HOTEL **MISSONI**

EDINBURGH

Effortless elegance.
Sparkling style.

This year, let Missoni sweep you away into a world of festive glamour. Celebrate the end of a working year or the beginning of quality family time. Missoni has something to offer for every occasion.

Missoni Christmas Remix Cocktails and Canapés

Fashion meets festive.
Style meets season.
Simple.

All the essential elements for a signature celebration.
Take up residence in the heart of Hotel Missoni.

Beauty. Flavour. In miniature.
Enjoy canapés designed by Missoni's head chef Mattia Camorani.

Presenting DJ Astroboy.
A funky, soulful mix of alternative music for the festive season.

A different take on a classic Christmas cocktail party.

Hotel Missoni's Christmas Remix packages can be tailored to suit your needs.

£25 per person: Choice of 5 canapés, DJ, Room Hire

£29 per person: Choice of 5 canapés, DJ, Room Hire, Prosecco on arrival

£35 per person: Choice of 7 canapés, DJ, Room Hire, Cocktail on arrival

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Our favourite Christmas cocktails are:

Classic Champagne Cocktail
A delicate cocktail of Moët & Chandon Champage laced with Rémy Martin VSOP Cognac, brown sugar and orange bitters.

Neve
A festive twist on a Venetian classic. Ketel One Vodka and Limoncello chilled with a ball of homemade lemon sorbet and finished with Prosecco.

Blackberry & Mint Julep
Mint infused Maker's Mark bourbon muddled with homemade blackberry jam.

Minimum numbers and T&C's apply

Missoni Christmas Canapé Menu

Granchio condito al peperoncino e limone su pane integrale
Crabmeat, chilli, lemon dressing on wholemeal bread

Anatra confit all'arancia
Duck confit, orange dressing

Zucchine fritte
Mini fried courgettes

Cocktail di gamberetti su pasta sfoglia
Brown shrimp cocktail salad on puff pastry

Fegatini di pollo alla Toscana
Traditional chicken liver pâté Tuscany style

Funghi saltati al marsala su toast di pane bianco
Mushroom and marsala wine on toast

Sgombro affumicato con insalata di carote arancie e menta
Smoked mackerel, carrot, orange and mint salad

Fonduta di formaggio con crostini
Cheese fondue with crispy bread

Tacchino arrosto, salsa cranberry, purea di patate e salsa di tacchino
Roasted turkey, cranberry sauce, mashed potatoes and gravy

Zuppa di pastinaca con funghi
Parsnip and mushroom soup shot

Mini crostata alla mandorla
Mini treacle tart

Crema al limone e Meringa
Lemon curd and meringue

Dolce tradizionale inglese con crema alla vaniglia
Christmas pudding with warm vanilla custard

CHRISTMAS REMIX

Missoni Christmas Remix Dinner and DJ Astroboy

Atmospheric. Understated. A new kind of festive. Dance the night away Missoni style.

Intimate gatherings. Extravagant celebrations.
Missoni style tailored to your needs, in one of 3 uniquely designed dining spaces.

Experience the delicate balance of seasonal flavours, brought together in 3 courses. A bespoke creation by Missoni's head chef Mattia Camorani.

Join the dance floor ready to groove to DJ Astroboy's funky, soulful mix of tunes.
A timeless, effortless mix of alternative music for the festive season.
A daringly different take on a classic Christmas party night.

Taste and glamour come together. Christmas. Uniquely Missoni.

Hotel Missoni Christmas Remix packages can be tailored to suit 8-40 guests at £45 per head. Including a glass of Prosecco, 3-course dinner, DJ and access to the bar area.

Minimum numbers and T&C's apply

Dinner Menu £45

Arrival

Prosecco

Starter

Zuppa di patate dolci e zucca con pesto al basilico
Pumpkin and sweet potato soup with basil pesto

Insalata d'anatra e arancie
Duck confit and orange salad

Main course

Tacchino ripieno di salsiccie, mele, prugne e castagne, con jus
Turkey stuffed with sausages, apple, prunes and chestnuts with gravy

Salmon scozzese in padella con salsa al limone
Pan fried salmon and lemon sauce

Ravioli di zucca e noce moscata
Pumpkin and nutmeg ravioli

All served with

Patate arrosto all'aglio, carote e pastinache arrosto, puree di patate, cavoletti di Bruxelles
Garlic roasted potatoes, honey roasted carrots and parsnips, mashed potatoes, Brussel sprouts

Dessert

Dolce tradizionale natalizio con crema alla vanillia
Christmas pudding with warm vanilla custard

Crostata di cioccolata e nocciole con sorbetto all'arancia
Chocolate and hazelnut tart with orange sorbet

Coffee and Amaretti biscuits

7.00pm Prosecco on arrival

7.30pm dinner is served

1.00am carriages

CHRISTMAS REMIX

Missoni Christmas Lunch Menu £27

available 30th November – 24th December

lunch from 12.30pm in Cucina or one of our Private Dining Rooms

Starter

Salmone affumicato con salsa verde e grissini
Scottish smoked salmon and salsa verde with grissini

Pate' di fegato di pollo con pane integrale e cipolle caramelizzate
Italian chicken liver pâté on homemade bread with caramelised red onions

Gnocchi di patate con robiola e brunoise di verdure
Potato dumplings with robiola cheese and vegetable brunoise

Main course

Pancetta di maiale arrosto con funghi e salsa al tartufo
Pork belly with mushroom and truffle sauce

Tacchino ripieno di salsiccie, mele, prugne e castagne, con jus
Turkey stuffed with sausage, apple, prunes, chestnuts with gravy

Merluzzo in padella con salsa al limone
Pan fried cod with lemon sauce

Ravioli di zucca e noce moscata
Pumpkin and nutmeg ravioli

All served with

Patate arrosto all'aglio, carote e pastinache arrosto, puree di patate, cavoletti di Bruxelles
Garlic roasted potatoes, honey roasted carrots and parsnips, mashed potatoes, Brussel sprouts

Dessert

Crostata di cioccolata e nocciole con gelato alla vaniglia
Chocolate and hazelnut tart with vanilla ice cream

Tortino di Panettone
Panettone bread and butter pudding

Coffee and Amaretti biscuits

Missoni Christmas Dinner Menu £37

available 30th November – 24th December

dinner from 6.00pm in Cucina or one of our Private Dining Rooms

Starter

Salmone affumicato con salsa verde e grissini
Scottish smoked salmon and salsa verde with grissini

Pate' di fegato di pollo con pane integrale e cipolle caramelizzate
Italian chicken liver paté on homemade bread with caramelised red onions

Gnocchi di patate con robiola e brunoise di verdure
Potato dumplings with robiola cheese and vegetable brunoise

Main course

Bistecca di manzo con funghi e salsa al tartufo
Ribeye steak with mushrooms and truffle sauce

Tacchino ripieno di salsiccie, mele, prugne e castagne, con jus
Turkey stuffed with sausage, apple, prunes, chestnuts with gravy

Merluzzo in padella con salsa al limone
Pan fried cod with lemon sauce

Ravioli di zucca e noce moscata
Pumpkin and nutmeg ravioli

All served with

Patate arrosto all'aglio, carote e pastinache arrosto, puree di patate, cavoletti di Bruxelles
Garlic roasted potatoes, honey roasted carrots and parsnips, mashed potatoes, Brussel sprouts

Dessert

Tiramisu
Pick me up

Crostata di cioccolata e nocciole con gelato alla vaniglia
Chocolate and hazelnut tart with vanilla ice cream

Tortino di Panettone
Panettone bread and butter pudding

Coffee and Amaretti biscuits

Christmas Day Menu £65

from 12.30pm in Cucina or one of our Private Dining Rooms

Starter

Salmone scozzese affumicato, crema acida, grissini e salsa verde
Scottish smoked salmon, sour cream and salsa verde with grissini

Sedano rapa e funghi saltati con aglio e prezzemolo serviti con pure di carote e cavolo verde
Sautéed celeriac and mushroom with garlic and parsley served on carrot purée and curly kale

Mains

Linguine al granchio
Linguine with crab, sweet chilli and garlic

Tacchino ripieno, verdure e patate arrosto
Turkey stuffed with sausage, apple, chestnuts and prunes served with roasted vegetables and potatoes

Nasello in padella con patate novelle, verza e salsa al limone e prezzemolo
Pan fried hake, new potatoes, Savoy cabbage and lemon parsley sauce

Risotto ai funghi misti
Mixed wild mushroom risotto

Dessert

Budino al panettone, salsa al cioccolato e gelato alla vaniglia
Panettone bread and butter pudding, chocolate sauce and vanilla ice cream

Torta al cioccolato e nocciole con gelato alla vanilla
Chocolate and hazelnut tart with vanilla ice cream

Coffee and Amaretti biscuits and a wee gift from Santa for the children

New Years Eve Menu £90

from 6.00pm in Cucina or one of our Private Dining Rooms

Prosecco e Canapés

Starter

Gamberi in padella con borlotti e crostone di pane
Pan-fried prawns with borlotti beans, sweet chilli and garlic on toasted ciabatta bread

Quaglie al dragoncello con sedano e spianci
Pan-fried quail with tarragon sauce, celery and spinach

Ravioli alla cipolla rossa con salsa al Chianti
Red onion ravioli with Chianti sauce

Middle course

Cotechino e lenticchie
Traditional Italian sausages with stewed lentils

Spinaci con cipolle rosse caramellate e formaggio di capra
Goats cheese, baby spinach, and caramelised red onion

Main Course

Filetto di manzo con patate rosti, spinaci e salsa al marsala
Beef fillet, potato rosti, spinach and marsala sauce

Branzino, carciofi e salsa alla Vernaccia
Sea bass, artichokes and Vernaccia sauce

Risotto ai funghi misti
Mixed wild mushroom risotto

Dessert

Degustazione di cioccolato
Chocolate tasting dessert

Torta di limone
Lemon citrus tart

Coffee and Amaretti biscuits

Accommodation

Christmas

Rooms available from £140 bed and breakfast per night
Also included is the complimentary mini bar, wifi, on demand movies, local telephone calls and 2 items of in-house laundry

Hogmanay package from £370 per person

(based on 2 people sharing)

2 nights bed and breakfast in a Missoni room with dinner in Cucina on New Year's Eve

This also includes a bottle of Prosecco in your room upon arrival, access to Bar Missoni and 2 tickets for the street party

All room rates include complimentary mini bar, wifi, on demand movies, local telephone calls and 2 items of in-house laundry

Make great memories this Christmas

Indulge some one you love this Christmas.
Treat them to a gift voucher entitling them to a unique Missoni experience. Whether it's a relaxing day in our spa, a leisurely afternoon tea or an overnight stay, we can help you give the perfect gift.

Detox & Revive £55

Rejuvenate in January with our Detox & Revive package:

Perfect for times of over-indulgence or if you're just feeling a little sluggish, this 50 minute Aromatherapy Associates treatment combines zesty citrus oils to leave you feeling invigorated and full of energy. Combined with a detoxifying juice and a one hour yoga class (Bristo Yoga).

£55 per person

Contact us

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Happy happy happy Christmas!

from all at Hotel Missoni Edinburgh

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