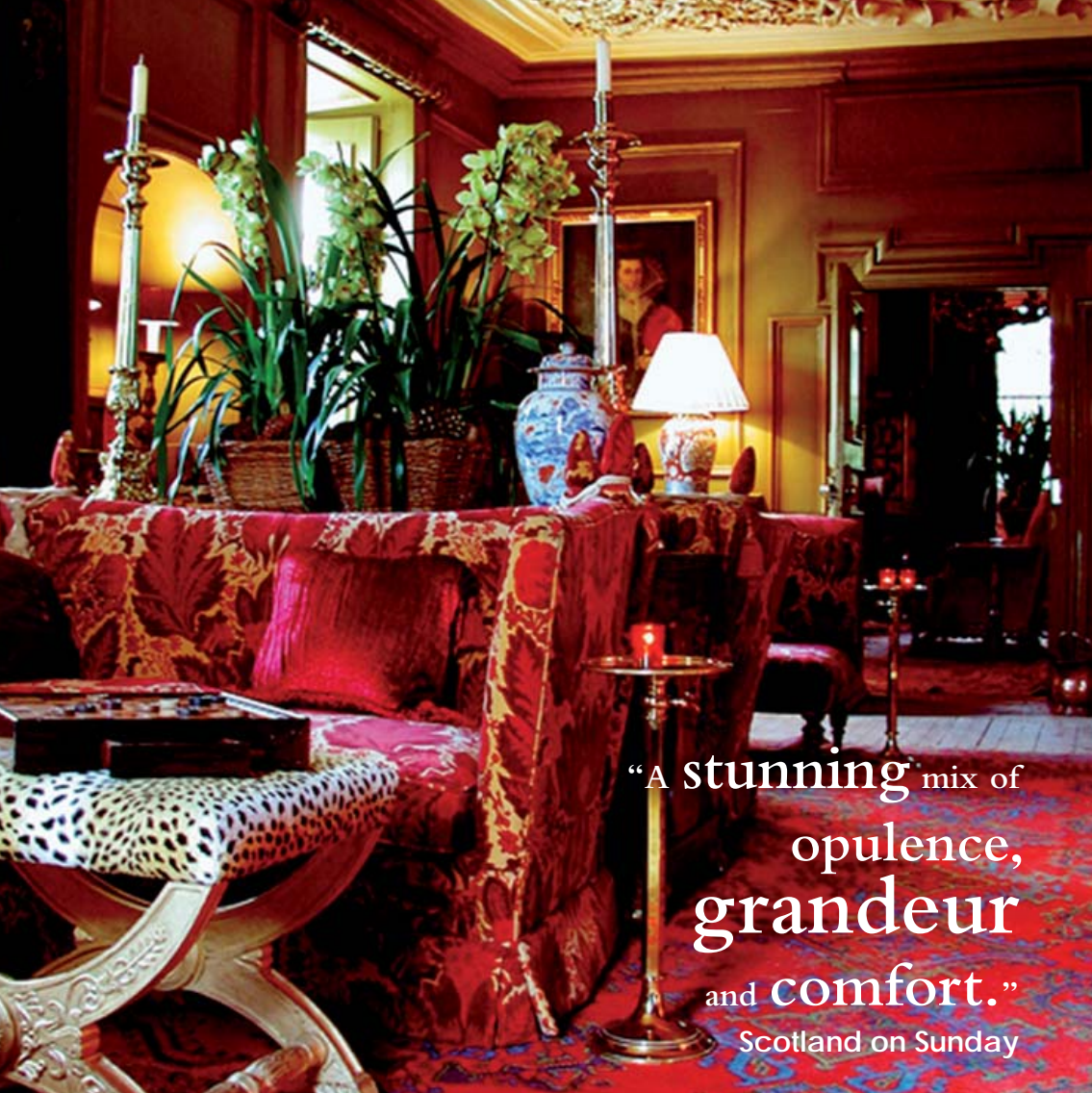


The background of the entire page is a detailed photograph of an ornate ceiling. It features two winged cherubs (putti) in a dynamic pose, one on the left and one on the right, both reaching towards a central decorative element. The ceiling is adorned with intricate carvings, including garlands of leaves and flowers, and a row of red, shell-like motifs along the top edge. The lighting is warm, highlighting the textures of the plaster and paint.

PRESTONFIELD

PRESTONFIELD HOUSE EDINBURGH

★★★★★
FESTIVE CELEBRATIONS 2008



“A **stunning** mix of
opulence,
grandeur
and **comfort.**”
Scotland on Sunday

Christmas at Prestonfield

Built as the grand home of Edinburgh's Lord Provost, Prestonfield was designed for impressive entertaining. That tradition continues today.

At Christmas, James Thomson's uniquely individual style is given full reign, with abundant decorations, blazing log fires, and candles burning throughout Prestonfield's sumptuously furnished rooms.

Prestonfield is the perfect place to celebrate, relax, and enjoy outstanding dining this festive season, and we have created a series of exciting options to inspire your festive celebrations:

Festive menus throughout December in Rhubarb

Private festive dining in our exclusive private rooms

Festive Champagne Afternoon Tea

Traditional Christmas Day Lunch or Dinner

Indulgent Festive Stays

Cool Yule Cabaret Dinner Show with Craig McMurdo & Band

Prestonfield's Gala Hogmanay Ball

Wonderfully indulgent gift vouchers

...and launching the season's ultimate gift, newly-available gift vouchers, valid throughout the whole James Thomson Collection!

prestonfield.com

Christmas Day

Rhubarb creates a magical setting for a traditional Christmas feast
in the most indulgent surroundings

Chef's amuse bouche

~

Langoustine Marie Rose, spiced tomato pressé & tomato basil water
Air-dried duck ham, foie gras torchon, duck confit, spiced rhubarb & caramel apples
Arbroath smokie tortellini, warm ratte potato vichyssoise
Jerusalem artichoke and hazelnut velouté, poached duck egg & truffle vinaigrette

~

Traditional roast turkey, sage and onion stuffing, Port and cranberry sauce
& all the trimmings
Organic salmon, mushroom and smoked salmon en croute, vierge butter sauce
Beef fillet, foie gras Chantilly, oxtail stovies, truffled green beans & Madeira
Chestnut, leek, and apple tart, goat's cheese bubble & squeak, spinach Florentine

~

Christmas pudding, clementine ice cream, Florentines & spiced rum custard
Warm Bramley apple pie, Granny Smith sorbet & cinnamon anglaise
Hot chocolate and chestnut fondant, Port granita & salted caramel
Jacques Vernier cheese board, macerated figs & walnut bread

~

Coffee & handmade petits fours

Christmas Day Lunch 12-3pm and Dinner 6.30 – 9pm £95
Non-refundable deposit of £45 per person is required
Reservations 0131 225 1333

December Dining

Seasonal dining in the most indulgent and opulent of settings
at both lunch and dinner throughout the festive season

Butterbean and truffle velouté, chestnut croquette

Red mullet, langoustine risotto, sweet onion purée & basil tapenade
Chicken, foie gras and maple-roast ham hough pressing, pistachio butter & spiced figs
Poached pear, shallot and Roquefort tarte fine, beetroot & chicory salad

~

Roast goose breast, devils on horseback, spiced red cabbage & roast potatoes
Pollock fillet, wild mushrooms, crushed potatoes, smoked bacon,
leek tempura & clam vinaigrette
Braised ox cheek and seared beef fillet, potato mousseline, carrots with star anise
Jerusalem artichoke and truffle tortellini, barigoule, parmesan & pine nuts

~

Warm Christmas pudding, clementine ice cream, Florentines & spiced rum custard
Lemon syllabub and rhubarb truffle with ginger snaps
Dark chocolate and whisky terrine, chocolate doughnut & honey syrup
Scottish artisan cheeses with pinhead oatmeal crackers & plum chutney

Available 1 to 24 December Lunch £29 and Dinner £38
Lunch 12 – 3pm (Sun 12.30 – 3pm), Dinner 6.30 – 10pm (Fri, Sat 6 – 11pm)
Reservations 0131 225 1333 or online at prestonfield.com

“Rhubarb
is a remarkable
experience”
The Guardian

Festive Private Dining

Christmas is the perfect time to entertain in style and enjoy dining in the most sought-after private rooms in the city.

Already spectacular, at Christmas each room is decorated in seasonal style with lavish decorations, bespoke menus and wines from Prestonfield's cellar.

Stuart Room. With dramatic red, gold, and black décor, this theatrical room seats up to 14 guests in decadent surroundings.

Italian Room. Dramatic painted panelling and an open log fire make this an impressive traditional setting for parties of up to 24 guests.

Garden Room. Chic and elegant, with hand-painted Chinese scenes and a covered private terrace, the Garden Room seats up to 50 guests.

Rhubarb. Prestonfield's indulgent and stylish restaurant, Rhubarb, is the ultimate in Christmas entertaining for festive groups of up to 50 or 100 guests.



For an exceptional event call 0131 662 2323 or events@prestonfield.com

COOL YULE



COOL YULE

A fantastic festive evening of cabaret, with dinner and lavish festive show with Craig McMurdo, his dance orchestra and chorus line!

Combine the magical setting of Prestonfield's glittering ballroom, entertainer Craig McMurdo, a sequin-clad chorus line, lively dance band and seasonal classics from Bing Crosby to Nat King Cole and you have a festive night like no other.

A chilled welcome cocktail will set you up for a lavish dinner, with breath-taking cabaret spots between each course. End the evening on the dance floor, with a spectacular dance set from McMurdo's acclaimed 11-piece band.

Available on 17 & 18 December only at 7pm. £50 per person includes dinner, half bottle of wine per person, dancing and show. Carriages at 1am.

Welcome festive cocktail

Honey-roast parsnip soup with watercress purée *or*
Pheasant and ham hough terrine, fig & walnut chutney & Pedro Ximenez jelly

Traditional roast turkey with chasseur stuffing and all the trimmings *or*
Pan-fried salmon, tartare mash potatoes, pea and mint purée

Warm Christmas pudding, rum butter and brandy sauce *or*
Vanilla panna cotta, cranberry and rosé wine jelly, mulled wine syrup

Coffee and individual mince pies

Reservations on 0131 662 2323 or events@prestonfield.com



“Triple A-rated
spoil me
factor.”

Tatler

A Prestonfield Christmas?

Described by Condé Nast Traveller magazine as being so extravagant it's like walking onto the set of some flamboyant costume drama, Prestonfield is just made for Christmas.

Packed with seasonal decorations, flickering candles and roaring log fires, Christmas is the perfect time to enjoy Prestonfield's indulgent charms.

Explore the sumptuous reception rooms and revel in the grand-luxe decadence of dining in Rhubarb. Discover suites and comforting velvet-lined bedrooms, all piled high with books and indulgent furnishings.

Festive afternoon tea in the Tapestry room? A Malt from the bar in the Whisky room? A fireside sofa in the Leather room or a DVD with room service in your suite? The choice is yours, indulge a little!

Prestonfield has just 23 individual rooms and suites available.

Rates from £225 per room per night to £350 per suite, inclusive of a bottle of Champagne with dark chocolate pots, newspapers and full breakfast each day in Rhubarb.

Reservations 0131 225 7800 or online at prestonfield.com
A £100 per night non-refundable deposit is required
to confirm Christmas bookings.

The Gift of Prestonfield

Buying the perfect Christmas gift just couldn't be easier....

Choose from a selection of indulgent Prestonfield experiences, from a Champagne Afternoon Tea, to a weekend of total luxury in a Prestonfield suite, or dinner at Rhubarb.

Alternatively pick from a range of monetary values.

Buying couldn't be easier: buy online, by telephone, or in person. Prestonfield Gift Vouchers are beautifully presented and can either be delivered to you, or direct to the recipient. They leave the lucky recipient free to choose when to use them.

Prestonfield Gift Vouchers also make an impressive corporate gift.



Buy online at prestonfield.com/gifts.htm or 0131 225 7800

Winter at Prestonfield

In winter, Edinburgh sparkles with over a month of festivities from late November through to Hogmanay and beyond.

Winter sees Edinburgh burst to life with markets, Christmas lights, the iconic Winter Wonderland, and shows including Cameron Mackintosh's *Mary Poppins*. City shopping offers luxury brands and some hard-to-find specialist stores that only an insider, or our concierge, could direct you to.

"VIP treatment without the A-list price tag" was the verdict of the savvy Mr & Mrs Smith Guide. Winter is the perfect time to escape for some of Prestonfield's exceptionally affordable seasonal treats.

Post-Christmas break. Just a few rooms available 27- 30 December from £195 per room including Champagne and breakfast.

Festive Champagne Afternoon Tea. Escape from the shopping crowds for an afternoon of fireside indulgence £24.95. Available as a gift voucher too.

January Sale? Everyone loves a bargain. Stay on selected dates in January/ February with Champagne and dinner in Rhubarb included, just £250 for 2.



Reservations 0131 225 7800 or online at prestonfield.com



“A baroque
extravaganza

where **more** is most
certainly **more!**”

Scotland on Sunday

Hogmanay Ball

An unrivalled evening of spectacular food, drink, and entertainment in the velvet and gilt splendour of Prestonfield's Stables ballroom.

Welcome the New Year in traditional Prestonfield style with a Champagne reception, lavish four-course dinner and Celtic cabaret. A lively ceilidh band will play until midnight, when a disco will see you back on the floor until carriages at 1am.

Roast gamebird terrine, foie gras butter, apples & rowan

~

Cullen skink with an Arbroath smokie bridie

~

Sirloin of Angus beef, haggis, neeps and champ, Arran mustard sauce

~

Black bun, marmalade ice cream & Drambuie custard

~

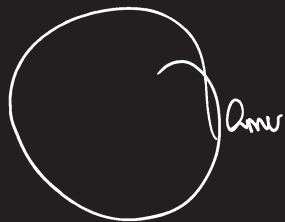
Coffee with white chocolate and raspberry petit fours

Prestonfield's Hogmanay Ball is priced £85 per person.

A deposit of 50% is required to confirm your reservation with the balance due by 1 December. Seating is on tables of 10. Dress: black tie/tartan.

**PRESTONFIELD'S RESTAURANT, RHUBARB, IS OPEN FOR
LUNCH & DINNER THROUGHOUT THE HOGMANAY PERIOD.**

Hogmanay Ball Reservations 0131 662 2305



JAMES THOMSON'S COLLECTION

Exceptional festive dining awaits you throughout all of James Thomson's Collection.

From the rooftop chic of the Tower, to the candlelit charms of the Witchery, indulgent dining in Rhubarb, or the magical private rooms at Prestonfield, at each you'll find a memorable festive experience.



Wherever you celebrate this festive season, I hope you have the best Christmas and New Year ever.

Best Wishes



“Edinburgh’s
star restaurateur”

Time Out



THE WITCHERY®

by the castle

The Witchery Suites

Hidden in historic buildings at the gates of Edinburgh castle are a collection of seven theatrical and decadent suites.

Frequently featured on lists of the world's most unique places to stay, each is perfect for those looking for the most magical setting. Whichever suite you choose, you'll find wall-to-wall decadence, romantic décor and roll-top baths for two.

The Witchery's unforgettable experience is £295 per suite, per night, inclusive of a welcome bottle of complimentary Champagne and the Witchery's continental breakfast served in your suite.

The Witchery Suites are also available as a gift voucher.



Reservations 0131 225 5613 or online at thewitchery.com

THE WITCHERY®

by the castle

Festive Menu

Dine in the baroque surroundings of the original oak-panelled Witchery, or in the elegant charms of the Secret Garden, this is festive dining at its most magical.

Cock-a-leekie soup, Marc de Bourgogne-soaked prunes

Rabbit and wild hare terrine, macerated raisins

Mackerel ceviche, potato and watercress salad

Baked goat's cheese and filo tart, apple and walnut salad

~

Roast goose breast, turnip and potato gratin, carrot purée and roast chestnuts

Cumin-spiced Pollack, roast leeks, sage and onion mash

Rump of Scotch beef, savoury bread and butter pudding, celeriac purée,
fondant potato, Huntsman sauce

Roast pumpkin and potato dumplings, aged parmesan

~

Steamed Cloutie dumpling, brandy custard

Bramley apple tart with almond crust and toasted almond ice cream

Rhubarb and mascarpone custard trifle

Cropwell Bishop cheese, oatcakes and plum chutney

Available 1 – 24 December Lunch £29 Dinner £38

Lunch 12-4pm last reservation Dinner 5.30 - 11.30pm last reservation

A £15 per person non-refundable deposit is required to confirm festive bookings

Reservations 0131 225 5613 or online at thewitchery.com

TOWER

"Exceptional views and tastes to match.
The Tower has just about got the lot"

The List

Enjoy chic and contemporary festive dining in the spectacular rooftop setting of James Thomson's Tower Restaurant.



Reservations 0131 225 3003 or online at tower-restaurant.com

TOWER FESTIVE MENU

During the festive season, Edinburgh's first and finest rooftop restaurant features a seasonal menu of exceptional Scottish produce.

Seared woodpigeon, beetroot and cranberry chutney, parsnip crisps
Beef shin cannelloni, warmed lentil and apple salad
Smoked haddock panna cotta, celeriac remoulade
Poached pear, walnut and Roquefort dressing, pear jelly

~

Stuffed turkey, sauté potatoes, creamed Brussels sprouts and bacon
Pan-fried sea bass, Jerusalem artichoke purée,
honey and orange-braised chicory
Braised spiced pork, fennel sausage and white bean casserole
Leek and gruyere tart, turnip fondue and wilted kale

~

Chocolate and pear tart, Poire William ice cream
Burnt orange custard and cinnamon biscuit
Christmas pudding, Cointreau clotted cream
Stilton with Port reduction and homemade oatcakes

Available 1 – 24 December Lunch £29 Dinner £38

Lunch 12 – 5pm and Dinner 5 – 11pm

A £15 per person non-refundable deposit is required to confirm festive bookings
Reservations 0131 225 3003 or online at tower-restaurant.com

TOWER PRIVATE DINING

“An **obvious place** to take visitors and **important clients** and the menu reflects this.”

Food Illustrated



“A **high-powered** **ambience**

and intelligible menu.”

New York Times

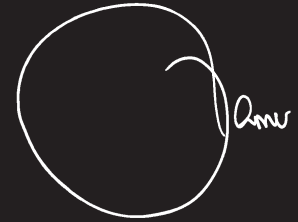
An exceptional setting makes the Tower an inspired choice for corporate and private dining.

The Tower is a memorable destination for groups and can seat up to 90 guests on an exclusive use basis too. The adjacent circular Bute and Boardroom of the National Museum offer secluded private dining for parties of up to 24 or 50 guests.

All come with the exceptional food, inspirational wines and deft service that are the Tower's hallmarks.

Tower Private Dining enquiries 0131 225 3003

The Gift of

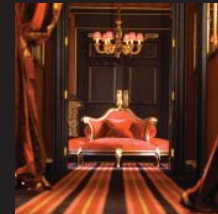


JAMES THOMSON'S COLLECTION

The ultimate gift voucher is now available.

Just launched, the new James Thomson's Collection vouchers are available in a range of values, and are set to be among the most sought-after gifts of the season.

They allow the lucky recipient freedom to choose where to dine or stay - at Rhubarb, Prestonfield, Tower, Witchery by the Castle or the Witchery Suites.



To buy the gift of James Thomson's Collection call 0131 225 5613
or online at edinburghsbestrestaurants.com



JAMES THOMSON'S COLLECTION

P R E S T O N F I E L D

PRESTONFIELD HOUSE EDINBURGH

prestonfield.com

R H U B A R B

rhubarb-restaurant.com

T H E W I T C H E R Y[®]

by the castle

thewitchery.com

T H E T O W E R

tower-restaurant.com

Printed on Aleo silk paper produced using 50% recycled fibre and
50% FSC accredited virgin fibre paper sourced from sustainable forestry.