EST. 1980

OPEN HISTORY SOCIETY

Edinburgh

A HISTORY SOCIETY FOR EVERYONE

YOU'RE INVITED TO OUR

Christmas Lunch

SATURDAY 12 DECEMBER 2026

12.30PM FOR 1.00PM

Royal Scots Club, 29–31 Abercromby Place, Edinburgh

Douglas Room (overlooking the gardens)



GUEST SPEAKER:

OWEN DUDLEY EDWARDS

Former Reader in Commonwealth and American History at the University of Edinburgh, where he remains as Honorary Fellow of the History Department.

Piper | Three-Course Lunch | Mini Quiz | Raffle

CHRISTMAS LUNCH MENU

STARTERS

Roast tomato soup with basil orzo (V & VE)

Goats' cheese, beetroot and chive tart with a carrot and chive and orange salad (V)

Ham hock terrine with a fig and apple chutney, sourdough bread (GF *on request*)

Smoked haddock, prawn and dill mousse with oatcakes (GF *on request*)

MAINS

Seasonal potatoes and vegetables where applicable.

Roast turkey breast, pigs in blankets, savoury stuffing and turkey gravy (GF)

Slow-cooked rump of Scottish beef with a chasseur sauce (GF)

Baked salmon fillet on a crayfish bisque (GF *on request*)

Roast chestnut and mushroom risotto (V & VE)

DESSERTS

Christmas pudding with brandy sauce (V, GF *on request*)

Chocolate and orange slice with a mandarin compote (V, VE & GF)

Warm apricot and pistachio frangipane with clotted cream

Selection of cheese with grapes and biscuits (GF *on request*)

Freshly brewed coffee and tea with chocolates

HOW TO BOOK

Please email your booking, including your choice of starter, main course and dessert, to:

openhistorysocietychristmas@gmail.com

The cost is £39 per person.

Please do not make any payment until you receive confirmation from this email address.

Your confirmation email will include the BACS details for payment.

BOOK BY

Monday 23 November

CANCELLATIONS

Please let us know as soon as possible, and by **30 November,** to obtain a refund.

Please let us know about any food allergies or dietary requirements when booking.
If you are booking separately but would like to sit together, please tell us.