CELEBRATE THE FESTIVE SEASON

HERRINGBONE

Buzzworks

CELEBRATE THE FESTIVE SEASON

From the first toast to the last bite, we're here to make this Christmas feel extra special. Whether it's catching up with friends over cocktails, gathering the family for a festive feast, or simply soaking up the warm, vibrant atmosphere of your favourite Buzzworks venue - think cosy corners, great company and a little bit of Christmas magic.

With so many stylish bars and restaurants in the Buzzworks family, the only tricky part is choosing where to celebrate! From Mediterranean merriment at Lido, laid-back coastal vibes at Scotts, and comforting classics at House, to festive fun at Thirty Knots, a proper party at Vic's & The Vine, or relaxed neighbourhood charm at Herringbone - there's a seat at the table waiting for you.

Discover more about our venues at
buzzworksholdings.com

SCOTTS LIDO

HERRINGBONE

SETTLE IN, STAY A WHILE

This Christmas, we're keeping things simple - great food, good drinks and even better company. Whether it's a catch-up over cocktails, a long, lazy festive lunch or a night that turns into one more round (and then another), Herringbone Abbeyhill is your place to be.

Think relaxed neighbourhood charm, a warm welcome at the door and a space that feels like your own - just a little more festive.

HERRINGBONE ABBEYHILL

3 Royal Terrace Gardens, London Rd, Edinburgh EH7 5DX
0131 202 8089 herringbone-abbeyhill.co.uk

BOOK NOW!
0131 202 8089 herringbone-abbeyhill.co.uk/christmas

THE PERFECT GIFT

A BUZZWORKS GIFT CARD

A Buzzworks Gift Card makes the ideal present - and with plenty of uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!

BUY A GIFT CARD TODAY

Scan the QR code above or visit:

Buzzworks App · Online · In-Venue

buzzworksholdings.com/gift-cards

FIZZ THE SEASON

We have partnered with our friends at Laurent-Perrier Champagne to bring you some sparkling special offers, and with the option of pre-ordering for the table, all you need to worry about is looking fabulous!

LAURENT-PERRIER LA CUVÉE

Glass £11.95 · Bottle £68.95

KIR NOËL

Laurent-Perrier Champagne,
Crème de Cassis, Lemon, Vanilla
£14.95

CHAMPAGNE
Laurent-Perrier
MAISON FONDEE 1812
Tours sur Marne

FESTIVE LOVE LOCAL

FESTIVE CLASSICS, FABULOUS VALUE

Available throughout the holiday period, our ever-popular Festive Love Local Menu is something of a Christmas favourite, with two tasty courses from £19.95. Which leaves you a little more to save for that much-needed midwinter treat you've got your eye on...

TWO COURSES £19.95
THREE COURSES £25.50

Available Sunday from 5pm until 5pm on Friday, from Thursday 26th November until Thursday 17th December and all day on Monday 21st & Tuesday 22nd December.

STARTERS

PLANT BASED 'NDUJA ARANCINI
Dulce paprika Romesco, pepper rocket & basil EVOO VE

YAKATORI CHICKEN SKEWER
Crushed peanut & sesame salad, satay sauce

PORT CHICKEN LIVER PARFAIT
Butter brioche & caramelised red onion chutney

HARISSA & ROSE PETAL SPICED HOUMOUS
Crispy chickpeas, khobez flat bread, pomegranate VE

SOUP OF THE DAY
Artisan bread & sea salt butter VE

MAINS

BALLOTINE OF TURKEY
Duck fat potatoes, Arran mustard sprouts, honey glazed parsnips, roast carrots, Port & cranberry jus

HONEY PORK BELLY
Aromatic basmati, ginger tenderstem, kimchi & sesame jus

MISO GLAZED FILLET OF SALMON
Coriander rice, kimchi pak choi, toasted coconut & honey miso sauce

FETA & BUTTERNUT SQUASH ROAST
Roast potatoes, chive sprouts, glazed parsnips & carrots, porcini mushroom jus VE

LEMONGRASS CHICKEN GOAN CURRY
Coconut cream, fragrant rice, sesame pak choi, mini poppadoms

TREAT YOURSELF

PAN SEARED FILLET OF SEABASS
Hasselback potatoes, citrus samphire, tenderstem, caramelised lemon & basil sauce +£5.00

CHÂTEAUNEUF SLOW COOKED BEEF FEATHERBLADE
Woodland mushroom, pomme purée, bacon & baby onions, honey-glazed roots, red wine jus +£5.00

DESSERTS

ROSE GIN RHUBARB BLUSH
Soft meringue, Edinburgh Gin gel & candied rhubarb V

XO SPICED CHRISTMAS PUDDING
Brandy custard, frosted berries V

VEGAN GINGER CAKE
Rum soaked raisins & cinnamon caramel sauce VE

CLASSIC AFFOGATO
Espresso shot, vanilla ice cream, homemade shortbread V

LAVENDER DARK CHOCOLATE MOUSSE
Hazelnut praline & freeze-dried raspberries V

LET'S GET MERRY

Go all out and get into the swing of things with our Let's Get Merry menu! Prepare to treat yourself to truly scrumptious Christmas classics including turkey with all the trimmings!

TWO COURSES £34.95

(STARTER & MAIN)

ADD A DESSERT FOR £7.50

Available Friday from 5pm until 5pm on Sunday
From Friday 27th November, and daily
from 18th December

This menu is not available after 8pm on Hogmanay

STARTERS

PLANT BASED 'NDUJA ARANCINI
Dulce paprika Romesco, pepper rocket & basil EVOO VE

YAKATORI CHICKEN SKEWER
Crushed peanut & sesame salad, satay sauce

PORT CHICKEN LIVER PARFAIT
Butter brioche & caramelised red onion chutney

TOBERMORY SMOKED SALMON
Sourdough, cucumber, lime & dill mayonnaise

SOUP OF THE DAY
Artisan bread & sea salt butter VE

GAMBAS PIL PIL
Garlic chilli king prawns, lemon, parsley, sourdough

MAINS

BALLOTINE OF TURKEY
Duck fat potatoes, Arran mustard sprouts, honey glazed parsnips, roast carrots, Port & cranberry jus

PAN SEARED FILLET OF SEABASS
Hasselback potatoes, citrus samphire, tenderstem, caramelised lemon & basil sauce

LEMONGRASS CHICKEN GOAN CURRY
Coconut cream, fragrant rice, sesame pak choi, mini poppadoms

CHÂTEAUNEUF SLOW COOKED BEEF FEATHERBLADE
Woodland mushroom, pomme purée, bacon & baby onions, honey-glazed roots, red wine jus

FETA & BUTTERNUT SQUASH ROAST
Roast potatoes, chive sprouts, glazed parsnips & carrots, porcini mushroom jus VE

MISO GLAZED FILLET OF SALMON
Coriander rice, Kimchi pak choi, toasted coconut & honey miso sauce

DESSERTS

ROSE GIN RHUBARB BLUSH
Soft meringue, Edinburgh Gin gel & candied rhubarb V

XO SPICED CHRISTMAS PUDDING
Brandy custard, frosted berries V

VEGAN GINGER CAKE
Rum soaked raisins & cinnamon caramel sauce VE

CLASSIC AFFOGATO
Espresso shot, vanilla ice cream, homemade shortbread V

LAVENDER DARK CHOCOLATE MOUSSE
Hazelnut praline & freeze-dried raspberries V

HOGMANAY

See out the year the right way. Good food, great drinks and a buzzing atmosphere as we head towards midnight. Stay for the countdown, raise a glass and start the New Year as you mean to go on.

HOGMANAY CELEBRATION £49.95

Three courses, a drink & live entertainment
Choose from: Seasonal cocktail, a bottle of beer, a glass of prosecco or a soft drink on arrival

Available from 8pm

SHARING STARTERS

HERRINGBONE GRAND PLATE
Chorizo & Manchego croquettes, chicken liver parfait, houmous & flatbread, aubergine tempura, garlic aioli, sweet chilli sauce

SEAFOOD PLATE
Gambas pil pil, Tobermory smoked salmon, salt & chilli squid, Bloody mary prawn cocktail, Marie rose sauce, caramelised lemon, rosemary focaccia

STARTERS

PLANT BASED `NDUJA ARANCINI
Dulce paprika Romesco, pepper rocket & basil EVOO VE

YAKATORI CHICKEN SKEWER
Crushed peanut & sesame salad, satay sauce

PORT CHICKEN LIVER PARFAIT
Butter brioche & caramelised red onion chutney

TOBERMORY SMOKED SALMON
Sourdough, cucumber, lime & dill mayonnaise

SOUP OF THE DAY
Artisan bread & sea salt butter VE

GAMBAS PIL PIL
Garlic chilli king prawns, lemon, parsley, sourdough

SHARING MAIN +9.95PP

14OZ CHATEAUBRIAND FOR TWO
Slow roasted vine tomatoes, garlic & herb portobello mushrooms, fries, watercress salad, brandy peppercorn sauce & red wine jus

MAINS

BALLOTINE OF TURKEY
Duck fat potatoes, Arran mustard sprouts, honey glazed parsnips, roast carrots, Port & cranberry jus

PAN SEARED FILLET OF SEABASS
Hasselback potatoes, citrus samphire, tenderstem, caramelised lemon & basil sauce

LEMONGRASS CHICKEN GOAN CURRY
Coconut cream, fragrant rice, sesame pak choi, mini poppadoms

CHÂTEAUNEUF SLOW COOKED BEEF FEATHERBLADE
Woodland mushroom, pomme purée, bacon & baby onions, honey-glazed roots, red wine jus

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Roast potatoes, chive sprouts, glazed parsnips & carrots, porcini mushroom jus VE

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Coriander rice, Kimchi pak choi, toasted coconut & honey miso sauce

DESSERTS

ROSE GIN RHUBARB BLUSH
Soft meringue, Edinburgh Gin gel & candied rhubarb V

XO SPICED CHRISTMAS PUDDING
Brandy custard, frosted berries V

VEGAN GINGER CAKE
Rum soaked raisins & cinnamon caramel sauce VE

CLASSIC AFFOGATO
Espresso shot, vanilla ice cream, homemade shortbread V

LAVENDER DARK CHOCOLATE MOUSSE
Hazelnut praline & freeze-dried raspberries V

NEW YEAR'S DAY

HELLO 2027

Gather everyone together for one more round, we'll keep things easy. Think comforting plates, a proper coffee (or something a little stronger), and that familiar Herringbone feel, laid-back, welcoming and just what you need to start the year well. Drop in, settle down and stay as long as you like. Your local watering hole.

TWO COURSES £34.95

(STARTER & MAIN)

ADD A DESSERT FOR £7.50

Open from Midday

STARTERS

PLANT BASED 'NDUJA ARANCINI
Dulce paprika Romesco, pepper rocket & basil EVOO VE

YAKATORI CHICKEN SKEWER
Crushed peanut & sesame salad, satay sauce

PORT CHICKEN LIVER PARFAIT
Butter brioche & caramelised red onion chutney

TOBERMORY SMOKED SALMON
Sourdough, cucumber, lime & dill mayonnaise

SOUP OF THE DAY
Artisan bread & sea salt butter VE

GAMBAS PIL PIL
Garlic chilli king prawns, lemon, parsley, sourdough

MAINS

STEAK & ALE PIE
Slow cooked beef, puff pastry, creamy mash, honey glazed carrots, jus

PAN SEARED FILLET OF SEABASS
Hasselback potatoes, citrus samphire, tenderstem, caramelised lemon & basil sauce

LEMONGRASS CHICKEN GOAN CURRY
Coconut cream, fragrant rice, sesame pak choi, mini poppadoms

BALLOTINE OF TURKEY
Duck fat potatoes, Arran mustard sprouts, honey glazed parsnips, roast carrots, Port & cranberry jus

FETA & BUTTERNUT SQUASH ROAST
Roast potatoes, chive sprouts, glazed parsnips & carrots, porcini mushroom jus VE

MISO GLAZED FILLET OF SALMON
Coriander rice, Kimchi pak choi, toasted coconut & honey miso sauce

DESSERTS

ROSE GIN RHUBARB BLUSH
Soft meringue, Edinburgh Gin gel & candied rhubarb V

XO SPICED CHRISTMAS PUDDING
Brandy custard, frosted berries V

VEGAN GINGER CAKE
Rum soaked raisins & cinnamon caramel sauce VE

CLASSIC AFFOGATO
Espresso shot, vanilla ice cream, homemade shortbread V

LAVENDER DARK CHOCOLATE MOUSSE
Hazelnut praline & freeze dried raspberries V

LET'S GET TOGETHER

LARGE PARTIES & GROUP CELEBRATIONS

Christmas is best shared. From small get-togethers to bigger celebrations, we'll make it easy to bring everyone together. Expect relaxed, attentive service, a great atmosphere and the kind of experience that feels effortless from start to finish.

We'll handle the details so you can focus on what matters - the people around the table.

To start planning your celebration, call us on 0131 202 8089.

FESTIVE EVENTS

FESTIVE CHEESE & WINE NIGHT

Thursday 10th December | 7pm

Join us for a relaxed evening of wine and cheese, where you'll enjoy three expertly selected pairings designed to bring out the best in every flavour. Great company, new favourites, and a truly enjoyable night await.

£27.95 Per Person

CHRISTMAS COCKTAIL MASTERCLASS

Thursday 17th December | 7pm

Get into the Christmas spirit with our festive cocktail masterclass. Enjoy three seasonal cocktails, expertly crafted before your eyes, alongside delicious Christmas nibbles - the perfect way to celebrate.

£30 Per Person

LIVE MUSIC

Saturday 19th & 26th December | 7pm

Get into the Christmas spirit & join us for live music from 7pm - why not stay and enjoy a festive dinner with us too?

FESTIVE DRINKS

The bar's looking particularly good this time of year. Expect beautifully made cocktails, a thoughtfully chosen wine list and a few seasonal specials worth settling into. From your first glass to your last, we'll make sure it hits just right.

Planning ahead? Pre-order for the table and arrive to everything ready to go.

FESTIVE DRINKS PACKAGES

CELEBRATE GOOD TIMES £159.95
2 Bottles of Laurent Perrier Brut, sweet & salty popcorn & olives for table - served with fresh berries & sparkler (6-12 People)

WHISPERING ANGEL ROSÉ £90
2 Bottles of Whispering Angel Rosé, sweet & salty popcorn & olives for the table (6-12 People)

BUCK'S FIZZ BUNDLE £29.95
Bottle of Botter Prosecco & carafe of fresh orange juice - served with orange segments (2-6 People)

WE DRINK MARGS! £9.95pp
Margaritas on arrival with salted rim & fruits, sweet & salty popcorn for the table (1 Margarita Per Person, +£1.00 flavour or spicy)

BIG JOLLY BEER BUCKET £50
12 Bottles of Hawkstone Lager in a chilled bucket, sweet & salty popcorn (4-12 People)

SEASONAL COCKTAILS

VELVET REINDEER £10.95
Grey Goose Vodka, Tia Maria, Fresh Ground Espresso, Miso Caramel, Bitters

GIN-GLE BELL FIZZ £10.95
Ben Lomond Gin, Apple, Pressed Lemon, Sparkling Apple, Peychaud's Bitters
(Upgrade with a splash of Laurent-Perrier £4.95)

KIR NOËL £14.95
Laurent-Perrier La Cuvée Champagne, Chambord Black Raspberry Liqueur, Pressed Lemon, Vanilla

MISTLETOE & WINE £10.95
Another Hendrick's Gin, Ruby Port, Pressed Lemon, Strawberry & Basil, Egg White

MELE KALIKIMAKA £9.95
Dead Man's Fingers Golden Spiced Rum, Apricot Brandy, Pressed Lime, Almond, Pineapple, Absinthe

APRÈS SPRITZ £9.95
St-Germain Elderflower Liqueur, Tonka Bean, Pressed Lemon, Prosecco, Mint

FESTIVE FARE £9.95
Jack Daniel's Blackberry, Pedro Ximénez, Rosemary Sugar, Bitters

THE HERALD ANGEL £8.95
CleanCo Clean T 0%, Pressed Lime, Schweppes Ginger Beer, Blackcurrant

THE NICE LIST £8.95
CleanCo Clean R 0%, Peach, Pineapple, Pressed Lime, Almond

NO-GINGLE BELLS £8.95
CleanCo Clean G 0%, Sparkling Apple, Lemon, Sugar, Peychaud's Bitters

SEASONAL HOT DRINKS

GINGERBREAD LATTE £4.25
Gingerbread spices blended with fresh espresso and steamed milk

AFTER-EIGHT MOCHA £4.25
Melted chocolate and peppermint mixed with fresh espresso and steamed milk

MISO CARAMEL LATTE £4.95
Homemade miso caramel with fresh espresso and steamed milk

TOASTED WHITE CHOCOLATE MOCHA £4.95
Melted white chocolate, fresh espresso, steamed milk and caramel

LIQUEUR PEPPERMINT MOCHA £6.95
Creme de menthe, fresh espresso and steamed milk

BRANDY HOT CHOCOLATE £6.95
Hennessy VS, melted chocolate, steamed milk

BOOKING INFORMATION

Our Festive menus are available to all customers from 26th November until 31st December alongside our seasonal main menus.
Parties of 6 or more are required to dine from our Festive menus.

MENUS & SERVICE

Please note that all of our menus may be subject to change and seasonal alterations. We apply a discretionary optional service charge to the bill. 100% of all service charge goes to our staff.

DIETARY REQUIREMENTS & ALLERGENS

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V · Vegetarian

VE · Ask for Vegan

Please note that we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

PREPAYMENT

Deposits and prepayments may be required for your booking. Please see below for more details.

FESTIVE MENUS

During busy periods, we will require credit card details to secure your booking - no payment will be taken from your card at this time. Cancellations within 24 hours or failure to show for your booking, will result in £10pp being charged to your card.

HOGMANAY

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 29th November to secure the booking. Full prepayment is non-refundable and non-transferable.

EVENTS

All events require a prepayment to secure your booking. Cancellations within 24 hours or failure to show for your booking, will result in £10pp being charged to your card.

BOOKING CONFIRMATION & DEPOSITS

If you need to make any changes to your reservation - such as date, time or number of guests - please let us know at the earliest opportunity, so we can do our best to accommodate.

BOOK NOW!
0131 202 8089 herringbone-abbeyhill.co.uk/christmas

HERRINGBONE

MERRY CHRISTMAS & A HAPPY NEW YEAR FROM ALL OF THE TEAM

HERRINGBONE ABBEYHILL

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