

We welcome back the
JazzMain Trio
who played for us during the
Edinburgh Fringe Festival

Comprising a talented and experienced line up of Saxophone,
Bass and Keyboards

They will be playing on the following dates in December:

Sunday 7th 7:00pm – 9:30pm
Sunday 14th 7:00pm – 9:30pm
Sunday 21st 7:00pm – 9:30pm

FESTIVE BOOKING FORM

COMPLETING THIS FORM DOES NOT GUARANTEE YOUR BOOKING

Please telephone our reservation team to make your provisional
booking 9am to 5pm Monday to Friday and then complete and
return this booking form along with your deposit.

PARTY NAME

DATE OF PARTY No. OF PARTY

CONTACT NAME

CONTACT NUMBER

ADDRESS

EMAIL

I have fully read, understood and accept the terms and conditions (.....)

SIGNATURE

Please tick as appropriate

Christmas Breakfast Menu in the Caffè (.....)

Christmas Lunch Menu in the Caffè (.....)

Christmas Dinner Menu in the Caffè (.....)

Hogmanay (.....)

Hogmanay after pm (.....)

AMOUNT OF DEPOSIT £.....

(Number of Party x £5.00 per head deposit.) (Full payment in advance for
Hogmanay reservations.) (Hogmanay after 9pm, additional £20 per head
jazz ticket)

CREDIT CARD DETAILS FOR DEPOSIT

Type of Card: Mastercard / Visa / American Express / Maestro

Card Number

Issue Number

Start Date Expiry Date

Name of Cardholder

Signature of Cardholder

CHRISTMAS BREAKFAST MENU

£14.95 Per Person (VAT Inclusive)

Glass of Zegna d'Inverno made from fresh pineapple juice,
fresh lime juice and fresh blueberries

Choice of

Full Centotre breakfast with homemade fresh Centotre
sausages, free range eggs, bacon and Italian tomatoes

or

Scottish Smoked Salmon and scrambled free range eggs

Selection of fresh bread, butter and preserves

Choice of coffee and homemade Christmas Mince Pie

CHRISTMAS OPENING HOURS

DECEMBER 2008

Live Jazz every Sunday evening

Monday	22nd December	: 7.30am – 11pm
Tuesday	23rd December	: 7.30am – 11pm
Wednesday	24th December	: 7.30am – 3pm
Thursday	25th December	: Closed
Friday	26th December	: Closed
Saturday	27th December	: 7.30am – Midnight
Sunday	28th December	: 10am - 9pm
Monday	29th December	: 7.30 – 11pm
Tuesday	30th December	: 7.30am – 11pm
Wednesday	31st December	: 7.30am – 1am

JANUARY 2009

Thursday 1st January : Closed

Open business as usual from 2nd January

THE ITALIAN BAR

Monday – Thursday	: 7.30am – 11pm
Friday – Saturday	: 7.30am – Midnight
Sunday	: 10am – 9pm

THE CAFFÈ

Monday – Thursday	: 9am – 10pm
Friday – Saturday	: 9am – 10.30pm
Sunday	: 10am – 8pm

DOWNSTAIRS – Available for Private Events

Christmas and Hogmanay 2008



centotre®

103 FRESH SIMPLE ITALIAN

CHRISTMAS LUNCH MENU

2 courses £24.95 per person

3 courses £27.95 per person

Rustic sourdough bread with extra virgin olive oil

Minestrone al Italiana

Fresh winter vegetables in a light tomato broth, served with garlic bruschetta.

or

Cocktail di Gamberi

Centotre prawn cocktail with homemade Marie rose sauce, mixed leaves and a wedge of Amalfi lemon.

or

Centotre Antipasto

A selection of mozzarella di bufala, Prosciutto di Parma, grilled Violet aubergine and fresh rocket leaves.

Pesce in Cartoccia

Scottish halibut steak baked in paper with pachino tomatoes, fresh mussels, extra virgin olive oil and parsley.

or

Cannelloni con spinaci e ricotta

Fresh homemade pasta filled with spinach and Loch Arthur ricotta, baked with butter sugo and creamy béchamel. Served with a mixed leaf salad.

or

Stufato di Agnello

Italian stew of Border's lamb cooked slowly with a tomatoes Italian peppers, potatoes and fresh herbs.

Yum Yum

Our traditional light, homemade Christmas pudding, served with fresh cream.

or

Ruotolo

Homemade chocolate roulade with a fresh cream, chocolate mouse and hazelnut liquor filling.

Christmas Cracker

A discretionary 10% service charge will be added to your bill

CHRISTMAS DINNER MENU

2 courses £26.95 per person

3 courses £29.95 per person

Rustic sourdough bread with extra virgin olive oil

Cocktail di Gamberi

Centotre prawn cocktail with homemade Marie rose sauce, mixed leaves and a wedge of Amalfi lemon.

or

Centotre Antipasto

A selection of mozzarella di bufala, Prosciutto di Parma, grilled Violet aubergine and fresh rocket leaves.

or

Casareccia con Zucchini

Casareccia with Centotre piccante sausage, courgette, fresh cream, Parmigiano Reggiano and Amalfi lemon.

Pesce in Cartoccia

Scottish halibut steak baked in paper with pachino tomatoes, fresh mussels, extra virgin olive oil and parsley.

or

Cannelloni con spinaci e ricotta

Fresh homemade pasta filled with spinach and Loch Arthur ricotta, baked with butter sugo and creamy béchamel. Served with a mixed leaf salad.

or

Cervo alla Griglia

Scottish venison steak chargrilled medium rare with rocket leaves, shavings of Parmigiano Reggiano and drizzled with aged aceto balsamico. Served with crispy potatoes.

Yum Yum

Our traditional light, homemade Christmas pudding, served with fresh cream.

or

Ruotolo

Homemade chocolate roulade with a fresh cream, chocolate mouse and hazelnut liquor filling.

or

Insalata di Pecorino

Salad of Tuscan sheep's milk cheese, pomegranate and Scottish honey. Served with Scottish oatcakes.

Christmas Cracker

A discretionary 10% service charge will be added to your bill

HOGMANAY AT CENTOTRE

We will be serving our A La Carte menu on 31st December from noon-11pm.

We will be delighted to have our fantastic

JazzMain Quartet

with guest singer Maria Speight who will be bringing in 2009 with us at Centotre from 9pm-1am. Bring your dancing shoes!

Please book your Hogmanay Jazz tickets priced at £20 per person with our Reservations Team at Reception and receive a complimentary festive cocktail on arrival.

Last food orders at 11pm. To secure your reservation, tickets must be paid for in advance (non-refundable).

Please contact the Reception team on 0131 225 1550 or email info@centotre.com

TERMS AND CONDITIONS

1. All deposits must be made by credit card.
2. Your booking will be confirmed once we have received your deposit.
3. We regret we cannot refund for any cancellation or reduction in party numbers.
4. Please bring your deposit receipt along with you on the day/evening of your reservation. Without this we will not be able to refund your deposit.
5. The Caffè is available for parties of up to 100 people. Maximum single table size of 8 people.
6. Exclusive hire of Centotre for up to 200 people available on request. Please call for details.
7. All bookings are subject to a return time.
8. We reserve the right to use booked tables if your party is not seated within 20 minutes of the reservation time.
9. Should any member of your party have an allergy or dietary requirement please inform on booking.
10. A discretionary 10% service charge will be added to your final bill.
11. If you have any questions please do not hesitate to contact our reservation line on 0131 225 550 (extension 23).

centotre®

103 George Street Edinburgh EH2 3ES
Tel: 0131 225 1550 Fax: 0131 225 2578

www.centotre.com