



TEVIOT



CHRISTMAS 2019

For University of Edinburgh Staff & Students





HONOURS

Christmas, all wrapped up



All lunch and dinner bookings will receive a complementary glass of prosecco*!



Teviot Row House — our glorious gothic mansion in Bristo Square, Edinburgh — is the perfect setting for you and your colleagues to celebrate Christmas 2019 in style and splendour.

Experience a Christmas celebration with all the trimmings, for groups from 10-120 people, with exclusive use of our Debating Hall, Dining Room or Middle Reading Room spaces.

Festive receptions, lunches or dinners can be hosted
Monday 11 November – Friday 20 December 2019.

Tel: **0131 650 9400**
Email: **info@honoursevents.co.uk**
Visit: **honoursevents.co.uk**

*Minimum group size of 10. Can be exchanged for a soft drink.





HONOURS

Christmas Lunch and Dinner Menu



Complementary glass of prosecco*!



Starters

Roast butternut squash, sweet potato & parsnip soup.
Served with a chive & cream whirl

Galia and cantaloupe melon with prosciutto ham and a mango purée

Duck and guinea fowl terrine with salad leaves,
redcurrant & pomegranate jelly and oatcakes

Mains

Roast Lothian turkey with a Cumberland kilted sausage, cranberry stuffing,
served with roast potatoes and vegetables with thyme gravy

Steamed fillet of Scottish salmon filled with a lobster & crayfish mousse.
Served on a bed of baby leek & spinach purée and a white wine and dill cream sauce

Roast vegetable and feta Wellington with a tomato and basil sauce
with a medley of vegetables

Desserts

Traditional Christmas pudding with a rum flavoured Chantilly cream

Chocolate truffle torte with Chantilly cream and raspberry coulis

Lemon & lime mousse with a kumquat coulis and berry compote

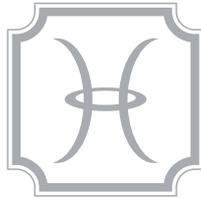
Selection of Scottish cheeses, oatcakes, apple & plum chutney and grapes

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Fair trade organic filter coffee and tea

**University of Edinburgh Staff and Students receive a discounted price of £27.50 per person
(incl. 20% VAT)**

*Minimum group size of 10. Can be exchanged for a soft drink.



HONOURS

Christmas Finger Buffet

Includes Fairtrade organic filter coffee and tea

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Please choose 5 or 7 of the items below:

Selection of filled mini rolls

Vegetable dim sum

Chicken tikka split kebabs

Provençal vegetable and mozzarella cheese tart (V)

Sun blushed tomato, pesto and mozzarella bruschetta (V)

Vegetable samosas (V)

Pigs in blankets

Vegetable spring rolls (V)

Mini Christmas pies

Mini chocolate tarts (V)

University of Edinburgh Staff and Students receive a discounted price of £15.50 per person for 5 items | £19.50 per person for 7 items (incl. 20% VAT)



HONOURS

Christmas Drinks Packages

Mulled wine and mince pies £4.50 (incl. 20% VAT)

Prosecco and mince pies £5.50 (incl. 20% VAT)

Bucket of beer (5 beers) £18.50 (incl. 20% VAT)

Bottle of Prosecco £22.50 (incl. 20% VAT)



HONOURS

WINE LIST

2019

White Wine

Michel Servin Blanc. France | £16.50

Light and refreshing with an up-front nose of citrus fruit, tinged with subtle grassy and gooseberry hints. Crisp and dry on the palate, with a zingy finish.

Vina Carrasco Sauvignon Blanc. Chile | £18

Fresh lime and lemon form the aromatic backdrop with more citrus on the palate, accompanied by a riper hints of pineapple and mango.

Malandrino Pinot Grigio. Italy | £21

The pale hue of the wine gives way to hints of perfume, pears, stone fruit and lime, as well as the occasional floral note. Fresh and vibrant, this is an easy drinking wine.

Bantry Bay Chenin Blanc. South Africa | £22.50

An aromatic wine with hints of tropical and ripe apple on the nose and tastes of pineapple, pears and nectarine on the palate.

Picpoul de Pinet L'abeille. France | £24

Lime fruit with an intriguing blend of white blossom and green herb notes. Vibrant green apple fruit with a refreshingly dry and zesty finish.

Fathom's Sauvignon Blanc. New Zealand | £27

The bouquet springs from the glass, offering plumes of mango, green grass and elderflower. The palate is a burst of crisp grapefruit, gooseberry and passion fruit.

Red Wine

Michel Servin Rouge. France | £16.50

Supple and inviting, this wine blends the soft and jammy raspberry fruit of ripe Grenache with the firming influences of Carignan's blackberry flavours and smooth tannin.

Big Bombora Shiraz. Australia | £18

Ripe fruit and savoury, earthy notes on the nose. Succulent and mouth-filling, with lashings of red berry and brambles.

Two Ridge Trail Merlot. Australia | £20

An inviting nose of plum, earth and eucalyptus leads into a palate of blackberry and raspberry, with a supple texture and a satisfying fruit sweetness.

Flor Del Fuego Cabernet Sauvignon. Chile | £22.50

Fruity flavours of plum and blackcurrant, with a cassis-like concentration, lifted by easygoing tannins.

Torre Aldea Tinto, Rioja. Spain | £26

This deep cherry red wine is full of black fruit and liquorice notes, with hints of cocoa, toast and leather from 12 months' ageing in American oak barrels.



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WINE LIST

2019

Rosé Wine

Torre Alta Pinot Grigio Rosé. Italy | £17.50

Beautiful soft strawberry flavours with floral notes and a refreshing zing on the palate.

Ormilles Cotes de Provence. France | £25

A light, dry and fruity rosé, with strawberry, red cherry flavours accompanying more subtle flavours of watermelon and nectarine. Soft and delicate juiciness make for a refreshed palate.

Sparkling Wine

Prosecco Corte Alta NV, DOC, Italy | £22.50

Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish.

Champagne

Paul Drouet Brut | £35

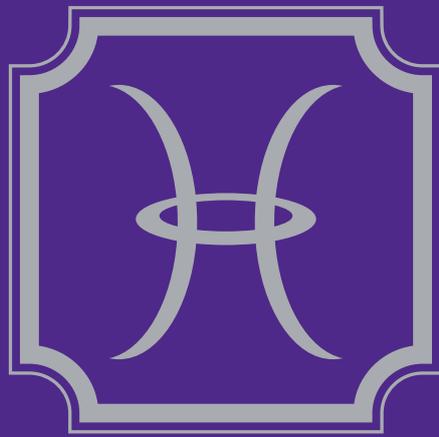
A bright yellow colour with tiny bubbles. Aromas of Mirabelle plum notes and peach, with a fruity nose

Paul Drouet Rose | £41

A lively champagne, soft pink in colour with aromas of red berries, strawberries and redcurrant

Perrier-Jouët Grand Brut NV | £55

Produced in the Epernay region of Champagne, and dating back to 1811. The style is friendly and open, with a refreshing ripeness to the soft, appley fruit and a zesty mousse.



HONOURS

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