

Private Dining at Badger & Co

If you are looking for something a little more exciting this year, then perhaps our charming private dining room might be of interest? Day or night, dine and entertain in Toad Hall.

OFFERING DINING FOR 8-25 GUESTS

Family gatherings, work parties and friends' nights out. Your own cinema screen with surround sound, pool table, shuffle board and more importantly you'll have your very own watering hole – no Christmas bar queues here!

LUNCH - £40 PER PERSON

DINNER - £45 PER PERSON

Both include a glass of prosecco upon arrival

Contact Hannah McConnachie on 0131 357 2866 or
Hannah.McConnachie@signaturepubs.co.uk

Badger's Christmas

26TH NOVEMBER - 24TH DECEMBER 2019



*Bliss tomorrow and more anon,
Joy for every morning!*

*Villages all, this frosty tide,
Joy shall be yours in the morning!*

0131 226 5430
ohmy@badgerandco.com
www.badgerandco.com



BADGER

& Co.

Christmas at Badger & Co

Round up your fellow friends this festive season. Our doors will swing open wide, though wind may follow, and sleet beside, there's simply no better place to become bleary-eyed.

Badger & Co's Christmas will bring you winter dishes that'll warm your heart. From roasted butternut squash soup to slow braised beef shin, our team have been busy creating a festive feast that won't disappoint.

THREE COURSES - £32.50

TWO COURSES - £29.50

Both include a glass of prosecco upon arrival

Phone: **0131 226 5430**

Email: ohmy@badgerandco.com

Web: badgerandco.com

Badger & Co Gift Vouchers

We have the perfect solution for those gift conundrums – for the person who has everything, the colleague who goes that extra mile, the parents that say they don't want anything: a gift voucher to use at Badger & Co at their own leisure.

Available in denominations of £10, £20 and £50

Ask your server for more information

Have a Christmas full of joyful excitement!

Christmas Menu 2019

GLASS OF PROSECCO

on arrival

ROASTED BUTTERNUT SQUASH SOUP

Toasted pumpkin seeds, rosemary focaccia (VG)

COCK-A-LEEKIE TERRINE

Whisky soaked apricots, garlic crostini

SCOTTISH SALMON GRAVADLAX

Beetroot gel, pickled fennel, sourdough toast

HONEY GLAZED FIG

Golden Cross goats cheese, candied pistachio salad

TURKEY ROULADE

Prosciutto, sage & onion stuffing, fondant roast potato

BRAISED BEEF SHIN

Celeriac purée, roasted root vegetables, mash potato, gravy

PAN SEARED COLEY

Creamed seasonal greens, bacon, fondant potato

SWEET POTATO & LEEK WELLINGTON

Roast artichoke, wild mushroom sauce (VG)

CHOCOLATE ORANGE BROWNIE

Charred orange segments, sugar tuile (VG)

LEMON YOGHURT PANNA COTTA

Ginger snap biscuit, candied lemon, brown sugar meringue

POACHED PEARS

Walnut Crumble, tonka bean crème anglaise

SELECTION OF SCOTTISH CHEESE

Gluten free oatcakes, grapes, spiced plum chutney