

Duck & Waffle will transport you to Narnia this Christmas

Step into the wardrobe and discover an enchanting Narnia themed world at Duck & Waffle Edinburgh this Christmas.

Inspired by the classic *The Lion, the Witch and the Wardrobe*, restaurant guests at St James Quarter will be taken back to their childhoods, on an adventure reminiscent of Lucy, Edmund, Susan, and Peter's journey through the wardrobe into a mysterious winter realm.

The transformation begins at the fourth floor entrance, where guests will be welcomed by the iconic wardrobe, snow-covered trees, and woodland creatures – an enchanting gateway into Narnia. Inside, the signature lamppost rises among snow-dusted trees, while frosted branches and garlands elegantly adorn the banquettes. Above, a dazzling balloon installation shimmers like a winter sky, wrapping visitors in the magic of the season.

Duck & Waffle Edinburgh General Manager, Alex Winter, said: "This year, we've transformed Duck & Waffle Edinburgh for the season and invite guests to join us for our enchanted Narnia-themed festivities, which include a restaurant makeover and a vintage wardrobe scene complete with cosy winter throws, snow and icicles. A forest area and other Narnia references from the fairytale novel are throughout the bar and restaurant for guests to discover during their visit".

Festive Cocktails

This holiday season, Duck & Waffle Edinburgh partners with Brugal, to create a limited-edition menu of curated festive cocktails that capture the essence of Narnia. Highlights include: **Winter's Embrace**, a warm and cosy blend of Brugal 1888 rum, pumpkin spice, cinnamon, and whipped cream, **Aslan's Roar**, a combination of Brugal 1888 rum, Kahlúa, espresso, and hazelnut syrup, and **Witch's Jewel**, a punchy mix of Brugal 1888 rum, Campari, pomegranate molasses, pineapple, and lime, complemented by Turkish Delight trinket boxes throughout the bar.

Festive Menus

Renowned for its inventive take on comfort food, Duck & Waffle Edinburgh has curated a series of festive menus to make your season memorable. Indulge in [Festive Lunch and Dinner dishes](#), a [Christmas Day Feast](#), and a celebratory [New Year's Eve](#) meal.

Menu highlights include: **Brioche Pull-Apart Rolls** with whipped honey butter, a **Fancy Hash Brown** topped with crème fraîche and caviar, **Cured Trout on Toast**, **Wild Mushroom & Truffle Soup** served with tempura crisps, **Foie Gras Crème Brûlée** with pork crackling, marmalade, and brioche, and the crown jewel of the Christmas table, a **Roast Turkey** with traditional trimmings. Wrap up the meal with indulgent **Chocolate Ganache** served with sesame ice cream, chocolate soil, and more.

New Year's Eve

- Duck & Waffle Edinburgh will welcome 2025 with an unforgettable fête, offering a **chef-curated dinner** and a dynamic **New Year's Celebration** with **DJs** and **live performances**.
- **NEW YEAR'S EVE DINNER**
- 6pm – 11pm | £80 per person
- A chef-curated dining celebration
- featuring a festive 4-course tasting menu, live

performances, and DJs

▪ **CELEBRATION @ The Bar**

9pm – 1am | £55 per person celebration

- A lively party at the bar to usher in the New Year
- featuring complimentary canapés, a midnight toast, DJs, and live performances

















