



CHRISTMAS 2023
GET SET TO
SPARKLE!



SCOTTS - SOUTH QUEENSFERRY



Buzzworks

Seasons greetings from all of us at Buzzworks!

With so many stylish bars and restaurants in our fast-growing family, the trickiest part of this year's party plans might just be choosing which one to add to your wish list!

Whether for some Mediterranean merriment at Lido, a festive feast to put wind in your sails at Thirty Knots, cosy comforts at House, a scenic celebration by the sea at Scotts, or a cracker of a time at Vic's & The Vine, get set to sparkle with some fabulous food, drink and company this Christmas!

Discover more about our venues at
[BUZZWORKSHOLDINGS.COM](https://www.buzzworksholdings.com)

SCOTTS

SOUTH QUEENSFERRY

A FESTIVE ESCAPE

With chic coastal style, delectable menus and plenty of fizz, Scotts is perfect for a cosy Christmas celebration overlooking the water. Whether for a seasonal get-together with friends, or a traditional family lunch on the big day, we can't wait to greet you with the warmest of welcomes.

SCOTTS SOUTH QUEENSFERRY

Port Edgar Marina | Shore Road | Queensferry | EH30 9SQ
0131 370 8166 | [scotts-southqueensferry.co.uk](https://www.scotts-southqueensferry.co.uk)





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



Buy a Gift Card Today

Online or in venue

BUZZWORKSHOLDINGS.COM/GIFT-CARDS

A Gift for Them – and You!

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 available through our Customer Services team, email christmas@buzzworksholdings.com to find out more.

FIZZ THE SEASON

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

Glass £11.95 | Bottle £69.95

VEUVE CLICQUOT ROSÉ

Bottle £82.95

KIR NOËL

Vanilla Absolut, Chambord Raspberry liqueur, lemon, slightly sweetened & topped with Veuve Clicquot Champagne
£10.95



Veuve Clicquot



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- PRIVATE DINING -

MAKING MERRY MEMORIES!

Make your Christmas celebrations extra special this year and come along with your chosen friends and family, to relax, enjoy and celebrate in style. With availability for up to 18 guests, enjoy a deliciously festive experience here at Scotts South Queensferry with those who matter most.

We'd love to help you plan the perfect festive event. For more information about our private event space, or to start planning your next event, get in touch with a member of our dedicated team by emailing us on christmas@scotts-southqueensferry.co.uk or call us on 0131 370 8166.

WHAT'S ON THIS FESTIVE SEASON

It's time to shine! From sparkling festive soirées to enchanting Christmas entertainment for your little angels, we've got it going on this holiday season, and we simply can't wait to welcome you. There might even be a flying visit from you-know-who...

Keep an eye on our socials & website to find out more about what we have planned this Christmas...
Scan our QR below to head to our website:



FOLLOW US ON SOCIAL!

@Scotts_SouthQueensferry
@ScottsSouthQueensferry

Please note, our festive events may be subject to change and advanced booking may be required. For more details and to book, please get in touch.



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NOW**



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FESTIVE FORK OUT LESS

FESTIVE CLASSICS, FABULOUS VALUE

Available this year from Monday–Thursday throughout the holiday period, our ever-popular Festive Fork Out Less Menu is something of a Christmas favourite, with two tasty courses from just £24.95. Which leaves you a little more to save for that much-needed midwinter treat you’ve got your eye on...

TWO COURSES £24.95

(STARTER & MAIN)
ADD A DESSERT FOR £6.95

Available Monday–Thursday.
From Monday 27th November until Thursday 14th December

BOOK NOW!

STARTERS

BLOODY MARY PRAWN COCKTAIL
Atlantic lemon scented prawns, Bloody Mary mayo, sourdough croûton, pickled cucumber, apple & cherry tomato

GOATS CHEESE (V)
Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

MOROCCAN SPICED HUMMUS (V)
Cumin roasted crispy chickpeas, crumbled feta, crispy onion, toasted flatbread

BUFFALO CAULIFLOWER (V)
Sriracha glazed crispy cauliflower bites, blue cheese & crème fraîche dip

HAGGIS
Bashed neeps, champit tatties, whisky mustard sauce

BUTTERNUT SQUASH & SWEET POTATO SOUP (V)
Freshly baked bread & butter

MAINS

CHRISTMAS ROAST TURKEY
Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF
Creamy mash, winter greens, roasted carrots, rich ale jus

FILLET OF SALMON
Lightly spiced mussel cream, buttered greens, cumin parmentier potatoes

PLANT BASED CHRISTMAS ROAST (V) (VE)
Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus

SLOW ROASTED PORK BELLY
Wood roasted pork belly, glazed baby apple, rich buttered mash, crispy kale, calvados & thyme jus

CRISPY KOREAN CAULIFLOWER (V)
Crispy Korean fried cauliflower, tiger sauce, fragrant rice

PAN SEARED BREAST OF CHICKEN
Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

DESSERT

WHITE CHOCOLATE & ESPRESSO PAVLOVA (V)
White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

DARK CHOCOLATE BELGIAN DELICE
Vanilla ice cream, honeycomb crunch, chocolate sauce

CHRISTMAS BRANDY PUDDING (V)
Spiced fruit pudding, brandy butter, sweetened anglaise

BAILEYS & CARAMEL CHEESECAKE
Butterscotch sauce, vanilla ice cream, white chocolate shard

APPLE & BRAMBLE CRUMBLE (V)
Crème anglaise, lemon crumb, vanilla ice cream

SCOTTISH CHEESE SELECTION
Blue Murder, Highland brie, Mull Cheddar, quince, artisan biscuits



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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 £29.95

(STARTER & MAIN)
ADD A DESSERT FOR £7.25

Available

Friday 1st, Saturday 2nd & Sunday 3rd December

Friday 8th, Saturday 9th and Sunday 10th December

Friday 15th – Sunday 31st December

This menu is not available on Christmas Day
or after 8pm on Hogmanay.

BOOK NOW!

STARTERS

BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough croûton, pickled cucumber, apple & cherry tomato

GOATS CHEESE (V)

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

BUFFALO CAULIFLOWER (V)

Sriracha glazed crispy cauliflower bites, blue cheese & crème fraîche dip

HAGGIS

Bashed neeps, champit tatties, whisky mustard sauce

BUTTERNUT SQUASH & SWEET POTATO SOUP (V)

Freshly baked bread & butter

GRAVLAX

Dill & mustard cured gravlax, horseradish cream, watercress & lemon salad, malt bread croûte

MAINS

CHRISTMAS ROAST TURKEY

Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF

Creamy mash, winter greens, roasted carrots, rich ale jus

PLANT BASED CHRISTMAS ROAST (V) (VE)

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus

FILLET OF SALMON

Lightly spiced mussel cream, buttered greens, cumin parmentier potatoes

TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA (V)

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto

PAN SEARED BREAST OF CHICKEN,

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

ROAST FILLET OF COD

Herb roasted crispy potatoes, citrus sapphire, pea & pancetta cream

CRISPY KOREAN CAULIFLOWER (V)

Crispy Korean fried cauliflower, tiger sauce, fragrant rice

DESSERT

BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream, white chocolate shard

CHRISTMAS BRANDY PUDDING

Spiced fruit pudding, brandy butter, sweetened anglaise

DARK CHOCOLATE BELGIAN DELICE

Vanilla ice cream, honeycomb crunch, chocolate sauce

APPLE & BRAMBLE CRUMBLE (V)

Crème anglaise, lemon crumb, vanilla ice cream

WHITE CHOCOLATE & ESPRESSO PAVLOVA (V)

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

SCOTTISH CHEESE SELECTION

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

HOT CHOCOLATE FUDGE CAKE

Cookie crumb, vanilla ice cream

CHRISTMAS DAY

The main event has arrived. It's time to sit back, relax & indulge in our fabulous five course Christmas Day menu. With festive favourites for the whole family, plus coffee and petits fours to round things off, this is the perfect way to celebrate the big day.

FIVE COURSES £79.95

INCLUDING COFFEE & PETITS FOURS

Served 12pm–7pm

Under 12s £30 | Under 5s £15

BOOK NOW!

STARTERS

DUE OF SCOTTISH SALMON

Hot & cold smoked salmon, horseradish, crème fraîche, sourdough croutes, watercress

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

GOLDEN CROSS GOATS CHEESE TARTLET (V)

Truffle honeycomb, crisp leaf

BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, plump king prawns, Bloody Mary mayo, green apple, pickled cucumber & cherry tomato, sourdough wafer

WILD MUSHROOMS ON TOAST (V)

Toasted sourdough, sage butter cream, truffle

LEEK & POTATO SOUP

Crispy bacon bits, chive crème fraîche, sourdough

PRESSED HAM HOCK TERRINE

Arran mustard mayo, watercress salad, cornichon greens salsa

SMOKED DUCK BREAST

Pineapple & chilli salsa, watercress, pomegranate

INTERMEDIATE

LIME SORBET & RUM GRANITA (V)

WILD MUSHROOM & TARRAGON VELOUTÉ (V)

DESSERT

WHITE CHOCOLATE & ESPRESSO PAVLOVA (V)

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

APPLE & BRAMBLE CRUMBLE (V)

Crème anglaise, lemon crumb, vanilla ice cream

BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream, white chocolate shard

MAINS

TRADITIONAL ROAST TURKEY

Chipolatas, sage stuffing, rosemary-roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

DUO OF BEEF

Petite strip loin, slow-cooked shin of beef Wellington, creamy mash, garlic wild mushrooms, red wine jus

SEARED FILLET OF SEA BASS & KING SCALLOPS

Seared king scallops & sea bass, confit lemon potatoes, samphire, cherry tomato & basil cream sauce

PLANT BASED CHRISTMAS ROAST (V) (VE)

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus

PAN SEARED BREAST OF CHICKEN,

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

TRUFFLE WILD MUSHROOM & TARRAGON RISOTTO (V)

Sautéed wild mushroom, cep butter, baby spinach, vegan parmesan

GRESSINGHAM DUCK

Roast breast of Gressingham duck, confit duck leg bon bon, garlic tenderstem, fondant potatoes, game jus

ROAST FILLET OF COD

Herb roasted crispy potatoes, citrus samphire, pea & pancetta cream

SEARED FILLET OF SALMON & KING PRAWNS

Citrus crushed potato, sea salt samphire, langoustine bisque cream sauce caper & prawn butter

DARK CHOCOLATE BELGIAN DELICE

Vanilla ice cream, honeycomb crunch, chocolate sauce

CHRISTMAS BRANDY PUDDING (V)

Spiced fruit pudding, brandy butter, sweetened anglaise

SCOTTISH CHEESE SELECTION

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

VANILLA COUPE (V)

Vanilla ice cream, warm chocolate sauce, citrus almond praline

HOGMANAY

Dress to impress and sashay your way into 2024 with Scotts Hogmanay spectacular! With five delicious courses, perfectly chilled fizz, live entertainment and a piper at the Bells, this one is a must-attend...

HOGMANAY CELEBRATION MENU £75

Includes arrival canapés, three courses, half bottle of Champagne and live entertainment

Available from 8pm

BOOK NOW!



Veuve Clicquot

ARRIVAL CANAPÉS

- Haggis Panko Bite, Arran Mustard Mayo
- Smoked Salmon & Cream Cheese Tartlet
- Whipped Goats Cheese & Truffle Honey Cup (V)

STARTERS

SEAFOOD PLATTER FOR TWO

Scotch smoked salmon, roasted red pepper prawn cup, sea bass tempura bites, chillies, king prawns, tartare sauce, caramelised lemon

SCOTTS GRAND PLATE FOR TWO

Chicken tempura, gateau of haggis with peppercorn sauce, Hendrick's cured salmon & pickled cucumber salad, chicken liver pate, caramelised onion chutney, Arran oaties

BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, plump king prawns, Bloody Mary mayo, green apple, pickled cucumber & cherry tomato, sourdough wafer

CHICKEN LIVER PARFAIT

Spiced pear chutney, toasted brioche, crisp leaf

GOLDEN CROSS GOATS CHEESE TARTLET (V)

Truffle honeycomb, crisp leaf

WILD MUSHROOMS ON TOAST (V)

Toasted sourdough, sage butter cream, truffle

MAINS

SCOTTS SEAFOOD TRIO TO SHARE

Seared fillet of Scottish salmon, sea bass & king prawn, parsley baby potatoes, citrus greens caramelised lemon beurre blanc

PAN SEARED BREAST OF CHICKEN,

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

OVEN BAKED ATLANTIC COD

Caper & parsley crushed potatoes, lemon scented greens, king prawns in a citrus beurre blanc

TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA (V)

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto

DUO OF BEEF

Petite strip loin, slow-cooked shin of beef Wellington, creamy mash, garlic wild mushrooms, red wine jus

SLOW-COOKED DAUBE OF VENISON

Quince-glazed root vegetables, smoked butter mash, mustard greens, caramelised shallot & port jus

PLANT BASED KOREAN BBQ CAULIFLOWER BUNS (V)

Crispy cauliflower bao buns, crispy Asian slaw, spiced fries

SLOW BRAISED PORK BELLY

Cider braised pork belly, caramelised baby apple, buttery mash, crispy kale, calvados & thyme jus

SHARING DESSERTS

GRAND DESSERT TO SHARE

Specially selected desserts from our Bakehouse served with a selection of artisan Porrelli ice cream

CHEESE BOARD TO SHARE

A selection of Scottish cheese: Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

DECADENT ICE CREAM DELIGHT

Selection of ice cream, chocolate sauce, butterscotch, honeycomb, fudge, luxury wafer, chocolate curls

LET THE GOOD TIMES FLOW! – FESTIVE DRINKS PACKAGES –

Nothing gets the Christmas party started like a few well-chosen festive refreshments! From seasonally-themed cocktails, to our favourite bottled beers and a sparkling range of wine and Champagnes, these festive packages are sure to bring a smile to even the most discerning of drinkers! Forget about fussing over the drinks kitty and pre-order some of our fantastically great value festive drinks packages!

SEASONAL COCKTAILS

KISSING SANTA CLAUS £7
Beefeater Pink Gin, Martini Rosato, Strawberry Oleo, Lemon Juice, Egg White, Peychaud's

WINTER IN JALISCO £7
Olmecca Silver, Lime Juice, Ginger Syrup, Angostura Bitters, Soda Water, Crème De Cassis

HOT HONEY TODDY £9.95
Chivas, Benedictine, Lemon Juice, Honey Syrup, Angostura Bitters, Orange Bitters, Hot Water

MULLED EDINBURGH GIN £8.95
Edinburgh Muddled Gin Liqueur, Lemon Juice, Vanilla Syrup, Apple Juice, Hot Water

SPARKLING SPAGLIATO £8.95
Campari, Martini Rosso, Whitley Neil Distillers Cut, Prosecco, Soda

KIR NOËL £10.95
House Champagne, Chambord, Absolut Vanilia, Hibiscus Preserve

ADD A LITTLE SPARKLE!

BOTTER PROSECCO £31.95

VEUVE CLICQUOT £69.95

VEUVE CLICQUOT ROSÉ £82.95

2 BOTTLES OF HOUSE WINE £42
Valdemoro Red or White

BOTTLED BEERS

6 **BUDWEISER** £23
6 **CORONA** £25
6 **PERONI** £25

HOLIDAY SPIRITS

**BOTTLE OF GREY GOOSE
& DRAUGHT MIXER*** £140
Why not add 6 cans of Red Bull for £20?

**BOTTLE OF BACARDI
& DRAUGHT MIXER*** £125

**BOTTLE OF BEEFEATER GIN
& DRAUGHT MIXER*** £125
Why not add 12 of your favourite Fever Tree tonics for £30?

**PINK GIN, PROSECCO
& DRAUGHT MIXER*** £160
1 Bottle of Beefeater Pink Gin & 2 bottles of Botter Prosecco. Why not add 12 of your favourite Fever Tree tonics for £30?

**BOTTLE OF JOHNNIE WALKER BLACK
& DRAUGHT MIXER*** £140
Why not add 12 of your favourite Fever Tree ginger ale for £30?

*Draught Mixer includes 3 x 1 litre carafe of your choice of mixer

BOOKING INFORMATION

Our Festive menus are available from
27th 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.

MENUS

Please note that all of our menus may be subject to change and seasonal alterations. We apply a discretionary optional 10% service charge to your 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

For anyone with a gluten allergy or intolerance, we are delighted to offer a range of delicious low gluten dishes. Please get in touch to find out more.

DEPOSITS & REPAYMENTS

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

FESTIVE MENUS

We may ask for credit card details to secure your booking – no payment will be taken from your card at this time.

CHRISTMAS DAY

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

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.





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