

TWENTY
PRINCES STREET



MERRY
CHRISTMAS

FESTIVE SEASON 2023

IT'S
THE MOST
WONDERFUL
TIME OF THE
YEAR



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LOOKING FOR THE PERFECT GIFT TO TREAT
SOMEONE SPECIAL THIS CHRISTMAS?

YOU CAN VIEW OUR FANTASTIC RANGE OF GIFT VOUCHERS AT
[TWENTYPRINCESSTREET.CO.UK](https://www.twentypincesstreet.co.uk)

12NOON - 4PM

FESTIVE LUNCH

2 COURSES - £30 • 3 COURSES - £40

STARTERS

SMOKED MACKEREL PATE

gin compressed cucumber, pickled fennel, onion seed crackers

SPICED SQUASH SOUP (V)

toasted pumpkin seeds, coconut foam, house bread, cultured herb butter

ROASTED WILD MUSHROOMS (VG)

mushroom dashi, Jerusalem artichoke purée, hazelnuts, artichoke crisps

BEEF SHORT RIB

braised chicory, pickled shallots, jus

MAINS

TURKEY BALMORAL

turkey and haggis ballotine, pigs in blankets, duck fat roasted potatoes, sautéed sprouts, glazed heritage carrots, gravy, cranberry sauce

ROOT VEGETABLE PIE (VG)

cauliflower purée, tikka masala lentils, chive oil

GRILLED 10OZ SIRLOIN (£8 SUPPLEMENT)

dauphinoise potatoes, creamed spinach, peppercorn sauce

PAN FRIED COD

parsnip purée, new potatoes, grilled leeks, parsley oil

DESSERTS

DUNDEE TART (VG)

orange and almond tart, orange curd, mince pie ice cream

STEAMED GINGER PUDDING

butterscotch, vanilla ice cream

BLACK FOREST ALASKA

chocolate sponge, sour cherry and white chocolate parfait, meringue

(V) – VEGETARIAN (VG) – VEGAN

Many of our dishes are available gluten free & / or dairy free versions – ask your server for more information. Please note our food is prepared in a kitchen where major allergens including nuts, cereals, shellfish and others are present and our menu does not include all ingredients. Please speak to your server if you have any allergies or intolerances to foods. All meat weights are uncooked.

Prices are in GBP and include VAT. A discretionary service charge of 12% is applied to all tables.

AVAILABLE FROM 4PM

FESTIVE DINNER

3 COURSES - £45

STARTERS

CURED SALMON

gin compressed cucumber, pickled fennel, horseradish yoghurt, salmon roe

SPICED SQUASH SOUP (V)

toasted pumpkin seeds, coconut foam, house bread, cultured herb butter

ROASTED WILD MUSHROOMS (VG)

mushroom dashi, Jerusalem artichoke purée, hazelnuts, artichoke crisps

SEARED SCALLOPS (£3 SUPPLEMENT)

cauliflower purée, tikka masala lentils, chive oil

MAINS

TURKEY BALMORAL

turkey and haggis ballotine, pigs in blankets, duck fat roasted potatoes, sautéed sprouts, glazed heritage carrots, gravy, cranberry sauce

ROOT VEGETABLE PIE (VG)

parsnip purée, vegan black pudding, tenderstem broccoli, herb sauce

GRILLED 10OZ RIBEYE (£8 SUPPLEMENT)

dauphinoise potatoes, creamed spinach, peppercorn sauce

PAN FRIED COD

mussel, prawn and clam chowder, new potatoes, grilled leeks, pickled celery, parsley oil

DESSERTS

DUNDEE TART (VG)

orange and almond tart, orange curd, mince pie ice cream

STEAMED GINGER PUDDING

butterscotch, poached pear, vanilla ice cream

BLACK FOREST ALASKA

chocolate sponge, sour cherry and white chocolate parfait, meringue

SCOTTISH CHEESEBOARD

Isle of Mull cheddar | Crowdie | Morangie Brie | Hebridean Blue
oatcakes, candied walnuts, chutney

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CHRISTMAS DAY

£100 PER PERSON

Childrens menu and price available on request

TO START...

CURED SALMON

gin compressed cucumber,
pickled fennel, horseradish
yoghurt, salmon roe

CHICKEN AND HAM TERRINE

house pickles, beer mustard,
overnight oats bread roll

ROASTED SQUASH RISOTTO (VG)

toasted pumpkin seeds,
crispy kale

SEARED SCALLOPS

cauliflower purée, tikka
masala lentils, chive oil

THE MAIN EVENT...

TURKEY BALMORAL

turkey and haggis ballotine,
pigs in blankets, duck fat
roasted potatoes, sautéed
sprouts, glazed heritage
carrots, gravy,
cranberry sauce

BAKED SEA BASS

grilled leeks, chard, barley,
sea herbs, lemon and
shrimp butter

ROOT VEGETABLE PIE (VG)

parsnip purée, vegan black
pudding, tenderstem
broccoli, herb sauce

GRILLED 8OZ BEEF FILLET

dauphinoise potatoes,
creamed spinach,
mushroom duxelles,
braised chicory,
red wine jus

SOMETHING SWEET...

DUNDEE TART (VG)

orange and almond tart,
orange curd, mince pie
ice cream

WHISKY BABA (V)

vanilla mascarpone cream,
mulled apples, honey
granola, raspberry
ice cream

BLACK FOREST ALASKA

chocolate sponge, sour
cherry and white chocolate
parfait, meringue

SCOTTISH CHEESEBOARD

Isle of Mull cheddar |
Crowdie | Morangie Brie |
Hebridean Blue

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BOXING DAY ROAST

£45 PER PERSON

TO START...

SMOKED MACKEREL PATE

gin compressed cucumber,
pickled fennel, onion seed crackers

CHICKEN AND HAM TERRINE

house pickles, beer mustard,
overnight oats bread roll

ROASTED SQUASH RISOTTO (VG)

toasted pumpkin seeds,
crispy kale

BEEF SHORT RIB

braised chicory,
pickled shallots, jus

THE MAIN EVENT...

BEEF SIRLOIN

Yorkshire pudding, root veg mash,
glazed carrots, creamed cabbage,
roast potatoes, beef gravy

CHICKEN SUPREME

chicken leg and leek croquette,
Yorkshire pudding, root veg mash,
glazed carrots, creamed cabbage,
roast potatoes, chicken gravy

WILD MUSHROOM AND SPINACH WELLINGTON (VG)

root veg mash, glazed carrots,
creamed cabbage, roast potatoes,
onion gravy

SOMETHING SWEET...

STICKY TOFFEE PUDDING (V)

toffee popcorn, salted butterscotch,
vanilla ice cream

VANILLA CHEESECAKE (V)

mulled apples, honey granola,
raspberry ice cream

ALMOND AND ORANGE TART (VG)

chocolate ganache,
orange sorbet

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TIS THE SEAS^{ON}...

TO START PLANNING THOSE CHRISTMAS GET TOGETHERS...

Celebrating with friends, family or colleagues this festive season?
We can't wait to celebrate with you!

Juniper is the perfect place to keep you warm and your glass topped up with Christmas spirit this winter.


Our Library is perfect for cosy drinks and Christmas parties.

• Enquire today with christmas@twentyprincesstreet.co.uk to hear more about our exclusive hire options*

*EXCLUSIVE USE SUNDAY - THURSDAY ONLY. MINIMUM SPEND IN PLACE.




CHAPTER
365



Say goodbye to 2023 and hello to 2024
with us in Twenty and Juniper.
We're open for business as usual for drinks,
dinner, and all things in between.

Happy New Year from our family to yours!



Book your table online today at
twentyprincesstreet.co.uk



HOW TO BOOK

FESTIVE LUNCH AND FESTIVE DINNER

Parties of up to 10 guests can be booked online

FESTIVE DRINKS AT JUNIPER

Parties of up to 14 guests can be booked online

CHRISTMAS DAY

Full pre-payment on booking. Email christmas@twentyprincesstreet.co.uk to book

BOXING DAY

Parties of up to 10 guests can be booked online

HOGMANAY AT TWENTY AND HOGMANAY AT JUNIPER

Parties of up to 10 guests can be booked online

All parties of 6 or more over both Juniper and Twenty require credit card security on booking, with the exception of Christmas Day

LARGER PARTY OR NEED SOME MORE INFORMATION?

Email us at CHRISTMAS@TWENTYPRINCESSTREET.CO.UK or
give us a call on **0131 652 7370**

twentyprincesstreet.co.uk

20 Princes Street, Edinburgh, EH2 2AN, T. 0131 652 7370

TWENTY
— PRINCES STREET —