

P R E S T O N F I E L D

P R E S T O N F I E L D H O U S E E D I N B U R G H



Festive Celebrations
2026



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Book online at prestonfield.com

CHAPTER I

Hosting Festive Celebrations Since 1687

*Prestonfield has played host to Scotland's grandest
celebrations. This Christmas, step inside and make
the next chapter part of your own story.*



CHAPTER II



Winter Wonderland Party Nights

*Gather colleagues, friends and family for
an unforgettable evening of Champagne,
exceptional dining and festive entertainment
in our spectacular Stables Ballroom.*

Winter Wonderland Menu 2026

*Prestonfield roast ham hock and smoked pork terrine, black pudding,
apple butterscotch, Arran mustard, Granny Smith apple salad*

Cream of white onion soup, Isle of Mull cheddar and leek rarebit, sage pesto

~

*Roast turkey breast, braised leg with apricot chestnut and pancetta stuffing,
pigs in blankets, shredded sprouts, brown butter fondant potato
and roast roots*

*Slow-cooked feather blade of Angus beef wrapped in puff pastry, shredded
sprouts, brown butter fondant potato, roast roots, peppercorn sauce*

*Cauliflower, caper and sultana Wellington, garlic lemon and Parmesan
crumb, shredded sprouts, brown butter fondant, roast roots, roast onion jus*

~

Christmas pudding, candied fruit and clementine crumble, brandy sauce

*Lime and chocolate tart, milk chocolate ganache,
blackcurrant and mint compôte*

~

Tea or coffee with Prestonfield's homemade tablet

DATES

Friday 4 December • Saturday 5 December • Friday 11 December
Saturday 12 December • Friday 18 December • Saturday 19 December

£80 or £95 including ½ bottle of wine

*Your evening starts with a welcome glass of fizz, a sumptuous
three-course dinner and fabulous entertainment with everything from
festive classics to a lively cabaret between courses before carriages at 1am.
Based on tables of up to 12, seating up to 350 guests.*

Book online now

CHAPTER
III

Rhubarb at Christmas

From the finest Scottish game and seafood to indulgent festive desserts, every dish celebrates Scotland's winter larder, beautifully prepared and served beneath the glow of candlelight.

"Rich crimson walls, gilded mirrors, and sumptuous fabrics create a lavish backdrop for exceptional Scottish cuisine"
Daily Dish

Festive Menu 2026

*Belhaven Bay crab, Granny Smith apple jelly, mulled cider,
pickled ginger and caviar*

*Beef carpaccio, Jerusalem artichoke, braised shin,
Parmesan and winter truffle*

White onion velouté, charred Roscoff, smoked ham hock, sage and walnut

*Celery root royale, roast malted celeriac, wild mushroom parfait,
pickled grapes, tarragon-seeded cracker, maple verjus*

*Lammermuir pheasant breast, roast chestnut farce, caramelised parsnip,
choucroute, preserved pear, Riesling sauce*

*Feather blade of Angus beef en croûte, haggis croquette, confit shallot
and swede, snowball turnip, persillade mash, red wine jus*

*Roast hake, golden raisin and caper crumb, caramelised and pickled
cauliflowers, Chamonix potato, roast hake sauce*

*Salt-baked carrot beignet, orange and lemon crowdie, roast grelot onions,
pain d'épices, mulled white wine jus*

*Christmas pudding, brandy sauce, spiced fruit streusel,
pain d'épices ice cream*

Lemon posset, cranberry, gingernut crumb, yoghurt sorbet

*Chocolate and lime tart, milk chocolate crèmeux,
blackcurrant and mint confit*

Butterscotch mousse, speculoos, bourbon sauce, pear and tonka sorbet

Our festive menus are available from

Thursday 26 November 2026 until Tuesday 5 January 2027
(Excluding 25 & 31 December 2026 and 1 January 2027)

Lunch

£70
per person

Dinner

£85
per person

Private Dining

£90
per person

CHAPTER
IV

Festive Afternoon Tea

... a Setting Steeped in Splendour

There's no more magical place to enjoy a traditional Afternoon Tea this Christmas. Expect tiers of delicate sandwiches, freshly baked scones, served with luscious clotted cream and home made preserves, and decadent festive pastries and cakes, served amidst twinkling lights and roaring log fires.

SERVED

Sunday - Thursday noon til 6.45pm

Friday, Saturday noon til 4pm

(Not available Christmas Day)

Festive
Afternoon Tea
£80 per person

Champagne
Afternoon Tea
£95 per person

CHAPTER
V

*Festive Private
Dining*



The Stuart Room

Rich crimson walls, candlelight and velvet furnishings create an intimate setting for up to 14 guests.



The Italian Room

Dine surrounded by history, with original oak-panelling and Italianate landscapes, an open fire and seating for up to 24 guests.



The Garden Room

Hidden behind a secret doorway, the Garden Room features hand-painted chinoiserie, a private terrace and space for up to 50 guests.

Festive Private Dining Menu

Belhaven Bay crab, Granny Smith apple jelly, mulled cider, pickled ginger and caviar

Beef carpaccio, Jerusalem artichoke, braised shin, Parmesan and winter truffle

White onion velouté, charred Roscoff, smoked ham hock, sage and walnut

Celery root royale, roast malted celeriac, wild mushroom parfait, pickled grapes, tarragon-seeded cracker, maple verjus

~

Lammermuir pheasant breast, roast chestnut farce, caramelised parsnip, choucroute, preserved pear, Riesling sauce

Feather blade of Angus beef en croûte, haggis croquette, confit shallot and swede, snowball turnip, persillade mash, red wine jus

Roast hake, golden raisin and caper crumb, caramelised and pickled cauliflowers, Chamonix potato, roast hake sauce

Salt-baked carrot beignet, orange and lemon crowdie, roast grelot onions, pain d'épices, mulled white wine jus

~

Christmas pudding, brandy sauce, spiced fruit streusel, pain d'épices ice cream

Lemon posset, cranberry, gingernut crumb, yoghurt sorbet

Chocolate and lime tart, milk chocolate crèmeux, blackcurrant and mint confit

Butterscotch mousse, speculoos, bourbon sauce, pear and tonka sorbet

.....

Thursday 26 November 2026 until Tuesday 5 January 2027
(excluding Christmas Day)

Private Dining Festive Menu

£90 per person

[Book online now](#)

CHAPTER
VI

Christmas Day



*Celebrate a Christmas Day like no other,
where tradition takes centre stage and every
moment is filled with festive magic.*

Christmas Day Menu

*Belhaven Bay lobster Thermador cannelloni, Lochinvar langoustine
bisque, crab and mango salad, passion fruit vinaigrette*

Balmoral Estate red deer carpaccio, beetroot, pear ketchup, chestnuts

Cream of Roscoff onion soup with Isle of Mull cheddar soufflé

*Forest mushroom panna cotta, pickled walnut ketchup, Jerusalem
artichoke and brioche crumb*

~

*Free-range St Brides turkey, apricot hazelnut and pancetta
stuffing, pigs in blankets and goose fat-roast potatoes*

*Perthshire Angus beef tournedos in brandy jus,
red wine-braised beef, salsify, brown butter hollandaise*

*Halibut fillet, confit king oyster, steamed leeks,
with clams and crispy bacon*

*Roast cauliflower Wellington, Old Winchester pommes mousseline
and smoked broccoli*

~

Prestonfield Christmas pudding, spiced clementine ice cream

*Cranberry and fromage frais mousse, coconut dacquoise,
grand fir ice cream*

Chocolate soufflé tart, Frangelico sauce, hazelnut praline ice cream

Vacherin cheese, apple, cinnamon and onion tarte Tatin

~

Coffee with mince pies

Christmas Day 2026

£235 per person

From 12-3pm and 6-9pm

For bookings please email:
reservations@prestonfield.com

CHAPTER
VII

*Silent Night
at Prestonfield*

Discover Edinburgh at its most magical before retreating to Prestonfield for Champagne on arrival, dinner in Rhubarb and an overnight stay in one of our luxurious rooms.



*"Think rich jewel tones, decadent drapes,
ornate wood panelling and antique furnishings"*
The New Zealand Herald

*Enjoy an overnight stay for two, with
Champagne in your room on arrival and
three-course dinner in Rhubarb from £421.*

This exclusive offer is only available
Sunday - Friday from Thursday 12 November - Thursday 17 December 2026
(subject to availability, excluding Saturdays)

CHAPTER
VIII

*Prestonfield's
Hogmanay Ball
2026*



*Welcome in the New Year in traditional
Prestonfield style with a Champagne reception,
lavish four-course dinner and cabaret held in
the velvet and gilt splendour of Prestonfield's
Stables Ballroom.*

Menu

*Smoked partridge breast, Jerusalem artichoke, truffle,
black garlic and hazelnut opera, trompette jus gras*

~

*Belhaven Bay brown crab, thermidor royal, parsley root,
sea herbs and pink grapefruit*

~

*Perthshire Angus beef fillet, ox cheek and marrow crumpet,
brown butter Hollandaise, confit carrot and shallot, watercress purée*

~

*Arran Gold whisky crèmeux and walnut frangipane tart,
cranberry orange sorbet*

~

Tea or coffee with Prestonfield's homemade tablet

*Prestonfield's Hogmanay Ball
on 31 December 2026
£195 per person*

*Seating is on tables of 10. Dress: black tie/tartan.
Champagne Reception 7pm, Carriages 1am*

[Book online now](#)

CHAPTER
IX

*The perfect
Christmas Gift*

*Give the gift of Prestonfield
with experiences to remember,
from Champagne Afternoon Tea
and luxurious overnight stays
to flexible monetary vouchers.*

*Just for January overnight stay in a
Luxury Room with Champagne,
Scottish breakfast and three-course table
d'hôte dinner from just £325 for two.*

Just for January voucher can be redeemed between 4 January & 31 January 2027,
subject to availability, excluding Saturdays. Advance booking is required,
and full terms and conditions are available at prestonfield.com.
Just for January vouchers also available for Classic Rooms, Estate Rooms & Suites.

CHAPTER
X



Prestonfield's Burns Supper 2027

*Join us on Thursday 21 January 2027
for Prestonfield's annual Burns Supper,
supporting Prostate Scotland.*



*Join us for an evening of wit, whisky,
fine food and musical entertainment at
Prestonfield's annual Burns Supper
in aid of Prostate Scotland.*



*Let's gather for a truly unforgettable experience,
celebrating tradition and camaraderie while
supporting a vital cause.*

*Thursday 21 January 2027
£95 per person*

Seating is on tables of 10. Dress: black tie/tartan.
Champagne Reception 7pm, Carriages 1am

CHAPTER
XI

Christmas at
THE WITCHERY®

Discover the enchanting world of The Witchery, where centuries of rich Scottish history meet the wonder of the festive season. Hidden within historic buildings dating back to 1595, at the gates of Edinburgh Castle, our candlelit dining rooms promise a truly unforgettable festive experience.

"Could this be the prettiest restaurant ever!"

Andrew Lloyd Webber

*The
Witchery Suites
A magical stay*

Step back in time to a bygone era... our decadent suites in the heart of the gothic Old Town, offer an unparalleled sense of romance.



"We had the most magical time here!"

Margot Robbie

Give the gift of The Witchery this festive season.

Choose from a collection of indulgent experiences, from Champagne Afternoon Tea for two, to a romantic overnight stay in one of our opulent Witchery suites.

thewitchery.com

CHAPTER
XII

The Witchery Shop

Just as we champion local artisans in our restaurant, The Witchery Shop celebrates the finest of Scottish craftsmanship.



Enchanting Christmas Gifts

Discover charming gifts, seasonal treasures, and bespoke keepsakes that capture the magic, elegance, and spirit of The Witchery.

Visit our shop on Castlehill and step into a world where style meets storytelling - or shop online and have your purchases delivered to your door using the code.



thewitchery.shop

PRESTONFIELD

PRESTONFIELD HOUSE EDINBURGH



THE WITCHERY®
EDINBURGH