



LET'S

TALK

TURKEY



BUFFET

£14.95

Minimum 10 people

Festive Skewers of Turkey, Sausage, Chestnut Stuffing & Cranberry Glaze

Roast Smoked Salmon Pate on Toast

Crostini's with Mediterranean Vegetables & Feta Cheese/Apple & Stilton

Roast Red Pepper & Tomato Soup

Artisan Bread Selection



Mini Tortilla Wraps filled with Tuna & Pimento/Cream Cheese, Tomato & Olives

Door Stop Sandwich with Brie, Apple & Chutney

Door Stop Sandwich Honey Baked Ham, Rocket & Grain Mustard

Roast Turkey & Cranberry Sliders

Chipolata with Streaky Bacon Sausage Rolls



Festive Mince Pies

Rum & Christmas Pudding Cheesecake

Plus Crackers, Hats & Party Poppers

FESTIVE MENU

£19.95

Roast Red Pepper & Tomato Soup
warm bread

Caramelised Red Onion & Feta Cheese Quiche
dressed leaves

Classic Smoked Scottish Salmon
served with shallots, capers, crème fraiche & brown bread



Roast Turkey
with all the trimmings

Grilled Seabass
sundried tomatoes, olives & potatoes

Porcini Mushroom Risotto
dressed rocket

Braised Feather Blade of Beef
potatoes and seasonal veggies



Christmas Pudding Cheesecake
brandy sauce

Sticky Toffee Pudding
with vanilla ice cream

Selection of Boozy Arran Dairies Ice Cream
biscuit wafer & chocolate flake

HOGMANAY

Includes glass of prosecco and good old fashioned ceillidh until the wee hours.

£39.95

Wild Mushroom Soup (V)

parmesan cream, crisp basil

Haggis, Neeps & Tatties

bowmore sauce (vegetarian option available)

Cold Smoked Salmon

crème fraiche, diced shallot, capers and lemon oil

Confit Duck & Pistachio Terrine

plum and ginger jam, toasted brioche



10oz Ribeye Steak

bearnaise, chunky fries, slow roasted tomato, mushroom ragout

Pancetta Wrapped Pork Fillet

black pudding mash, caramelised apple and grain mustard jus

Caramelised Onion & Mull Cheddar Tart (V)

carrot & cumin puree, creamed savoy & almonds

Grilled Shetland Salmon

cullen skink, kale and fresh clams

Pan Fried Chicken Breast

cream leeks, crisp pancetta, rosti potato, madeira sauce



Chocolate Fondant

banana ice cream and salted caramel

Strawberry, Basil & Chambord Eton Mess

Sticky Toffee Pudding

caramel sauce and tablet ice cream

Selection of Scottish Cheeses

oaties, damson jelly

#CowgateNYC

EXPERIENCE CHRISTMAS IN NEW YORK
FROM THE COWGATE'S THREE SISTERS



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Themed Bars / Live Performances / Street Food
Outdoor Cinema / Sky Scrapers

BOOKING TERMS & CONDITIONS:

1. A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking.
2. Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable.
3. Only one block method payment will be accepted for each booking
4. The Three Sisters will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met.
5. Please refer to our website for full terms and conditions and our severe weather policy.

139 Cowgate, Edinburgh | T. 0131 622 6802

thethreesistersbar.co.uk



CHRISTMAS GIFTS... MADE EASY

You can purchase a variety of gift experiences and monetary gift cards for the The Three Sisters at

giftideasedinburgh.co.uk

FESTIVE DRINKS & TREATS

WEE WINTER WARMER

Perfect For 6 To 8 Guests

£15.00 per person

Glass of Prosecco on arrival

Hot toddy plus selection of petit fours after dinner



MERRY MOËT

Perfect For 8 To 10 Guests

£155.00

2 bottles of Chandon Brut on arrival

Hot toddy plus selection of petit fours after dinner



FESTIVE FOLLY

Perfect For 10 Guests

£250.00

2 bottles of Moët Ice Imperial on arrival
(designed to be served on the rocks)

Bottle of Ketel One vodka & complimentary mixers