Christmas and Hogmanay 2017
Starters
- Roast butternut squash soup with thyme croutons
- Pressed pork and Arran mustard terrine with red onion chutney, oatcakes
- Heritage beetroot salad with whipped goats cheese
- Hot smoked salmon tian with sweet pickled cucumber, caper dressing

Main Courses
- Turkey roulade with fondant potato, roast root vegetables, creamed brussel sprouts, red wine sauce
- Oven baked fillet of bream, with pea and herb risotto, chive oil
- Baked chestnut and honey root vegetable parcel, with sticky roast shallots
- Porchetta with apple & black pudding stuffing, fondant potato, roast root vegetables, thyme jus

Desserts
- Traditional Christmas pudding with whisky anglaise
- Mulled berry crumble tart with vanilla ice cream
- Chocolate & hazelnut salted caramel torte with clotted cream and raspberry gel
- Vanilla cheesecake with spiced pear & plum compote

Festive Dining
A lavish three-course meal including a chilled glass of Prosecco to start your celebrations.

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

Sunday to Wednesday from 12pm
£32 per person

Thursday from 12pm
£37 per person

Friday and Saturday at 12pm and 4pm
£37 per person

Available from Friday 17th November to Saturday 23rd December

*free Shanghai entry before midnight

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

Join us in our stunning Dirty Martini with 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 “The Midnight Specials”. Be sure to keep your dancing feet at the ready as our DJ then takes to the stage, or head down to Shanghai to party the night away.

**Available Fridays and Saturdays at 8pm**

£49.5 per person
**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
- Vegetarian haggis bon bon with cranberry sauce
- Chestnut and wild mushroom arancini
- 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**

We can offer our Sparkling Buffet for numbers from 20 to 200 in a private area.

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

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SHANGHAI SURPRISE

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

You’ll receive a glass of bubbly on arrival followed by a three course festive menu, after which our host will get you 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 2pm and 6:30pm
£32 per person

STARTERS

Roast butternut squash soup with thyme croutons
Pressed pork and Arran mustard terrine with red onion chutney, oatcakes
Heritage beetroot salad with whipped goats cheese
Hot smoked salmon tian with sweet pickled cucumber, caper dressing

MAIN COURSES

Turkey roulade with fondant potato, roast root vegetables, creamed brussel sprouts, red wine sauce
Oven baked fillet of bream, with pea and herb risotto, chive oil
Baked chestnut and honey root vegetable parcel, with sticky roast shallots
Porchetta with apple & black pudding stuffing, fondant potato, roast root vegetables, thyme jus

DESSERTS

Traditional Christmas pudding with whisky anglaise
Mulled berry crumble tart with vanilla ice cream
Chocolate & hazelnut salted caramel torte with clotted cream and raspberry gel
Vanilla cheesecake with spiced pear & plum compote
STARTERS
Arbroath smokie tart with citrus dressed rocket salad
Roast pumpkin soup with sour dough
Chicken liver parfait with spiced red onion chutney, brioche
Wild mushroom ravioli (v) with chestnuts, truffle oil

MAIN COURSES
Braised beef cheek with dauphinoise, celeriac purée, red wine sauce
Scottish salmon wellington with wilted spinach, herb mashed potatoes, butter sauce
Roulade of turkey with garlic & thyme roast potatoes, roast root vegetables, red wine sauce
Broccoli, goats cheese & walnut filo parcel with caramelised pears, walnut dressing

DESSERTS
Traditional Christmas pudding with whisky anglaise
Chocolate and salted caramel torte with pistachio ice cream
Vanilla crème brûlée with ginger shortbread
Blue murder with toasted walnuts, bread, onion chutney

Christmas Day

With its gorgeous décor and warm ambience, Le Monde is the perfect place for family and friends to celebrate. Start your day with a chilled glass of Moet and Chandon champagne followed by 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.

Children can join the fun with their own festive mocktail and special gift chosen just for them.

Served from 1pm to 4pm
£65 per person
£35 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

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Main Courses
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- Oven baked fillet of bream, with pea and herb risotto, chive oil
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Hogmanay Gala Dinner

Bring in the bells in style at our Gala Black Tie ball 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 2018!

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

*smaller bookings may be seated with other parties
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

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

Starters
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Christmas Day at Le Monde Hotel
Spend Christmas Day at our house!
- Mulled wine upon check in
- Champagne breakfast
- Three-course Christmas Day lunch
- Late check-out
£250 based on two sharing*

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 £119* per room when you book one of our festive packages, so book now and avoid the last train home!

*T&C’s apply. Additional nights available. Supplements apply for upgrades and weekends.

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 13th November, or four 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.