

Pre-order your Wine

Taste Guide

White Wine
1=Dry - 9=Sweet

Red Wine
A=Light - E=Full Bodied

ORDER FOR WINE

Bin No.bot. @ £..... = £

Bin No.bot. @ £..... = £

House Red.....ltr. @ £..... = £

House White.....ltr. @ £..... = £

*TOTAL £

*Full payment not less than 14 days prior to function date.

STAR BUY...

House Wine @ £14.95 per litre

White Wine (11.5% abv)

Red Wine (11% abv)

Contact Name:

Company Name:

Address:

Tel Business: Tel Home:

Booking Form

Festive Party Night

Date No. of Persons

Festive Party Lunch

Date No. of Persons

Festive Business Lunch

Date No. of Persons

Festive Corporate Party

Date No. of Persons

Christmas Day Luncheon

Date **25th December 2011** No. of Adults

Sittings

1230	230	430
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 No. of Children
✓ Please tick sitting required

Hogmanay Ceilidh Dinner Dance

Date **31st December 2011** No. of Persons

If you prefer to be seated with others, please tick yes no
(Hogmanay Ceilidh only)

Deposit £10.00 per person to secure your booking (please do not mail cash)

To avoid disappointment, we would advise you to telephone to ensure we have availability for your chosen date and time.

Please return the booking form with deposit to:

**The Christmas Co-ordinator,
Best Western Braid Hills Hotel,
134 Braid Road, Edinburgh EH10 6JD**

Deposits are non-refundable and non-transferable
Full payment should be made not less than 14 days prior to function date
We reserve the right to amalgamate parties where required.

Christmas Day Lunch

Sunday 25 December
12.30pm, 2.30pm, 4.30pm
Enjoy a complimentary glass of sparkling wine or soft drink on arrival.

MENU

CHILLED GALIA MELON (V)
accompanied with mixed berries and figs
ROSETTE OF SMOKED SALMON
nestled on a salmon mousse and roquette salad
PIGEON, PHEASANT AND DUCK TERRINE
served with a spiced pear chutney and toasted croute

CREAM OF LEEK AND THYME SOUP

ROAST LOTHIAN TURKEY
served with a shallot and apricot stuffing, kilned chipolatas, rich pan gravy and cranberry sauce.
TRADITIONAL BEEF WELLINGTON
served with a rich Madeira and tarragon essence
SALMON FILLET WRAPPED IN SOLE
enriched with a light Saffron and chive butter sauce
Cheese basket filled with grilled vegetables and a rich cherry tomato and basil compote (V)
(All mains served with Chef's selection of seasonal vegetables)

Individual Chocolate truffle and Grand Marnier syrup
Strawberry and champagne Delice
Traditional Christmas pudding and Brandy butter sauce

Coffee and Mince pie

£69.00 PER PERSON
(INCLUSIVE OF VAT@20%)
Child under 2 £10 ; 3-11 £30 ; 12-15 £45
(Concessions limited to one per full paying customer).
Sorry we cannot guarantee our menu to be nut free

Hogmanay Ceilidh and Dinner Dance

Saturday 31 December 2011

MENU

SCOTTISH VENISON
and pink peppercorn terrine with gooseberries and black pepper chutney
INDIVIDUAL HAGGIS PARCEL
Nestled on a watercress and Arran mustard scented salad
OAK SMOKED SALMON TIMBALE FILLED WITH TROUT,
black pepper and cream cheese mousse
light lemon scented oil
CHILLED GALIA MELON (V)
accompanied with mixed berries and figs

TRADITIONAL SCOTCH BROTH

PRIME SCOTTISH FILLET
enriched with a Dunsyere and woodland mushroom essence
PHEASANT SUPREME
wrapped in Ayrshire smoked bacon and infused with a highland sage Jus
PAN SEARED SALMON
nestled on a smoked haddock and rosemary Brose
MULLED CHEDDAR (V)
spinach and grilled vegetable Tartlet and basil sauce
(All mains served with Chef's selection of seasonal vegetables)

WHISKY CHEESECAKE
topped with an oatmeal cream
BLAIRGOWRIE FLUMMERY
CHEF'S SELECTION OF SCOTTISH CHEESE
accompanied with celery grapes and oatcakes

Scottish Tablet and coffee

£80.00 per person inclusive of vat at 20%
Sorry we cannot guarantee our menu to be nut free

Programme of Events

7.30

Gather for Canapes and a glass of Sparkling Wine in the Cocktail Bar and Reception Area

8.00

The Pipe Major will pipe you through to the Comiston Suite to enjoy your sumptuous four course dinner

9.15pm to 1.00am

Relax in the company of our artistes who will entertain you, then dance the night away with our Ceilidh Band.

New Year Package

2 Nights
30TH / 31ST DECEMBER OR
31ST DECEMBER / 1ST JANUARY
Dinner, Bed and Breakfast £275.00 pp
(based on two persons sharing)

(includes Breakfast, Dinner one night and Hogmanay Ceilidh Dinner Dance on 31st December, bringing in the New Year in traditional Scottish style)

If you would like to extend your stay please contact:
bookings@braidhillshotel.co.uk
for our special rates.

CHRISTMAS & NEW YEAR

AT THE BEST WESTERN

Braid Hills
HOTEL
2011



Festive Party Night

In Comiston Suite with private bar facilities
(1st –23rd December)
Enjoy a complimentary glass of sparkling wine or soft drink on arrival at 7pm. Enjoy your meal and let the party begin to the music of our resident disco.
Crackers and Party hats.

MENU

Freshly prepared Roasted Carrot and rosemary soup
Smoked chicken and bacon terrine served with toasted brioche and a ginger and chilli chutney
Chilled honeydew melon (V) with berries and fig infused with rum syrup

Roast Lothian turkey served with a shallot and apricot stuffing, kilted chipolatas, rich pan gravy and cranberry sauce.

Slow Braised Scottish sirloin with a wild garlic, thyme and burgundy essence

Paupettes of plaice enriched with a lemon, dill and smoked salmon fricassee

Pappardelle tossed in a ricotta (V), spinach and wild mushroom sauce topped with fresh Reggiano Parmesan
(All mains served with Chef's selection of seasonal vegetables)

Pistachio and vanilla Cheesecake

Individual Cointreau mousse served in a Dark Chocolate cup

Traditional Christmas pudding and Brandy butter sauce

Coffee and mints

Sunday – Thursday £24.95 : Friday / Saturday £29.95 per person (inclusive of vat at 20%)
Sorry we cannot guarantee our menu to be nut free

Festive Party Lunch

In Comiston Suite (1 to 23 December)
Enjoy a complimentary glass of sparkling wine or soft drink on arrival at 12.00 noon for lunch at 12.30 pm Enjoy your meal then let the party begin to the music of our resident disco until 5pm . Crackers and Party hats.

MENU

Freshly Prepared Forest Mushroom and tarragon soup
Quenelle of chicken liver and cognac parfait with, homemade chutney and a roasted onion Bread
Fantail of chilled Melon (V) accompanied with a fresh fruits and passion fruit coulis

Roast Lothian turkey served with a shallot and apricot stuffing, kilted chipolatas, rich pan gravy and cranberry sauce.
Grilled Salmon fillet nestled on a spinach and vermouth cream sauce

Vegetable Moussaka (V) glazed with Scottish cheddar
(All mains served with Chef's selection of seasonal vegetables)

Individual Trio of chocolate Mousse
Individual Bramley and Cinnamon Pie and Crème Anglaise
Traditional Christmas pudding and Brandy butter sauce

Coffee and mints

Sunday – Thursday £17.95 : Friday / Saturday £19.95 per person (inclusive of vat at 20%)
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Festive Business Lunch

In Allermuir Restaurant
(Monday to Saturday 1st to 23rd December)
Enjoy a complimentary glass of sparkling wine or soft drink on arrival

MENU

Freshly Prepared Forest Mushroom and tarragon soup
Quenelle of chicken liver and cognac parfait with, homemade chutney and a roasted onion Bread
Fantail of chilled Melon (V) accompanied with a fresh fruits and passion fruit coulis

Roast Lothian turkey served with a shallot and apricot stuffing, kilted chipolatas, rich pan gravy and cranberry sauce.
Grilled Salmon fillet nestled on a spinach and vermouth cream sauce

Vegetable Moussaka (V) glazed with Scottish cheddar
(All mains served with Chef's selection of seasonal vegetables)

Individual Trio of chocolate Mousse
Individual Bramley and Cinnamon Pie and Crème Anglaise
Traditional Christmas pudding and Brandy butter sauce

Coffee and mints

£ 17.95 per person (includes vat @ 20%)
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Corporate Party Night

IN THE COMISTON SUITE

Choose your date - subject to availability

If you would like to hold an "EXCLUSIVE PARTY NIGHT" or "DINNER" for your company please telephone our Festive Co-ordinator to discuss dates and details.

(minimum number is 60)

WHY NOT MAKE A REAL NIGHT OF IT?

Special accommodation rates

(subject to availability)

For anyone attending Festive Party Nights single £50.00 inc breakfast

Twin / Double £35.00 per person sharing, inc breakfast

Best Western Braid Hills Hotel
134 Braid Road, Edinburgh EH10 6JD
Tel. 0131 447 8888 Fax. 0131 452 8477
Email. bookings@braidhillshotel.co.uk
www.braidhillshotel.co.uk



Wine List

WHITE WINE

Bin		75cl	Taste
1	Fortant Chardonnay - Lively, fresh with intense aroma of citric and exotic fruit, hint of vanilla-oak (13%abv)	£16.00	2
30	Piesporter Michelsberg - Distictive mineraly character, fresh and lively (9%abv)	£13.50	4
34	Pinot Grigio -Apples, peach, pear notes, refreshing and flavoursome (13abv)	£18.00	2
43	Semillon Chardonnay - Soft creamy texture with lime flavours, subtle oak overtones (13%abv)	£15.00	2
49	Chenin Blanc - Kleine Zalze, soft and creamy, hint of ripe exotic fruit, vanilla sweetness (13.5%abv)	£15.00	2
53	Pigalle Brut - French sparkling wine, ideal for any occasion (10.5%abv)	£15.00	2
56	Moet Chandon Brut Imperial NV - A dry wine with a clean palette and long finish (12%abv)	£50.00	1
59	Fre - Alcohol removed Chardonnay - Californian fruiy and sweet with citrus and apple flavours (0%abv)	£12.00	5

RED WINE

7	Cabernet Sauvignon La Campagne - Classic blackcurrant aromas and flavour, balanced with soft tannic finish (12.5%abv)	£16.00	B
25	Cotes du Rhone Village Rasteau - Full flavour, laden with ripe blackberry flavours, roasted spice charcter (13%abv)	£21.50	C
45	Shiraz, Hardy's Oomoo, McLaren Vale - Deep purple, ripe cherry and blueberry tones, enhanced by savoury midle palette of dark chocolate, hints of cherry and vanilla oak finish (13.5%abv)	£23.50	D
50	Cabernet Sauvignon - Coastal Region - deep and rich blackcurrant flavour, aged in oak (13.5%abv)	£18.00	C