CELEBRATE

THE

FESTIVE SEASON

SCOTTS

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

SCOTTS

A FESTIVE ESCAPE

With chic coastal style, delectable menus and plenty of fizz, Scotts is perfect for a cosy Christmas celebration overlooking the water. From 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 Rd, Edinburgh EH30 9SQ
0131 370 8166 scotts-southqueensferry.co.uk

FESTIVE FORK OUT LESS

FESTIVE CLASSICS, FABULOUS VALUE

Available throughout the holiday period, our ever-popular Festive Fork Out Less Menu is something of a Christmas favourite, with two tasty courses from £22.50. Which leaves you a little more to save for that much-needed midwinter treat you've got your eye on...

TWO COURSES £22.50
THREE COURSES £27.95

Available 12pm - 5pm
Thursday 26th - Saturday 28th November
Then Monday to Friday, 12pm - 5pm,
until Friday 11th December

STARTERS

CHORIZO & MANCHEGO CROQUETTES
Romesco, rocket & Manchego salad

WOODLAND GARLIC & ROSEMARY WILD MUSHROOMS
Sage butter, truffle cream & pangrattato crumb, warm sourdough V

GAMBAS PIL PIL
Garlic chilli prawns, lemon & parsley, garlic ciabatta

CHEFS SOUP OF THE DAY
Artisan bread, sea salt butter V

HAGGIS GATEAU
Bashed neeps, champit tatties & Arran mustard, whisky sauce

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

MAINS

TRADITIONAL ROAST TURKEY
Duck fat potatoes, Arran mustard cream sprouts, honey glazed parsnips & roast carrots, cranberry sauce, Port jus

COCONUT CHILLI CHICKEN
Sweet chilli & coconut cream, fragrant rice, chilli fried bok choy, prawn crackers

SMOKED HADDOCK & LEEK GRATIN
Lemon pomme purée, leeks, white wine cream & Parmesan gratin

TRUFFLE WILD MUSHROOM & SPINACH RIGATONI
Wild mushroom, wilted spinach, garlic & truffle cream, Parmesan, nut-free basil pesto V

FISH GOUJONS & FRIES
Mushy peas, lemon & tartare sauce

SRIRACHA & HONEY CRISPY CAULIFLOWER
Fragrant rice, coriander greens, crispy onions, sriracha honey dip V

TREAT YOURSELF

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

STEAK ET FRITES
6oz sirloin, brandy & peppercorn sauce, crispy onions, watercress & fries +£7.00

CHÂTEAUNEUF SLOW COOKED FEATHERBLADE OF BEEF
Woodland mushroom, pomme purée, bacon & baby onions, honey-glazed roots, red wine jus +£6.00

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy custard & frosted berries V

MINI MESS
White chocolate & berry pavlova, vanilla ice cream, red berry coulis V

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

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

HAZELNUT PRALINE CHOCOLATE PROFITEROLE
Hazelnut cream, Belgian chocolate sauce, vanilla ice cream V

TRADITIONAL ITALIAN ICE CREAM
Choose two: Vanilla, chocolate, strawberry, caramel V
Add sauce: Strawberry, chocolate or butterscotch 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 £39.95

(STARTER & MAIN)

ADD A DESSERT FOR £7.50

Available from
Thursday 26th November - Friday 11th December,
from 5pm, and all day Saturday & Sunday
(except Saturday 28th November, from 5pm),
and every day from Saturday 12th December onwards.

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

STARTERS

CRUMBLED GOATS CHEESE & PISTACHIO
Pepper rocket, hot beetroot chutney, sourdough croûtes V

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

CRISPY CONFIT DUCK & WATERMELON SALAD
Confit duck, watermelon, cucumber, radish & pomegranate salad

BLOODY MARY PRAWN COCKTAIL
Atlantic prawns, Marie Rose, cherry vine tomato, gem lettuce & sourdough wafer Add Lobster +£5.00

HAGGIS GATEAU
Bashed neeps, champit tatties & Arran mustard, whisky sauce

TOBERMORY SMOKED SALMON
Sourdough, cucumber, lime & dill mayonnaise

MAINS

TRADITIONAL ROAST TURKEY
Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, duck fat roast potatoes, cranberry & Port jus

ROAST FILLET OF SALMON
Buttery mash, lemon pepper greens, white wine & soft herb cream

SMOKED HADDOCK & KING PRAWN GRATIN
Lemon pomme purée, white wine cream & Parmesan gratin

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

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

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

BALLOTINE OF CHICKEN
Breast of chicken wrapped in pancetta, fondant potato, buttered greens, thyme jus

STEAK ET FRITES +£6.00
6oz sirloin, fries, crispy onions & four peppercorn sauce

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy custard & frosted berries V

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis, winter berries & white chocolate V

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

BELGIAN CHOCOLATE DELICE
Dark chocolate sauce, honeycomb, raspberry & salted caramel ice cream V

APPLE & BRAMBLE CRUMBLE
Cranberry & almond granola, vanilla ice cream V

SCOTTISH & CONTINENTAL CHEESE SELECTION
Mull of Kintyre, Blue Murder & French Brie, Peter Yard biscuits, Arran plum & apple chutney

TERRY'S CHOCOLATE & ORANGE SUNDAE
Dark chocolate ice cream, orange caramel candied peel, whipped cream V

CHRISTMAS DAY

The main event has arrived. It's time to sit back, relax and indulge in our fabulous five-course Christmas Day menu.

With festive favourites for the whole family, plus coffee and petit fours to round things off, this is the perfect way to celebrate the big day.

FIVE COURSES £104.95
Including coffee & petit fours

Available 12pm-7pm
Under 12s £32.50 • Under 5s £17.50

FOR THE TABLE

WARM BREAD, SEA SALT BUTTER & EVOO V

CHEF'S CANAPE SELECTION

STARTERS

LOBSTER & BLOODY MARY PRAWN COCKTAIL
Atlantic prawn & lobster Marie Rose, cherry vine tomato, gem lettuce & sourdough

GOATS CHEESE & TRUFFLE HONEY
Pepper rocket, hot beetroot chutney, sourdough croûtes V

WOODLAND SMOKY CHICKEN FORESTIERE
Brioche, truffle wild mushroom & thyme Forestiere cream

CRISPY CONFIT DUCK & WATERMELON SALAD
Confit duck, watermelon, cucumber, radish & pomegranate salad

TOBERMORY SMOKED SALMON
Sourdough, cucumber, lime & dill mayonnaise

ROAST RED PEPPER & PEAR VELOUTÉ
Warm sourdough, sea salt butter V

CHICKEN LIVER PÂTÉ
Isle of Arran plum & apple chutney, toasted brioche, winter leaves

INTERMEDIATE

RUM MOJITO & MINT GRANITA VE

WILD MUSHROOM & TARRAGON VELOUTÉ V

MAINS

TRADITIONAL ROAST TURKEY
Pigs in blankets, sage stuffing, rosemary roasted roots, Arran mustard creamy sprouts, duck fat roast potatoes, cranberry & Port jus

SALMON, SEABASS & KING PRAWN MEDLEY
Grilled citrus seafood, herb confit potatoes, pepper winter greens, caviar & Champagne cream

THYME ROAST RIB OF 35-DAY DRY-AGED SCOTCH BEEF
Rosemary roasted root vegetables, Arran mustard creamed sprouts, Yorkshire pudding, duck fat roast potatoes, merlot jus

SWEET POTATO & CHICKPEA GOAN CURRY
Roasted sweet potato, lime leaf rice, sesame greens, Kashmir chilli sauce, poppadom V

ATLANTIC FILLET OF COD
Pea & spinach fricassee, crushed lemon confit potatoes & pancetta white wine sauce

GRESSINGHAM DUCK BREAST
Thyme confit potato, bok choy, caramelised orange & star anise jus

BALLOTINE OF CHICKEN
Breast of chicken wrapped in Parma ham, fondant potato, buttered greens, Diane sauce

DESSERTS

ASSIETTE GOURMANDE
Selection of three delicate desserts, duo of sauce & vanilla ice cream V

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

ROASTED PINEAPPLE CRUMBLE
Ginger butter crumble, XO sauce, coconut milk ice cream V

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce & frosted berries V

VALRHONA CHOCOLATE BOMB
Hot caramel sauce, freeze-dried raspberries & vanilla ice cream V

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis, raspberry & salted caramel ice cream V

SCOTTISH & CONTINENTAL CHEESE SELECTION
Mull of Kintyre, Blue Murder & French Brie, Peter's Yard biscuits, Arran plum & apple chutney

HOGMANAY

Step into 2027 with a night to remember at Scotts South Queensferry. Join us for a Hogmanay celebration filled with delicious food, sparkling drinks, and a lively atmosphere in our beautiful waterfront setting.

Enjoy three expertly prepared courses, a fabulous Champagne cocktail on arrival, and live entertainment throughout the evening. As midnight approaches, our piper will lead us into the New Year in style.

HOGMANAY CELEBRATION £104.95

Includes three delicious courses and a Champagne cocktail

Available from 8pm

ARRIVAL

CHEF'S AMUSE-BOUCHE

SHARING STARTERS

SCOTTS GRAND PLATTER
Chorizo & Manchego croquettes, tempura chicken, houmous, chicken liver parfait, sweet chilli, garlic aioli, flatbread, sourdough, black truffle butter

SEAFOOD PLATTER
Butter poached lobster cup, prawn Bloody Marie cocktail, Tobermory smoked salmon, prawn tempura, granary bread, sea salt butter, lemon aioli & sweet chilli

STARTERS

GOATS CHEESE & TRUFFLE HONEY
Pepper rocket, hot beetroot chutney, sourdough croûtes

HAGGIS GATEAU
Bashed neeps & champit tatties, Arran mustard, whisky sauce

LOBSTER & BLOODY MARY PRAWN COCKTAIL
Atlantic prawn & lobster Marie Rose, cherry vine tomato, gem lettuce & sourdough

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

SHARING MAINS

16OZ CHATEAUBRIAND FOR TWO
Slow roasted vine tomatoes, garlic & herb Portobello mushrooms, fries, watercress salad, brandy peppercorn sauce & red wine jus

SCOTTS SPECIALITY SEAFOOD PLATTER
Grilled citrus seafood, salmon, king scallops, fillet of cod, king prawns & seabass herb confit potatoes, pepper winter greens, caviar & Champagne cream

MAINS

SEARED SEABASS & KING PRAWNS
Hasselback potatoes, citrus samphire, tenderstem, caramelised lemon & basil sauce

BALLOTINE OF CHICKEN
Breast of chicken wrapped in Parma ham, fondant potato, buttered greens, Diane sauce

TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA
Wild mushroom, wilted spinach, garlic & truffle cream, Pangrattato, nut-free basil pesto V

GRESSINGHAM DUCK BREAST
Thyme confit potato, bok choy, caramelised orange & star anise jus

SHARING DESSERTS

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis, raspberry & salted caramel ice cream V

VALHRONA CHOCOLATE BOMB
Hot caramel sauce, freeze-dried raspberries & vanilla ice cream V

DESSERTS

ROASTED PINEAPPLE CRUMBLE
Ginger butter crumble, XO sauce, coconut milk ice cream V

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce & frosted berries V

SCOTTISH & CONTINENTAL CHEESE SELECTION
Mull of Kintyre, Blue Murder & French Brie, Peter's Yard biscuits, Arran plum & apple chutney

BOOK NOW!
0131 370 8166 scotts-southqueensferry.co.uk/christmas

CELEBRATE BY THE SEA

LARGE PARTIES & GROUP CELEBRATIONS

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 group dining, enjoy a deliciously festive experience here at Scotts South Queensferry with those who matter most. We would love to help you plan the perfect festive event.

For more information or to start planning your next celebration, call us on 0131 370 8166.

FESTIVE EVENTS

BAUBLE MAKING

Wednesday 9th December | From 6pm

Get creative this Christmas with a festive bauble making evening. Join us from 6pm to decorate your own bauble to take home, with an arrival drink and main course included as part of the experience.

£32.95 Per Person

BREAKFAST WITH SANTA

Saturday 5th, 12th & 19th December | 9:30am - 11:30am

Bring your little angels along to meet Santa at Scotts! Enjoy breakfast from our elves, meet & greet with Santa, plus a festive gift to take home!

£24.95 Per Child

CHRISTMAS BOOZY BINGO AT OUTBOARD

Saturday 5th, 12th & 19th December | 6pm - 10pm

Get ready for a festive night of food, fun and bingo with a twist, hosted by Johnny Ruiz. Join us from 6pm to 10pm for a delicious three-course meal, followed by boozy bingo, laughs and plenty of Christmas party energy.

£50 Per Person

CHRISTMAS CLUB

DINING, DRINKS & ENTERTAINMENT
SATURDAY 19TH DECEMBER
FROM 7PM

Step into Christmas Club - our glamorous twist on a festive party night. Enjoy a sharing starter, main course, a seasonal cocktail and live entertainment that brings the party straight to your table. With a warm, stylish atmosphere and celebrations that sparkle, Christmas Club is the ultimate December night out.

£39.95 PER PERSON

SHARING STARTER

SCOTTS GRAND PLATTER
Chorizo & Manchego croquettes, tempura chicken, houmous, chicken liver parfait, sweet chilli, garlic aioli, flatbread, sourdough, black truffle butter

MAINS

TRADITIONAL ROAST TURKEY
Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, duck fat roast potatoes, cranberry & Port jus

SEARED SEABASS & KING PRAWNS
Hasselback potatoes, citrus samphire, tenderstem, caramelised lemon & basil sauce

BALLOTINE OF CHICKEN
Breast of chicken wrapped in pancetta, fondant potato, buttered greens, thyme jus

ROAST FILLET OF SALMON
Buttery mash, lemon pepper greens, white wine & soft herb cream

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

SWEET TREATS +£7.50pp

TRIO OF DELICATE SWEETS
Red berry coulis, Chantilly cream & white chocolate shard

CARAMEL, DOUBLE CHOCOLATE, STRAWBERRY & VANILLA ICE CREAM
Trio of sauces, shortbread crumb, wafer & tablet

FESTIVE DRINKS

Nothing gets the Christmas party started like a few well-chosen festive refreshments! From seasonally-themed cocktails & hot drinks, to our favourite bottled beers and a sparkling range of wine and Champagnes.

FESTIVE DRINKS PACKAGES

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

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

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)

ADD SOME SPARKLE

Laurent-Perrier La Cuvée
Glass £12.95 · Bottle £68.95

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

CHAMPAGNE Laurent-Perrier MAISON FONDÉE EN 1812 Tours sur Marne

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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 Champagne Laurent-Perrier La Cuvée £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

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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.

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 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!
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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

BOOK NOW!

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SCOTTS

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

SCOTTS SOUTH QUEENSFERRY

Port Edgar Marina, Shore Rd, Edinburgh EH30 9SQ
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buzzworksholdings.com