Christmas and Hogmanay 2016
**STARTERS**
- Roast butternut squash soup with thyme croutons
- Braised ham hock and parsley terrine with red onion chutney
- Heritage beetroot and goat’s cheese salad
- Smoked Scottish salmon with sweet pickled cucumber and caper dressing

**MAIN COURSES**
- Turkey roulade with fondant potato, roast root vegetables, creamed brussel sprouts and red wine sauce
- Oven-baked fillet of hake, braised leeks, saffron potatoes and salsa verde
- Apple cider braised pork belly, fondant potato, roast root vegetables and thyme jus
- Chestnut and root vegetable roast

**DESSERTS**
- Chocolate and salted caramel torte, clotted cream and raspberry gel
- Traditional Christmas pudding with whisky anglaise
- Spiced apple crumble tart with vanilla ice cream
- Lemon and ginger cheesecake with winter berry compote

**FESTIVE DINING**
A sumptuous three-course meal including a chilled glass of Prosecco to start your celebrations.

On Fridays and Saturdays, enjoy free entry until late to Shanghai Club where you can dance the night away!

**Sunday to Wednesday from 12pm**
£30 per person

**Thursday from 12pm**
£35 per person

**Friday and Saturday at 12:30pm and 4:30pm**
£35 per person

**Available from Friday 18th November to Saturday 24th December**

Contact our Christmas Coordinators on 0131 270 3939 or email christmas@lemondehotel.co.uk
**DIRTY MARTINI LIVE**

Join us in the stunning Dirty Martini live music venue as we offer the perfect combination of dinner, drinks and live music.

Package includes a chilled glass of Prosecco and three course meal, followed by our live band. Be sure to keep your dancing feet at the ready as our DJ then takes the stage, or head down to Shanghai to party the night away.

**Available Fridays and Saturdays at 8:30pm**

£49.5 per person

**STANDERS**
- Roast butternut squash soup with thyme croutons
- Braised ham hock and parsley terrine with red onion chutney
- Heritage beetroot and goat's cheese salad
- Smoked Scottish salmon with sweet pickled cucumber and caper dressing

**MAIN COURSES**
- Turkey roulade with fondant potato, roast root vegetables, creamed brussel sprouts and red wine sauce
- Oven-baked fillet of hake, braised leeks, saffron potatoes and salsa verde
- Apple cider braised pork belly, fondant potato, roast root vegetables and thyme jus
- Chestnut and root vegetable roast

**DESSERTS**
- Chocolate and salted caramel tarte, clotted cream and raspberry gel
- Traditional Christmas pudding with whisky anglaise
- Spiced apple crumble tart with vanilla ice cream
- Lemon and ginger cheesecake with winter berry compote

Rooms available throughout December from just £99
Please see last page for details
**Sparkling Buffet**
Includes a glass of Prosecco

- Kilted sausages tossed in a honey mustard
- Chicken liver pate on a mini highland oatcake
- Roast beef and horseradish in a Yorkshire bite
  - Haggis tweeds on oatcakes with red onion chutney
- Duck spring roll with hoisin sauce

- Calamari with salt and cracked black pepper
- Smoked salmon wrap with crème fraiche and cucumber
- Tempura prawn with a side of sweet chilli sauce

- Spring roll with mixed vegetables
- Potato salad on mini baked potatoes
  - Baked Portobello mushroom topped with brie and cranberry

- Carrot cake
- Mince pie dusted with icing sugar
- Christmas pudding bite served canapé style
  - Applewood smoked cheddar with red onion chutney and oatcake

**Corporate Functions**

Need something bigger? With capacity for 200 standing guests, the Dirty Martini Bar provides a gorgeous setting for drinks and a buffet. Greet your guests with bubbles and select from our fabulous buffet options, then relax or hit the dancefloor and show up your colleagues!

To enquire about DJs/live music, please contact our Events Team.

Minimum spends available on request.

**Sparkling Buffet (8 options)**
£15 per person

**Sparkling Buffet (12 options)**
£20 per person

Contact our Christmas Coordinators on 0131 270 3939
or email christmas@lemondehotel.co.uk
Shanghai Surprise

A fab all-round party package, Shanghai Surprise offers dinner, entertainment and dancing in the vibrant setting of our boutique late night club.

You’ll receive a glass of bubbly on arrival followed by three festive courses, after which our MC will ask groups to get involved in our Christmas quiz, karaoke and boogie. Stay with us until late as we open the club to the public and dance until the early hours!

Thursday to Saturday at 1pm and 6:30pm
£30 per person

Rooms available throughout December from just £99
Please see last page for details
**Starters**

French onion soup and gruyere croutons
Confit duck terrine with spiced plum chutney
Cornish crab & chilli ravioli with brown crab butter
Twice baked red pepper souffle

**Main Courses**

Roast rump of lamb with dauphinoise potatoes and sauce ratatouille
Pan-seared fillet of halibut with saffron and mussel risotto
Roulade of turkey with garlic and thyme, roast potatoes, roast root vegetables and red wine sauce
Roast chestnut gnocchi with Jerusalem artichoke puree, poached duck egg and truffle croutons

**Desserts**

Traditional Christmas pudding with whisky anglaise
Chocolate and salted caramel torte with pistachio ice cream
Lemon and ginger cheesecake with winter berry compote
Blue murder cheese with toasted walnut bread and red onion chutney

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**Christmas Day**

With its gorgeous décor and warm ambience, Le Monde is the perfect place for family and friends to celebrate. With a chilled glass of Moet and Chandon champagne and a delicious three-course meal with both traditional and contemporary dishes, we have something to suit every taste and make this Christmas one to remember.

If you have children in your party, they can join the fun with their own festive mocktail and special gift chosen just for them.

**Served from 1pm to 4pm**

**£60 per person**

**£30 for children aged 5-12**

*(Children under 5 go free)*

Contact our Christmas Coordinators on 0131 270 3939 or email christmas@lemondehotel.co.uk
**Festive Midweek Offer**

Prefer midweek merriment to the weekend rush? Join us for your choice of starter and main course from our Festive Dining menu for just £20.

**Available Sunday to Wednesday from 12pm**

**£20 per person for two courses***

*not applicable for private hire

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**MAIN COURSES**

- Turkey roulade with fondant potato, roast root vegetables, creamed brussel sprouts and red wine sauce
- Oven-baked fillet of hake, braised leeks, saffron potatoes and salsa verde
- Apple cider braised pork belly, fondant potato, roast root vegetables and thyme jus
- Chestnut and root vegetable roast

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Hogmanay Gala Dinner

Bring in the bells in style with a night of ceilidh dancing, DJs and fabulous food and drink.

Kick start your evening with a chilled glass of Moet and Chandon and enjoy our chef's choice of delicious canapes as you await your last meal of the year. Grab a partner and take to the dancefloor after dinner to show us your best ceilidh moves before our house DJ counts down to 2017!

Champagne reception at 8pm
Dinner served at 8:30pm
£80 per person

*smaller bookings may be seated with other parties

Welcome
Canapes on arrival

Starters
Hot smoked salmon with toasted beer-balm bread and sweet pickled cucumber
Wild mushroom and chestnut ravioli with truffle sauce

Intermediate
Traditional haggis, neeps and tatties with whisky sauce

Main Courses
Pan roasted venison haunch with braised red cabbage, fondant potato, roast baby carrots and red wine sauce
Risotto of green and white asparagus with poached quail's egg and chive oil

Desserts
Dark chocolate and praline mousse with candied pistachios and tuille biscuit

To Finish
Coffee and petit fours

Rooms available throughout December from just £99
Please see last page for details
Christmas in January

If, like us, you’re just too busy in December to take time off work and celebrate, why not join us in January for a relaxing festive get together? We will be offering two courses and a glass of Prosecco for just £19 throughout the whole month of January!

Available throughout the month of January
£19 per person

Starters
Roast butternut squash soup with thyme croutons
Braised ham hock and parsley terrine with red onion chutney
Heritage beetroot and goat's cheese salad
Smoked Scottish salmon with sweet pickled cucumber and caper dressing

Main Courses
Turkey roulade with fondant potato, roast root vegetables, creamed brussel sprouts and red wine sauce
Oven-baked fillet of hake, braised leeks, saffron potatoes and salsa verde
Apple cider braised pork belly, fondant potato, roast root vegetables and thyme jus
Chestnut and root vegetable roast

Contact our Christmas Coordinators on 0131 270 3939
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**December Sleepovers at Le Monde Hotel**

If you’re joining us from outside of Edinburgh, why not add a little extra sparkle to your trip and book one of our boutique hotel rooms?

Prices start from just **£99* per room when you book one of our festive packages, so book now and avoid the last train home!**

*Supplements apply for upgrades and weekends

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**Christmas Day at Le Monde Hotel**

Spend Christmas Day at our house!

- Mulled wine upon check in
- Champagne breakfast in bed
- Three-course Christmas lunch
- Late check-out on Boxing Day

**£375 based on two sharing***

*Rate is based on 2 night stay checking in Christmas Eve and out Boxing day. Single night stays available.

To book, contact our Reception Team on 0131 270 3900 or email reception@lemondehotel.co.uk
Thank You!

Wishing you a very Merry Christmas and a Happy New Year, from all of the team at Le Monde Hotel!

Get in touch with our Christmas Coordinators on 0131 270 3939 or christmas@lemondehotel.co.uk

Terms and conditions:
Bookings are subject to availability. A non-refundable deposit of £10 per person is required when making the booking to secure the reservation. Payment of the outstanding balance is required by 18th November, or three weeks prior to the date of arrival, whichever is sooner. A discretionary service charge of 10% will be added to your bill for parties of 6 or more. Minimum spends for private dining and private hire apply.