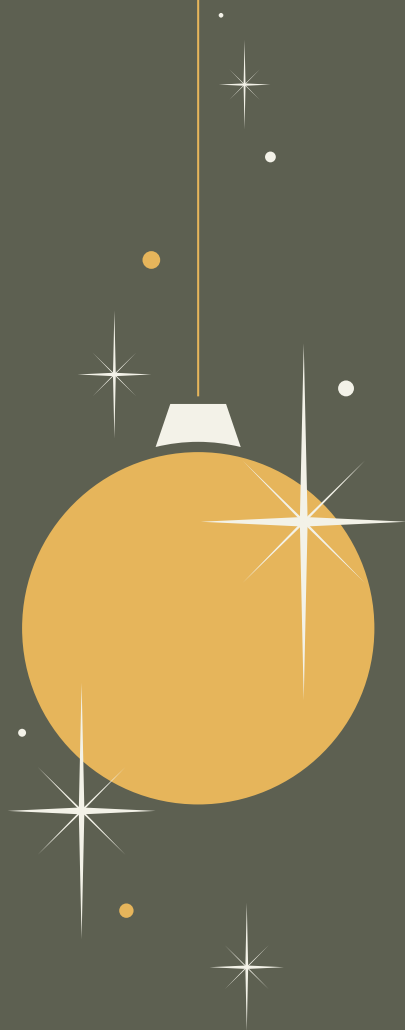


Made for moments
like these...





There's something special about Christmas in Edinburgh, the Georgian streets of the New Town, the glow of festive lights along Princes Street, and the city coming alive with winter charm. At Apex Waterloo Place, we bring that feeling indoors with heartfelt hospitality, festive flavours, and elegant spaces made for gathering.

Whether you're toasting the season with colleagues, sharing a long lunch with family, or welcoming the New Year with a Hogmanay to remember, this is your place to slow down, savour the moment, and celebrate together, your way.



Festive Dining

at Liberté Brasserie

Celebrate the season at Liberté Brasserie, where festive flavours meet easy, modern dining. From long lunches to cosy evening gatherings, our space brings warmth, energy and seasonal sparkle to every occasion.

Packages:

Festive Lunch & Dinner

Served with glass of Prosecco

Off Peak (Sunday – Wednesday)

2 courses: £39 | 3 courses: £45 per person

Peak (Thursday – Saturday)

2 courses: £49 | 3 courses: £55 per person

Dates:

1st – 24th December

Timings:

12pm – 9pm

Parties of 9+ will require a £20 deposit per person to confirm the booking, along with a pre-order and full pre-payment 14 days prior. Payments are non-refundable and non-transferable. Please note an optional 12.5% service charge will be added to your bill on the day.

Book online, or for groups of 9+ please contact
0800 049 8301 or edin.conf@apexhotels.co.uk



Festive Dining Menu

Starter

Parsnip and Apple Soup

toasted sourdough (V)

Game Terrine

plum chutney, toasted brioche

Smoked Mackerel Rilette

horseradish crème fraîche (GF)

Beetroot and Whipped Almond Feta (V, GF)

Main

Roast Turkey

chipolatas, Brussels sprouts, roast root vegetables,
roast potatoes, turkey jus

Braised Ox Cheek

tarragon mash, tenderstem broccoli, bacon, red wine jus (GF)

Roast Cod

creamed savoy cabbage, potato fondant, dill oil (GF)

Baked Celeriac

sautéed mushrooms, truffle sauce (V, GF)

Dessert

Christmas Pudding

brandy sauce (V)

Sticky Toffee

muscovado caramel sauce, vanilla ice cream (V)

Dark Chocolate Orange Délice

whisky ice cream (V, GF)

Isle of Mull Cheddar

onion chutney, oatcakes (V)

We reserve the right to amend our menus. All dishes are subject to availability.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

We offer full allergen information and can recommend suitable dishes for your requirements. Please contact our team for support.

Festive Afternoon Tea

£40 per person • 1st - 30th December* • 12pm - 5pm

Sandwiches

Roast turkey, sage stuffing & cranberry
Smoked salmon, lemon cream cheese & dill
Honey roast ham & wholegrain mustard
Egg mayonnaise & chives

Savouries

Mini pigs in blankets with honey mustard glaze
Brie & cranberry tartlet
Festive sausage roll

Scones

Spiced fruit scone with jam & clotted cream

Sweet

Clementine & Gingerbread trifle
Dark chocolate & orange délice
Mince pie
Stollen
Macarons

Served with your choice of tea or coffee

Add a little extra sparkle

With a glass of Prosecco	+£5 per person
With a glass of Champagne	+£10 per person
With a Christmas Cocktail	+£10 per person

*Excludes Christmas Day. Festive Afternoon Tea must be pre-booked 48 hours in advance. Please note, for groups 9+ full pre-payment will be required 14 days prior to your booking. Payments are non-refundable and non-transferable. All prices are inclusive of VAT, an optional 12.5% service charge will be added to your bill.

Book online



Private Dining

Moments worth savouring

For celebrations that call for something more personal, our private dining rooms offer a warm, intimate setting for festive meals with family, friends, or colleagues. Enjoy a beautifully curated menu, attentive service, and a space that feels like your own. Available for groups of 10 - 80 guests.

From £55 per person (3 courses)



Minimum numbers and minimum spend may apply. Available from November 2026 to January 2027. To enquire about exclusive or semi private hire please get in touch.

To enquire: 0800 049 8301
edin.conf@apexhotels.co.uk

Christmas Day Dining

at *Liberté Brasserie*

Celebrate Christmas Day with a relaxed lunch. Enjoy a glass of bubbles on arrival, a generous three-course festive feast, and the warm, welcoming atmosphere that makes our restaurant feel like home.

Packages:

3 Course Christmas Day Lunch with a glass of Prosecco on arrival
£95 per adult

3 Course Children's Christmas Day Lunch with a glass of juice
£49 per child (under 12)
Children's menu available online

Date:

Fri 25th December

Timings:

Reservations every 15 minutes
from 1:30pm to 8.30pm

A deposit of £30 per person is required to secure your booking and must be paid within 14 days of enquiry. Full pre-payment is required. Payments are non-refundable and non-transferable. For groups of 9+ a full pre-order will be required. Please note an optional 12.5% service charge will be added to your bill on the day. Guests will be contacted for payment once the booking is received.

To enquire: 0800 049 8301
edin.conf@apexhotels.co.uk

Christmas Day Menu

Amuse Bouche

Spiced Pumpkin Soup (V, GF)

Starter

Game Terrine
plum chutney, toasted brioche

Beetroot & Goat's Cheese
candied walnuts (V, GF)

Balvenie Smoked Salmon & Crayfish Cocktail
Marie Rose

Jerusalem Artichoke and Truffle Soup (V)

Main

Roast Turkey
chipolatas, Brussels sprouts, roast root vegetables, roast potatoes, turkey jus

Venison Loin
tarragon mash, roast carrots, red wine jus

Pan-Roasted Cod
champagne velouté, creamed leeks, herring roe

Mushroom & Chestnut Tart
Brussels sprouts, roast root vegetables

Chef's Sorbet

Champagne Sorbet
freeze dried raspberries

Dessert

Christmas Pudding
brandy sauce (V)

Sticky Toffee
muscovado caramel sauce,
vanilla ice cream (V)

Dark Chocolate Orange Delice
whisky ice cream (V, GF)

Port Fed Stilton
grapes, oatcakes (V)

To Finish

Tea & Coffee
mince pies, macarons (V)

We reserve the right to amend our menus. All dishes are subject to availability.
(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. We offer full allergen information and can recommend suitable dishes for your requirements. Please contact our team for support.



