



POINT  
HOTEL  
— EDINBURGH —

CONVERTING TO DOUBLETREE BY HILTON IN AUTUMN 2013

# Welcome

CELEBRATE THE CHRISTMAS PARTY SEASON FOR 2013 AT THE POINT HOTEL EDINBURGH.

This festive season, we have plenty of great parties on offer, from festive lunches or dinners in Bread Street Brasserie, to join-a-party or private Penthouse parties, as well as our popular Christmas Day lunch and traditional New Year's Day brunch.

At the Point Hotel, we take away the stress for all you party organisers out there, allowing you to relax and enjoy your celebration. With plenty of delicious food prepared from fresh, and with bar facilities in all of our party rooms, we take your order at your table and ensure that there is always a drink close at hand. All that is left for you to do is put on your glad rags and get ready for a great festive season.

We look forward to welcoming you to the Point Hotel in 2013.

*Merry Christmas and a Happy New Year*

Ronald Little  
General Manager



## Christmas Day Lunch

ENJOY THE FESTIVITY AND CHEER OF CHRISTMAS DAY, AND ALLOW US TO LOOK AFTER YOU THIS YEAR. CELEBRATE WITH YOUR LOVED ONES: EAT, DRINK AND BE MERRY!

### STARTERS

Cream of wild mushroom and roast garlic soup, sautéed button mushrooms, tarragon croutons

Smoked halibut, spinach and prawn mousseline roulade, caper and raisin puree, lemon and chive crème fraîche

Smooth chicken liver and brandy parfait, toasted brioche, spicy pear and apple chutney

Textures of winter root vegetables, goats cheese mousse, balsamic roasted beetroot consommé

### MAINS

Oven roasted turkey breast, kilted sausages, pork and apricot stuffing, bread sauce, red wine and port reduction

Steamed fillet of Shetland salmon, crayfish Lafayette

Charred beef rib eye, Rossini glaze, parmentier potatoes, thyme and honey roasted shallots

Jerusalem artichoke, ricotta cheese and kalamata olive open lasagne, crispy cauliflower, light blue cheese cream

### DESSERTS

Chefs selection of cheeses, honey, winter chutney, homemade onion bread crisps

Christmas pudding, brandy custard, warm mulled plums

Citrus ginger spiced cake, spiced orange compote ginger tuille, crème chantilly

Baked Belgian white chocolate and cherry cheesecake, dark chocolate mousse, cherry syrup

### COFFEE AND MINI MINCE PIES

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### PRICE

£55 per person

£25 per child (under 12's)

TEL: 0131 221 5558 OR EMAIL: RESTAURANT@POINTHOTELEDINBURGH.CO.UK

# Festive Lunch and Dinner

IN BREAD STREET BRASSERIE

GET TOGETHER WITH FRIENDS, FAMILY OR COLLEAGUES AND ENJOY A SUMPTUOUS FESTIVE MEAL IN OUR BREAD STREET BRASSERIE.



## STARTERS

Cumin-spiced, roasted butternut squash and coriander tartlet, mint yoghurt, organic rocket

Cream of spiced carrot and lentil soup, toasted, flaked almonds and coriander oil

Prawn, apple and avocado tian, apple salad, avocado oil, lemon and chive Crème Fraiche

Coarse herb chicken, apricot and bacon terrine, apple and raisin compote, mixed leaf salad, tarragon vinaigrette

## MAINS

Traditional roasted turkey breast with all the trimmings and a red wine and cranberry sauce

Lightly grilled fillet of sea bass, confit fennel, olives and capers

Slow roast loin of pork, red cabbage braised with orange and five-spice, caramelised apple sauce

Open lasagne of fresh tomato and arugula sauce, pine nuts, basil oil, gorgonzola cheese

## DESSERTS

Selection of European cheeses, water biscuits, celery, grapes

Warm Christmas pudding warm brandy custard

Pistachio and vanilla chilled rice pudding, festive fruit compote, cherry syrup

Dark Belgian chocolate and almond Pavlova, chocolate ice cream, espresso syrup

## COFFEE AND MINCE PIES

### PRICE

2 courses for £16.95

3 courses for £19.95

# Join a Party Nights

CELEBRATE IN STYLE AT ONE OF OUR JOIN-A-PARTY NIGHTS. ENJOY A DELICIOUS 3 COURSE MEAL AND THEN DANCE THE NIGHT AWAY WITH PARTY TUNES FROM OUR RESIDENT DJ.



## STARTERS

Cream of spiced carrot and lentil soup toasted flaked almonds and coriander oil

Oak smoked Shetland salmon and prawn mousse, pickled cucumber, lemon and chive crème fraiche, baby gem

Coarse herby chicken, apricot and bacon terrine, apple and raisin compote, mixed leaf salad, tarragon vinaigrette

## MAINS

Traditional roast turkey breast with all the trimmings and a red wine and cranberry sauce

Lightly steamed fillet of salmon, sweet corn, leek and parsley velouté

Sweet potato, courgette and goats cheese Pavé, roast red pepper, basil and plum tomato ragu

## DESSERTS

Selection of European cheeses, water biscuits, celery, grapes

Warm Christmas pudding, warm brandy custard

Dark Belgian chocolate and hazelnut mousse, flavoured with vanilla and Glayva, dark chocolate shavings and crème chantilly

## COFFEE AND MINI MINCE PIES

### PRICE

£29.95 per person

# Private Parties in the Penthouse

WITH A SPECTACULAR VIEW OVER THE CITY SKYLINE AND EDINBURGH CASTLE WITHIN TOUCHING DISTANCE, THE PENTHOUSE OFFERS A TRULY UNRIVALLED BACKDROP TO A MAGICAL PARTY. OF COURSE WE DO NOT RELY ON THE SETTING ALONE AND OUR SERVICE, EXCELLENT FOOD, ARRAY OF COCKTAILS AND PROFESSIONAL TEAM WILL ENSURE YOUR PARTY IS A MEMORABLE ONE.



## STARTERS

Cream of spiced carrot and lentil soup toasted flaked almonds and coriander oil  
Oak smoked Shetland salmon and prawn mousse, pickled cucumber, lemon and chive crème fraiche, baby gem  
Coarse herby chicken, apricot and bacon, terrine apple and raisin compote, mixed leaf salad, tarragon vinaigrette

## MAINS

Traditional roast turkey breast with all the trimmings and a red wine and cranberry sauce  
Lightly steamed fillet of salmon sweet corn, leek and parsley velouté  
Sweet potato, courgette and goats cheese Pavé roast red pepper, basil and plum tomato ragu

## DESSERTS

Selection of European cheeses water biscuits, celery, grapes  
Warm Christmas pudding warm brandy custard  
Dark Belgian chocolate and hazelnut mousse flavoured with vanilla and Glayva, dark chocolate shavings and crème chantilly

## COFFEE AND MINI MINCE PIES

## PRICE

£34.95 per person  
(minimum numbers apply)

# New Year's Day Brunch

THE MORNING AFTER THE NIGHT BEFORE HAS ONLY ONE CURE; A FULL SCOTTISH BREAKFAST WITH AN ARRAY OF CHOICE, TO GET 2014 OFF TO A GREAT START.

## STARTERS

Muesli with fresh fruit and natural yoghurt  
Warm all butter croissants with butter and preserves  
Selection of freshly baked pastries  
Soup of the day with fresh crusty bread

## MAINS

Full Scottish breakfast  
Eggs Benedict  
Eggs Florentine  
Baked apple with cinnamon French toast  
Rhubarb waffles with ginger stewed rhubarb and crème fraiche  
Warm maple pancakes with crispy grilled bacon and fried egg  
3 egg omelette with your choice of filling;  
Smoked salmon, cheddar, plum tomato or wild mushrooms

## BEVERAGES

Selection of fruit juices  
Freshly brewed coffee and herbal teas

## PRICE

2 courses £9.95 per person  
£4.95 per child (under 12 years)



# Hogmanay Private Party

The Penthouse at The Point Hotel is one of Edinburgh's best kept secrets and a spectacular backdrop to a Hogmanay to remember. With views over the historic city skyline, Edinburgh Castle sitting majestically within touching distance and a front row seat to the best fireworks in the world at midnight there simply is nowhere more exclusive to welcome in 2014. The Penthouse can host your very own private party designed by our events team. Enjoy a fully stocked private bar, adjacent lounge space, fantastic food and drinks packages and outside roof top terrace.

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# Hogmanay in Bread Street Brasserie

Wave a fond farewell to 2013 without having to say goodbye to your precious pennies. Enjoy Hogmanay in Edinburgh's city centre, with no inflated prices and no package deals. Just tasty seasonal dishes from our Brasserie menu with lots of bubbly too! Booking is recommended and reservations can be made from 5pm.

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POINT  
HOTEL  
— E D I N B U R G H —

**The Point Hotel**

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FOR TERMS & CONDITIONS PLEASE VISIT [WWW.BDLHOTELS.CO.UK/CHRISTMASTERMS](http://WWW.BDLHOTELS.CO.UK/CHRISTMASTERMS)