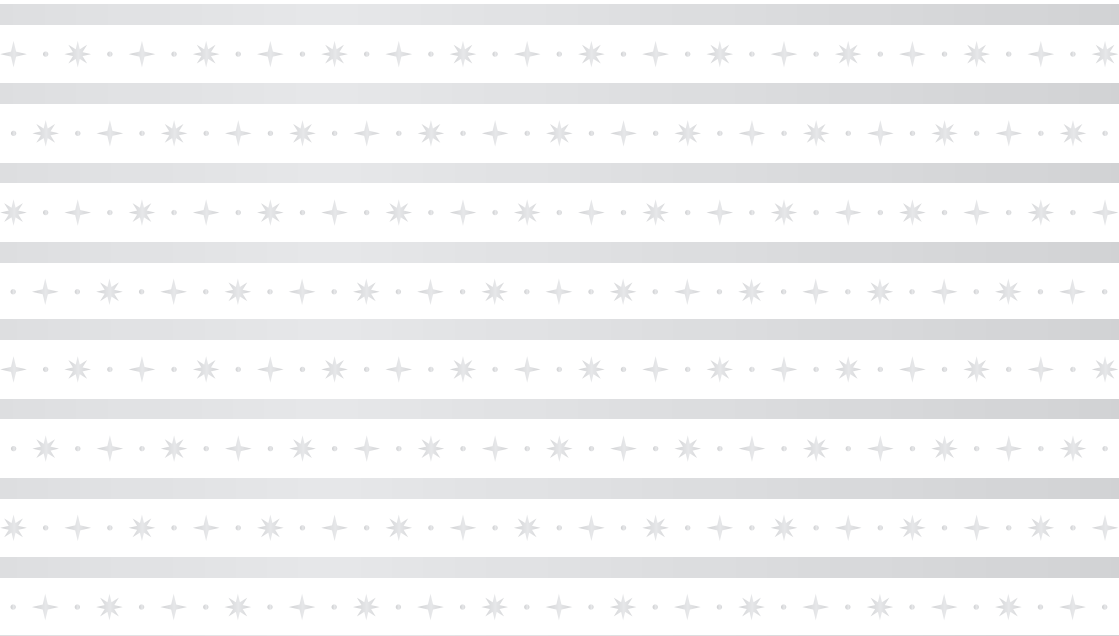




CHRISTMAS

– 2018 –





WISHING YOU A
MERRY CHRISTMAS &
A HAPPY NEW YEAR!

– From all of us at Scotts! –

With chic coastal style, delectable menus and plenty of fizz, Scotts is perfect for a sparkling Christmas celebration overlooking the water. And this year there will be even more merriment as we spend our very first Christmas at Scotts Port Edgar!

– Scotts South Queensferry –

THE PERFECT GIFT

Stuck for what to get them this year? A Buzzworks Gift Card makes the ideal present. And with eleven uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!

Available to buy online, over the phone or from any of our venues.
If only all your Christmas shopping was this easy!

CHRISTMAS ALL WRAPPED UP!

Whether buying for all the family, rewarding staff, or impressing clients, Buzzworks Gift cards take the stress out of shopping! And because it's nice to be nice, we'll give you a present if you spend more than £500 on Buzzworks Gift Cards – a 10% bonus in the form of a complimentary gift card for you to come along and treat yourself!

This offer is exclusively through our Customer Services team, email christmas@buzzworksholdings.com to find out more.



– BUY A GIFT CARD TODAY –
01292 430 580 | buzzworksholdings.com/christmas

ADD SOME SPARKLE!

Make it special – why not treat your guests to some delicious pre-meal canapés with cocktails or fizz? With packages available from £7.50, it's the perfect way to kick off a celebration to remember!

With fantastic fizz offers in association with our friends at Veuve Clicquot, things will be popping in no time. And with the option of pre-ordering wine or fizz for the table, all you need to worry about is looking fabulous!



Veuve Clicquot

By the glass
– £8.50 –

By the bottle
– £49.95 –

MERRY FIZZNESS *Our Festive champagne cocktail*

Vanilla Absolut vodka, Chambord raspberry liqueur, lemon, slightly sweetened and topped with Veuve Clicquot champagne

– £7.50 –

CLASSIC CHRISTMAS

At Scotts, our classic menus are anything but predictable. From our contemporary twist on turkey with all the trimmings to something a little more modern, this is a deliciously affordable festive treat.

LUNCH £17.95 | DINNER £18.95
Two courses (Starter & main)

TREAT YOURSELF!

With a tempting assortment of festive delights made in-house at the Buzzworks Bakehouse, you might want to leave a little room for dessert. Add a delicious homemade dessert for £5.95.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			November 29	November 30	December 1	December 2
			✓	✓	✓	✓
December 3	December 4	December 5	December 6	December 7	December 8	December 9
✓	✓	✓	✓	LUNCH ONLY	LUNCH ONLY	✓
December 10	December 11	December 12	December 13	December 14	December 15	December 16
✓	✓	✓	✓	✗	✗	✓
December 17	December 18	December 19	December 20	December 21	December 22	December 23
✓	✓	✓	✓	✗	✗	✓
December 24	December 25	December 26	December 27	December 28	December 29	December 30
LUNCH ONLY	GO TO Page 12	✓	✓	LUNCH ONLY	LUNCH ONLY	✓
December 31	January 1					
LUNCH ONLY	GO TO Page 16					

Please note : Alternative packages will be served on Christmas Day, see pages 12 & 13 and New Year's Day, see pages 16 & 17. An alternative package will be served after 8pm on Hogmanay, see pages 14 & 15

LET'S GET MERRY

Of course, with a venue as good-looking as Scotts, you might want to get dressed up, enjoy a glass of prosecco and celebrate Christmas in style. Our luxurious Let's Get Merry lunch and dinner packages are sure to impress.

LUNCH £25.95 | DINNER £32.95
Three courses & a glass of prosecco

ADD SOME SPARKLE

Make your Christmas celebration that bit more special and upgrade from prosecco to Veuve Cliquot champagne for £5.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
					November 29	November 30
					✓	✓
December 3	December 4	December 5	December 6	December 7	December 8	December 9
✓	✓	✓	✓	✓	✓	✓
December 10	December 11	December 12	December 13	December 14	December 15	December 16
✓	✓	✓	✓	✓	✓	✓
December 17	December 18	December 19	December 20	December 21	December 22	December 23
✓	✓	✓	✓	✓	✓	✓
December 24	December 25	December 26	December 27	December 28	December 29	December 30
✓	GO TO Page 12	✓	✓	✓	✓	✓
December 31	January 1					
✓	GO TO Page 16					

Please note : Alternative packages will be served on Christmas Day, see pages 12 & 13 and New Year's Day, see pages 16 & 17. An alternative package will be available after 8pm on Hogmanay see page 14 & 15

CLASSIC CHRISTMAS LUNCH £17.95

– Two courses (starter & main). Add dessert for £5.95 –

Please see pages 6-7 for full details & availability.

STARTERS

Scallop & smoked salmon gratin with a Barwey's cheddar crumb

Scotts seasonal soup of the day & a bakehouse roll

Smooth chicken liver pâté, red onion marmalade & toasted brioche

Crumbled black pudding, potato scone & poached egg crisp parma ham

Gateau of Haggis, champit tatties, bashed neeps with a whiskey & grain mustard cream

Duo of galia & cantaloupe melon, berry compote, raspberry coulis with coconut sorbet

Roasted figs with Parma ham & glazed goats cheese

Lightly spiced prawn & crayfish tian, Marie rose sauce, fine leaves

MAINS

Traditional roast turkey, sage & cranberry stuffing, honey roasted roots, sautéed sprouts with chestnuts, roast potatoes & pan jus

Roasted Fillet of Cod, herb crusted new potatoes with a lemon beurre blanc

Roast leg of lamb, duo of potato, roast roots with minted red wine jus

Smoked haddock & king prawn gratin, braised leeks, lemon parsley cream, Barwey's cheddar crumb

Slow cooked daube of beef, pomme purée, chestnuts & roasted shallots

Honey roasted gammon steak, roast potatoes with parsley, sprouting broccoli & bread sauce

Breast of chicken with haggis cake, bashed neeps, champit tatties, whiskey & grain mustard cream

Roast pumpkin ravioli, confit tomato & herb butter, goats cheese crumb, basil leaves

Cajun spiced fillet of salmon, giant cous-cous, roasted pepper & tomato salsa

Haddock fishcakes, crushed peas, poached hens egg, hollandaise sauce

DESSERTS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Salted caramel tart popcorn, chocolate nuggets, white chocolate, Nutella ice cream

Selection of Scottish cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black Forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

Please note:

Our Classic Christmas lunch menu is available from Thursday 29th November until Monday 31st December, except on the following dates 14th/15th, 21st/22nd & 25th December. Menus may be subject to seasonal alterations. Service not included.

CLASSIC CHRISTMAS DINNER £18.95

– Two courses (starter & main). Add dessert for £5.95 –

Please see pages 6-7 for full details & availability.

STARTERS

Scallop & smoked salmon gratin with a Barwey's cheddar crumb

Scotts seasonal soup of the day & a bakehouse roll

Smooth chicken liver pâté, red onion marmalade & toasted brioche

Crumbled black pudding, potato scone & poached egg crisp parma ham

Gateau of Haggis, champit tatties, bashed neeps with a whiskey & grain mustard cream

Duo of galia & cantaloupe melon, berry compote, raspberry coulis with coconut sorbet

Roasted figs with Parma ham & glazed goats cheese

Lightly spiced prawn & crayfish tian, Marie rose sauce, fine leaves

MAINS

Traditional roast turkey, sage & cranberry stuffing, honey roasted roots, sautéed sprouts with chestnuts, roast potatoes & pan jus

Roasted Fillet of Cod, herb crusted new potatoes with a lemon beurre blanc

Roast leg of lamb, duo of potato, roast roots with minted red wine jus

Smoked haddock & king prawn gratin, braised leeks, lemon parsley cream, Barwey's cheddar crumb

Slow cooked daube of beef, pomme purée, chestnuts & roasted shallots

Honey roasted gammon steak, roast potatoes with parsley, sprouting broccoli & bread sauce

Breast of chicken with haggis cake, bashed neeps, champit tatties, whiskey & grain mustard cream

Roast pumpkin ravioli, confit tomato & herb butter, goats cheese crumb, crisp basil leaves

Grilled Sirloin Steak, roasted tomato, Portobello mushroom, rosemary & sea salt wedges, watercress & peppercorn sauce (£5 supplement)

Cajun spiced fillet of salmon, giant cous-cous, roasted pepper & tomato salsa

Haddock fishcakes, crushed peas, poached hens egg, hollandaise sauce

DESSERTS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Salted caramel tart popcorn, chocolate nuggets, white chocolate, Nutella ice cream

Selection of Scottish cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black Forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

Please note:

Our Classic Christmas dinner menu is available from Thursday 29th November until Monday 31st December, except on the following dates 7th/8th, 14th/15th, 21st/22nd, 24th, 25th, 28th/29th & 31st December. Menus may be subject to seasonal alterations. Service not included.

LET'S GET MERRY LUNCH £25.95

– Three courses & a glass of prosecco –

Please see pages 6-7 for full details & availability.

STARTERS

Scallop & smoked salmon gratin with a Barwey's cheddar crumb

Scotts seasonal soup of the day & a bakehouse roll

Smooth chicken liver pâté, red onion marmalade & toasted brioche

Crumbled black pudding, potato scone & poached egg crisp parma ham

Gateau of haggis, champit tatties, bashed neeps with a whiskey & grain mustard cream

Duo of galia & cantaloupe melon, berry compote, raspberry coulis with coconut sorbet

Roasted figs with Parma ham & glazed goats cheese

Lightly spiced prawn & crayfish tian, Marie rose sauce, fine leaves

Please note:

Our Let's Get Merry lunch menu is available from Thursday 29th

November until Monday 31st

December, except on Christmas

Day and New Year's Day. Menus

may be subject to seasonal

alterations. Service not included.

MAINS

Traditional roast turkey, sage & cranberry stuffing, honey roasted roots, sautéed sprouts with chestnuts, roast potatoes & pan jus

Roasted Fillet of Cod, herb crusted new potatoes with a lemon beurre blanc

Roast leg of lamb, duo of potato, roast roots with minted red wine jus

Smoked haddock & salmon gratin, braised leeks, lemon parsley cream, Barwey's cheddar crumb

Slow cooked daube of beef, pomme purée, chestnuts & roasted shallots

Breast of chicken with haggis cake, bashed neeps, champit tatties, whiskey & grain mustard cream

Roast pumpkin ravioli, confit tomato & herb butter, goats cheese crumb, crisp basil leaves

Grilled Sirloin Steak, roasted tomato, Portobello mushroom, rosemary & sea salt wedges, watercress & peppercorn sauce
(£5 supplement)

Cajun spiced fillet of salmon, giant cous-cous, roasted pepper & tomato salsa

Haddock fishcakes, crushed peas, poached hens egg, hollandaise sauce

DESSERTS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Salted caramel tart popcorn, chocolate nuggets, white chocolate, Nutella ice cream

Selection of Scottish cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black Forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

LET'S GET MERRY DINNER £32.95

– Three courses & a glass of prosecco –

Please see pages 6-7 for full details & availability.

STARTERS

Scallop & smoked salmon gratin with a Barwey's cheddar crumb

Scotts seasonal soup of the day & a bakehouse roll

Smooth chicken liver pâté, red onion marmalade & toasted brioche

Crumbled black pudding, potato scone & poached egg crisp parma ham

Gateau of haggis, champit tatties, bashed neeps with a whiskey & grain mustard cream

Duo of galia & cantaloupe melon, berry compote, raspberry coulis with coconut sorbet

Roasted figs with Parma ham & glazed goats cheese

Lightly spiced prawn & crayfish tian, Marie rose sauce, fine leaves

Please note:

Our Let's Get Merry dinner menu is available from Thursday 29th

November until Monday 31st

December, except on Christmas Day,

Hogmanay (after 8pm) and New Year's

Day. Menus may be subject to seasonal

alterations. Service not included.

MAINS

Traditional roast turkey, sage & cranberry stuffing, honey roasted roots, sautéed sprouts with chestnuts, roast potatoes & pan jus

Roasted Fillet of Cod, herb crusted new potatoes with a lemon beurre blanc

Roast leg of lamb, duo of potato, roast roots with minted red wine jus

Breast of chicken with haggis cake, bashed neeps, champit tatties, whiskey & grain mustard cream

Roast rump of picanha steak, confit garlic, chive potatoes, greens, red wine jus

Smoked haddock & king prawn gratin, braised leeks, lemon parsley cream, Barwey's cheddar crumb

Slow cooked daube of beef, pomme purée, chestnuts & roasted shallots

Grilled Sirloin Steak, roasted tomato, Portobello mushroom, rosemary & sea salt wedges, watercress & peppercorn sauce
(£5 supplement)

Roast pumpkin ravioli, confit tomato & herb butter, goats cheese crumb, crisp basil leaves

Oven roasted salmon fillet, garlic king prawns, asparagus with herb cream sauce

Haddock fishcakes, crushed peas, poached hens egg, hollandaise sauce

DESSERTS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Salted caramel tart popcorn, chocolate nuggets, white chocolate, Nutella ice cream

Selection of Scottish cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black Forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

CHRISTMAS DAY

Christmas is a time for family and friends, so why not get together with your nearest and dearest and let us take care of the rest?

FIVE COURSES £69.95

Including coffee and petit fours

Served 12pm-7pm

Under 12's £30 | Under 5's £15



BOOK NOW



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CHRISTMAS DAY

– Five Courses £69.95. Including coffee & petit fours –

STARTERS

Pan fried king scallops,
celeriac, apple & hazelnuts

Crispy duck & watermelon
salad, watercress & toasted
cashed nuts

Duo of galia & cantaloupe
melon, passion fruit jelly,
coconut sorbet

Smoked salmon mousse
crème fraiche, lime & dill

Coconut coated prawns
mango & pepper salsa, lime
& basil aioli

Chicken liver pâté, Arran
oaties, armagnac with
grape chutney

Twice baked goats cheese
soufflé, textures of beetroot

INTERMEDIATE

Duo of lemon & raspberry
sorbet, lime syrup

Roasted butternut squash
soup with croutons,
parmesan & spiced seeds

MAINS

Traditional roast turkey,
sage & cranberry stuffing,
honey roasted roots, sautéed
sprouts with chestnuts, roast
potatoes & pan jus

Roast sirloin of Scotch beef,
duck fat roast potatoes,
glazed roots, red wine
jus, horseradish &
Yorkshire pudding

Ballotine of chicken stuffed
with pistachios & leek,
wrapped in Parma ham with
potato gratin & red wine jus

Sweet potato, chickpea
& spinach curry,
tumeric rice pilaff

Slow roast leg of lamb,
studded with rosemary &
garlic with roast potatoes,
glazed vegetables and a
minted redcurrant jus

Salmon en Croute, sprouting
broccoli, lemon & dill cream
with baby vine tomatoes

Roast fillet of cod topped
with a chorizo crumb, pea
purée & fondant potato

Garden pea & shallot
tortellini, wilted baby gem,
garlic, truffle oil

DESSERTS

Christmas spiced sponge
pudding with cranberry and
pecan, toffee sauce, vanilla
ice cream

Glazed lemon tart, raspberry
sorbet, berry coulis

Caramel cheesecake,
praline crumb, vanilla
ice cream

Rich dark chocolate and
Nutella tart, Belgian
chocolate sauce, Nutella
ice cream

Selection of Scottish cheeses,
oatcakes, plum chutney

Raspberry ripple meringue
pavlova, berry compote,
raspberry coulis,
Chantilly cream

Black Forest coupe, duo of
chocolate and vanilla ice
creams, marinated cherries,
rich chocolate sauce

HOGMANAY

Count down to 2019 at Port Edgar with delicious food, exquisite cocktails, a DJ and piper at the Bells!

FOUR COURSES £64.95

Including glass of Veuve Cliquot champagne & coffee

Served from 8pm



Veuve Cliquot



BOOK NOW



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buzzworksholdings.com/christmas



HOGMANAY

– Four Courses £64.95. Including a glass of Veuve Cliquot champagne & coffee –

STARTERS

Smoked salmon & prawn cornets, mixed leaf salad with lemon

Spiced carrot & lentil soup with a bakehouse roll

Duo of galia & cantaloupe melon, passion fruit jelly, coconut sorbet

Coconut coated prawns mango & red pepper salad, basil and lime mayonnaise

Chicken or vegetable tempura, sweet chilli & soy dips

Cullen skink, creamy smoked haddock soup, leeks & potato

Grilled goats cheese, rocket, red onion & sun blushed tomato, balsamic dressing

Smooth chicken liver pâté, red onion marmalade, toasted brioche

Gateau of haggis, champit tatties, bashed neeps with a whiskey & grain mustard cream

INTERMEDIATE

Duo of lemon & raspberry sorbet, lime syrup

Roasted butternut squash soup with croutons, Parmesan & spiced seeds

MAINS

Roast sirloin of scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish & Yorkshire pudding

Ballotine of chicken stuffed with pistachios & leek, wrapped in Parma ham with potato gratin & red wine jus

Seared fillets of salmon, pomme purée, bacon, basil & peas

Roast fillet of cod, topped with chorizo crumb, pea purée, fondant potato

Grilled fillets of seabass garlic king prawns with a lemon & herb cream

Breast of chicken topped with swiss cheese & bacon glazed with a white wine cream sauce

Sweet potato, chickpea & spinach curry, turmeric rice pilaff

Roast rump of lamb dauphinoise potato, pea purée with a minted red wine jus

DESSERTS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Rich dark chocolate and Nutella tart, Belgian chocolate sauce, Nutella ice cream

Selection of Scottish cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black Forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

NEW YEARS DAY

Welcome 2019 in style with a laid-back three course New Year's Day lunch at Scotts. Just the thing after a great Hogmanay.

TWO COURSES £25.95
Add an additional course for £6.50

Served 12pm–7pm



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NEW YEARS DAY

– Two courses £25.95. Add an additional course for £6.50 –

STARTERS

Scotch broth, pearl barley, root vegetables, slow cooked shoulder of lamb, crusty bread

Fine chicken liver pâté, toasted brioche bread, grape chutney

Crispy duck & watermelon salad, watercress & toasted cashed nuts

Classic prawn cocktail, Marie Rose sauce, crisp leaves, herb bread

Duo of galia and cantaloupe melon, passion fruit jelly, coconut sorbet

Goats cheese bon-bons, sun-blushed tomato, basil, rocket, balsamic dressing

Gateau of haggis, bashed neeps, champit tatties, whisky and grain mustard sauce

Cullen skink, creamy smoked haddock soup, leek and potato

MAINS

Traditional roast turkey, sage & cranberry stuffing, honey roasted roots, sautéed sprouts with chestnuts, roast potatoes & pan jus

Scotts traditional steak pie, puff pastry, creamed potatoes & seasonal vegetables

Roast sirloin of Scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish & Yorkshire pudding

Ballotine of chicken stuffed with pistachios & leek, wrapped in parma ham with potato gratin & red wine jus

Slow roast leg of lamb, studded with rosemary & garlic with roast potatoes, glazed vegetables and a minted redcurrant jus

Salmon en Croute, sprouting broccoli, lemon & dill cream with baby vine tomatoes

Loin of Pork, duo of potatoes, honey-glazed root vegetables, applesauce, whisky & mustard sauce

Roast fillet of cod topped with a chorizo crumbpea purée and fondant potato

Garden pea & shallot tortellini, wilted baby gem, garlic, truffle oil

DESSERTS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Rich dark chocolate and Nutella tart, Belgian chocolate sauce, Nutella ice cream

Selection of Scottish cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black Forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

BOOK NOW

– For Christmas 2018 –



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BOOKING INFORMATION

Our festive menus are available from 29th November until 31st December.

Our Festive menus are available to all customers throughout December alongside our seasonal main menus. Parties of 6 or more are required to dine from our Festive menus.

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DEPOSITS & PREPAYMENTS

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

CLASSIC CHRISTMAS

5 or less – no deposits or prepayments required.

6 or more – £10 per person deposit required to secure booking.

LET'S GET MERRY

5 or less – £10 per person deposit required to secure booking.

6 or more – £10 per person deposit required within 14 days of initial booking and full prepayment required by 30th November to secure booking.

CHRISTMAS DAY & HOGMANAY

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

NEW YEAR'S DAY

All bookings are required to pay a £10 per person deposit to secure booking.

DIETARY REQUIREMENTS & ALLERGENS

We have a range of alternative dishes available on request for both vegetarian and vegan customers. If you have any special dietary requirements, please let us know in advance.

If you suffer intolerances or allergies please let your server know and we will advise on suitable dishes.

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.

BOOKING CONFIRMATIONS & DEPOSITS

If you are able to, please let us know in advance if you have any changes to your reservation such as date, time or number of guests to allow us to do our best to accommodate them prior to your arrival.

We kindly ask that all deposits are paid by 1st December*.

**Thereafter deposits and prepayments become non-refundable and non-transferrable.*



THE PERFECT GIFT

- A BUZZWORKS GIFT CARD -

— See page 4 for details. —



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