

# **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



















