

Christmas
at

BONNIE & WILD

SCOTTISH MARKETPLACE



Welcome!

Christmas at Bonnie & Wild is all about beautiful food, great company and a wonderful festive glow.

Our events space sits at the back of our Scottish Marketplace, and this Christmas it's yours to make your own.

Book one, two or all three of our rooms. Gather round the table in our Private Dining Room for a relaxed three-course lunch or dinner, raise a glass in the Tryst Bar, or take over the whole space for a Christmas party for up to 100 guests. Whether it's the office do, a catch-up with old friends or a family get-together, we'll shape the space around you.

Then there's the food. Choose set menus from Gary Maclean's Creel Caught or Jimmy Lee's Leith Woks, or an incredible buffet with options from all across our Scottish Marketplace. Add wine, bubbly or a round of seasonal cocktails, and let our amazing front-of-house team take care of the rest.

Warm Scottish hospitality, plenty of sparkle and nothing for you to worry about. Put Bonnie & Wild at the top of your Christmas list.

CREEL CAUGHT CHRISTMAS MENU

£40 per person

STARTERS

Gin-cured Sea Trout
Beetroot, Pickled Cucumber & Oatcakes

Pan-seared King Prawns
Chorizo, Tomato & Red Pepper Stew

Carrot & Coriander Soup
with Sourdough Bread

MAINS

Roast Turkey Roulade
Chipolatas, carrots, parsnips, sprouts,
roast potatoes, turkey gravy

Seared Sea Bass Fillet
Green buttered vegetables, crushed potatoes
& champagne caviar cream sauce

Wild Mushroom Ravioli
Mushroom spinach & parmesan sauce

Fish & Chips
Scottish haddock, lemon, tartar sauce, chips
- choice of battered or breaded

DESSERTS

Cranachan Cheesecake
Raspberry ripple ice cream

Sticky Toffee Pudding
with toffee sauce

Trio of Sorbet
Red berries & strawberry sauce

Private Dining Set Menu



Sample Menu

Starters

Duck Spring Rolls
Hand-made crispy wrappers with shredded duck filling

Chicken Satay Skewers
Grilled chicken breast infused with Malaysian spices

Garlic Mushrooms
Scottish button mushrooms wok tossed in a decadent Chinese garlic sauce (VG)

Mains

Ayrshire Roast Pork with Jasmine Rice
Locally sourced marinated pork shoulder with a sweet maple sauce

Chicken Chow Mein
Wok-fried chicken breast with No. 2 thick noodles

Scotch Beef Flank Curry with Rice
Slow-cooked Scotch beef in a Malaysian-style curry

Vegan Black Bean with Rice
Marinated tofu with wok-tossed fresh seasonal vegetables (VG)

Dessert

Banana Fritter with Coconut Dusting
Fresh banana fritter fried in Chinese batter (VG)

Mango Sorbet (VG)

£32

Canapé Menu



(Minimum order 10 per canapé)

(Minimum order 10 per canapé)

Crispy Haggis Bon Bons (DF)	£2.95	Roast Pork Belly Toast,	£2.75
Crispy Veggie Haggis Bon Bons (V, DF)	£2.95	Trickle BBQ Sauce, Pickled Red Onion	
Gin Cured Sea Trout Blinis, Crème Fraiche and Caviar	£2.95	Roast Chicken, Mango Chutney, Pickled Red Onion (V)	£2.75
Goats Cheese, Beetroot Chutney, Toasted Hazelnuts Blinis (V)	£2.95	Coconut Sambol, Caramelised Onions, Goats Cheese	£2.75
Smoked Salmon Mousse Mini Oatcake	£2.95		
Gnocchi, Sundried Tomato & Olive Skewers (VG)	£2.95		
Prawn & Chorizo Skewers (DF, GF)	£2.95		
Roasted Vegetable Skewers (VG, GF)	£2.95		

Buffet Menu



Mini Chicken Burger Sliders £120.00
& Waffle Fry Garnish Platter
for about 20 guests

Mini Tofu Burger Sliders & £110.00
Waffle Fry Garnish Platter
for about 20 guests (V, VGA)

Individual Chicken Burger £7.00
Slider

Chick 'n' Mix £130.00
*(wings, tender bites, fries and dips
for about 20 guests) (GFA)*

Individual Portion of £6.50
Chick 'n' Mix (GFA)
(selection of wings, tender bites and dip)

Waffle Fries Platter £35.00

Cajun Waffle Fries Platter £35.00

Loaded Fries Platter £70.00
*(melted cheddar, chicken, masala sauce
with mint & coriander dip)*

Large Creel Caught Seafood £45.00
Platter (GFA)

Mini Fish & Chips (GFA, DF) £5.50

Scampi & Chips Basket £5.50
(GFA, DF)

Fish Tacos £4.95

Prawn Tacos £4.95

Chilli Bean Tacos (VG) £4.50

Chips, Curry Sauce (VG, GF) £3.95



Classic Cheese Burger £120.00
Sliders Platter *(for 20 guests)*

Classic Cheese Burger Slider £6.50

Simplicity Burger Sliders £6.50
(V, VGA)

Naked Sliders *(bunless)* (GF) £6.50

Sharing Platter of Beef Chilli £125.00
and Rice (DF)

Top Dog Burger Slider £135.00
(for 20 guests)



(Pizza pies are 18" with 8 slices)

NY style Margherita (V) £22.00
*Tomato, mozzarella, wild oregano,
fresh basil, Parmiggiano, xv olive oil*

Classic Cheese (V) £22.00
Tomato, mozzarella, scamorza, Parmiggiano

White Pie (V) £22.00
*Crème fraîche, mozzarella, ricotta,
Strathdon blue, roast shallots, Parmigiano*

Sausage £22.00
*House-made 'salsiccia', tomato,
mozzarella, roast red onion, Parmigiano*

Nduja & Honey £24.00
*Tomato, 'Nduja, mozzarella,
Parmigiano, smoked honey*

Pepperoni £24.00
*Tomato, pepperoni, pickled jalapeños,
scamorza, wild oregano*



Chicken Satay Skewers £7.50
(2 large skewers per portion)

Duck Spring Rolls £7.50
*(2 large spring rolls per portion)
(Min order 20 portions)*

Sharing Dish of Chicken £120.00
Chow Mein (for around 10-12 guests)

Sharing Dish of Chicken £120.00
Fried Rice (for around 10-12 guests)

Platter of Cheese Roti Melts £55.00
(20 portions) (V)

Platter of Cheese and Onion £65.00
Roti Melts (20 portions) (V)

Platter of Godamba Roti £55.00
Melts (20 portions) (VG)

Platter of Lankan Tatties £55.00
(20 portions) (VG / GF)

Colombo Chicken Curry £125.00
*Sharing Platter (GF)
(suitable for about 20 guests, medium heat)
Served with Lentil Coconut Curry
(VG / GF), Coconut Sambol (VG / GF)
and Basmati Rice (VG / GF)*

Black Pork Curry Sharing £125.00
*Platter (GF)
(enough for about 20 guests, hot)
Served with Lentil Coconut Curry
(VG / GF), Coconut Sambol (VG / GF)
and Basmati Rice (VG / GF)*

Sri Lankan Style Roast £120.00
(20 portions) (GF)

Sharing Platter Roast £125.00
*Chicken Kotthu
(suitable for about 20 guests)*

Sharing Platter Cauliflower / £125.00
*Veg Kotthu
(suitable for about 20 guests) (VG)*



SALT & CHILLI ORIENTAL

Sharing Dish of Salt & Chilli Chicken £80.00
(for around 10-12 guests) (DF)

Sharing Dish of Honey Chilli Chicken £80.00
(for around 10-12 guests) (DF)

Sharing Dish of Steamed Rice £40.00
(for around 10-12 guests) (VG)

Sharing Dish of Salt & Chilli Fries £60.00
(for around 10-12 guests)



Lemongrass Chicken Taco x 10 tacos £45.00

Sambal Pork Tacos Platter x 10 tacos £50.00

Beef Taco Platter x 10 tacos £50.00

VG Haggis Tacos Platter x 10 tacos £45.00

Mixed Tacos Platter x 10 tacos £45.00

Grande Nachos £40.00
with Pork Sambal, Crumbly Cheese, Pickled Onions and Coriander (serves 10)

SOUP & CABOODLE

~ SCOTTISH DELI ~
EPICURES OF TASTY PIECES, MEATS,
GRAZING PLATTERS & CHEESE BOARDS

PLATTERS

(Suitable for approximately 10 guests)

Mini Pancakes (V) £45.00

Served with a variety of toppings, including fresh fruit, maple syrup, Nutella & berry compote

Yogurt & Granola Pots (V) £45.00

Individual pots of Greek yoghurt topped with granola, fresh berries and a drizzle of honey

Fresh Fruit Platter (VG, GF) £45.00

BUFFET

Charcuterie Board (GFA, DF) £45.00

Cheese Board (V / GFA) £45.00

Cheese and Charcuterie Cones £100.00
(suitable for about 10 guests) (GFA)

Selection of Pies £60.00
(suitable for 10 guests) (VA / VGA)

Mini Sausage Rolls £40.00
(suitable for 10 guests)

Sandwich Platters £45.00
(GFA, VA, VGA) (variety of flavours, suitable for about 10 guests)

Selection of Quiches (VA) £45.00
(suitable for 10 guests)

Mixed Leaf Sharing Salad £12.50
(VG, GF) with mixed leaves, tomato, cucumber and balsamic vinegar

Coffees, Teas & Sweets



CAFFÈ



Five-litre filter coffee	£35.00	Single Cookie	£5.50
One-litre pot of hot water with a selection of teas	£10.00	Party-sized Stuffed Cookies for 20 (VGA)	£65.00
		Giant Stuffed Cookie Cake (16 portions)	£45.00



Platter with 12 pastries £48.00
Selection of all-butter croissants, filled crema cornetti, pain au chocolat & pistachio cornetti (nuts)

Afternoon Sweet Treats £70.00
Selection of 20 bite sizes sweet treats from Eusebi's Bakery.

*Platters include: Strawberry Tarts
 Raspberry & Coconut Sponge (VG)
 Bakewell Tarts (nuts)
 Chocolate & Hazelnut Ferrero (GF)*



(Min order 20 portions)
 One Scoop Gelato/ Sorbet £4.00
 Voucher (V / VG)

(V) Vegetarian / (VA) Vegetarian Available /
 (GF) Gluten Free / (GFA) Gluten Free Available
 (VG) Vegan / (VGA) Vegan Available

Scan to see our
 events menu
 online with full
 descriptions



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Please submit your food pre-order form and any dietary requirements
at least seven days before your event,
 emailing events@bonnieandwildmarket.com. Payment should be
 made by credit/debit card in advance or on the day of your event.
 See bonnieandwildmarket.com/terms-and-conditions for our
 booking and cancellation policy.



TERMS & CONDITIONS

A room hire booking fee and deposit is required within 48 hours of making a reservation to secure your booking. Our room hire costs include a booking fee and a deposit (if hiring the Tryst Bar). The deposit is redeemable against your drinks bill only and not refundable except for the reasons listed on our website.

All outstanding balances (including food and beverage orders) should be settled in advance, or at the latest on the day of your event.

A buffet can be pre-ordered from a selection of our marketplace menus. All food pre-orders, including set menus, should be submitted in writing at least 10 days prior to your event, please.

It is the responsibility of the event organiser to collect guests' allergen information and provide this to Bonnie & Wild in good time. Due to the nature of the marketplace kitchens, we cannot guarantee the absence of cross-contamination.

Menu items and final costs may be subject to change due to seasonal availability and fluctuations in market prices. Any changes will be communicated to you at the earliest opportunity.

A discretionary 10% service charge will apply to all Christmas party bookings of more than 12 guests. This applies to events taking place between 15th November and 31st December.

Please see the Bonnie & Wild website for our full terms & conditions.

SCAN TO BOOK



Open daily from 9am to midnight.
Food served until 9pm
(9.30pm Friday & Saturday).

BONNIE & WILD

SCOTTISH MARKETPLACE

St James Quarter (Level 4), 415-417 St James Crescent
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#BonnieandWild #BonnieandWildMarket
#ScottishMarketplace #VisitEdinburgh #StJamesQuarter
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