

ROSSLYN CHAPEL 1446

Private visits to
Rosslyn Chapel



www.rosslynchapel.com

Welcome

Founded in 1446 by Sir William St Clair, Rosslyn Chapel has inspired, attracted and intrigued visitors and artists for generations. We warmly welcome visitors looking for a private visit to the Chapel, either before opening or after closing to other visitors. Enjoying exclusive access is a great way for groups, companies, families or individuals to have an even more memorable visit to this unique building.

Your Visit

Practically every stone surface inside and outside the Chapel is carved in an outstanding display of craftsmanship, including the Chapel's musical angels, Green Men and the famous Apprentice Pillar.

Typically, a private visit will last for around two hours. In spring and summer, you can enjoy looking round the outside of the Chapel, taking in the architecture and carvings; in autumn and winter, we will light up the outside of the Chapel for your visit and then light candles inside, adding to the magical atmosphere.



The illuminated Chapel makes a private visit a very special experience.



Lit by candlelight, the intricate carvings inside the Chapel are especially magical.

For group visits, our Guide will give a talk, covering some of the Chapel's long history – from its 15th century origins to the Da Vinci Code and beyond – and pointing out some of the main carvings; for individuals or families, a tour might be a better option. You can also use our carvings map, available in 14 languages, to help you find the main features.

You can finish in the Visitor Centre, trying some of the interactives and, if requested, we can open our gift shop for you to browse our selection of unique gifts and souvenirs.

Accessible visits

Please refer to the access guide on our website, [rosslynchapel.com/visit/access](https://www.rosslynchapel.com/visit/access) for information about accessibility in the Chapel and visitor centre.

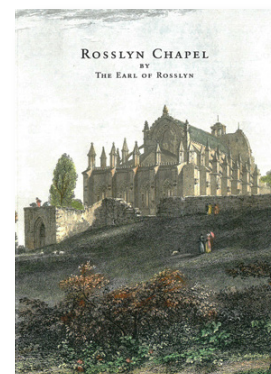
Informative visits

For group visits our Guides will give a short talk in English, lasting around 15 minutes, about the history of the Chapel and its main features. We also have free information leaflets, with maps of the main carvings, in English, French, German, Spanish, Italian, Dutch, Polish, Portuguese, Hungarian, Russian, Slovak, Swedish, Japanese and Mandarin.

For private visits, there is also the opportunity for an external guide to speak to a group inside the Chapel, including talks in different languages or on different themes, such as Masonic talks.

Our Souvenir Guides provide much more information and are ideal for groups. The 16-page guides give a comprehensive introduction to the building's history and main features and are available in 12 translations – French, German, Spanish, Italian, Dutch, Polish, Portuguese, Russian, Slovak, Swedish, Japanese and Mandarin. They are available to buy in our gift shop or can be bought in advance through our website shop – <https://www.rosslynchapel.com/shop/>

Our official English Guidebook, written by The Earl of Rosslyn, is also available to buy in our gift shop or online shop.



Food & Drink

Our award-winning catering partners, Saltire Hospitality, can enhance your private visit with a great selection of food and drinks. If it's an early start, you might look for coffee and a tasty bacon roll or, for an evening visit, a glass of wine or champagne could accompany a selection of delicious canapes, stylish bowl food or something more substantial subject to minimum numbers. You might choose to have dinner in the visitor centre or, for larger groups, a free range Scottish Hog Roast served with crackling, sage and onion stuffing, apple sauce and a freshly baked Brioche roll makes for an unforgettable evening!



We can tailor our award-winning catering to your specific requirements, from breakfast brunches to informal dinners.

Added extras

From a welcoming piper to a whisky tasting, or some music to accompany your visit, please let us know how we can make your private visit even more special.



We are happy to cater for a range of events, both corporate and private.



For evening visits, we can supply a selection of delicious hot and cold canapés.

Menus

Choose from our selection of delicious menus which can be customised for your special event.

Drinks Reception

Enjoy a glass of champagne and seasonal canapés following your exclusive tour of Rosslyn Chapel.

Sample canapé Menu:

Scottish smoked salmon, beetroot roulade, oatcake with mini beetroot meringue.

Confit pork belly, Stornoway black pudding with a freshly roasted apple purée

Caramelised fig and Strathdon blue on an oatcake drizzled with honey.

Alternative options

We can also offer wine, local beer, custom cocktails/ mocktails or cups of freshly brewed tea and Italian aroma coffee to meet your preferences.

Or swap your canapes for our delicious strawberry tarts handmade by Saltire Patisserie or our indulgent chocolate dipped strawberries.

Minimum numbers of 2



Bowl Food or Hot Fork Buffet

Bowl Food: Designed to be easy to eat while standing, making it the perfect alternative or addition to canapes!

Hot Fork Buffet: An informal alternative to a sit-down meal.

Sample Menu

Posh mac 'n' cheese with aged parmesan and smoked pancetta

Venison meatballs, celeriac puree with a port sauce

Slow-braised Scotch beef, button mushrooms served on buttery mash and a red wine jus

Poached salmon served with minted potatoes and a watercress aioli

Gateau of haggis, neeps and tatties served with a whisky sauce

Fillet of hake, roasted fennel, baby potatoes, black olives and cherry tomatoes

Smokey barbecue pulled pork belly, shredded cabbage and apple slaw

Pork sausage, caramelised onion served with creamed mash and rich red wine gravy

Minimum of 20



Menus

Grazing Table

Make a statement with our bountiful grazing tables.

Featuring:

An array of local Scottish cheeses, cured meats, fresh fruits, vegetables, accompaniments, and decorative foliage.

Minimum numbers of 10

Gourmet BBQ

Our gourmet BBQ includes a selection of delicious beef, pork and chicken options to choose from, served a variety of fresh seasonal salads.

Sample Menu

Smoked pulled brisket with bourbon BBQ sauce.

Lemon and thyme grilled chicken thighs.

Sweet and sticky sea trout.

Garlic and parsley grilled Portobello mushroom burger.

Served with

Watermelon and Feta Salad: Cubes of watermelon, crumbled feta, mint leaves, and a drizzle of olive oil

Heirloom Tomato and Burrata Salad: A variety of heirloom tomatoes, creamy burrata cheese, basil, and aged balsamic reduction.

Wagyu Beef Carpaccio Salad: Thinly sliced Wagyu beef carpaccio, arugula, shaved Parmesan, and capers with a lemon and olive oil dressing.

Minimum numbers of 20

Hog Roast

Specially selected free-range Scottish Hog Roast sourced from Robertson's Farm of Ayrshire, served straight from the spit.

Served with crispy crackling, homemade sage and onion stuffing topped with apple sauce served on freshly baked Saltire Patisserie brioche rolls

Served with:

Classic Coleslaw: Shredded cabbage and carrots with a creamy mayonnaise-based dressing.

Potato Salad: Boiled potatoes, chives, and a light mustard mayo dressing

Roasted Squash and Pomegranate Salad: Roasted butternut squash, pomegranate seeds, baby spinach, and a maple tahini dressing.

Minimum numbers of 80



Menus

Seasonal Dinner

Enjoy a plated dinner full of seasonal ingredients curated by our expert chefs. You can either choose from our tried and tested favourites or create your own bespoke menu!

Sample Menu

Freshly baked bread roll with butter made by Edinburgh Butter Company

To Start:

Chicken liver & smoked bacon pate, caramelised red onion marmalade, toasted crostini

Haggis and black pudding bon bon, Arran mustard dressing, seasonal leaves (vegetarian option available)

Ham hock terrine, pickled apples, apple puree, sourdough tuile, pea shoots

Wild mushroom, Brie, fresh thyme tartlet (pb)

Beetroot, vodka cured salmon, pickled cucumber, shallots, crispy capers, lemon aioli

Intermediate Course:

Smoked salmon, mascarpone, capers, lemon, crostini's

Lobster bisque, crème fraîche

Caprese salad with aged balsamic

Beef carpaccio, egg yolk emulsion, pickled shallots, croutons

Gazpacho

Sorbet Palate Cleansers:

Crisp and cool cucumber

Apple and tarragon

Refreshing sweet watermelon

Zest gin and tonic

The Main

Slow cooked feather blade of Scotch beef, rich red wine jus, crushed potato, roasted vegetables

Free range chicken, stuffed with blue cheese, chilli and herbs, garlic infused crushed potato, tender stem broccoli

Roasted butternut squash lasagne, basil cream, toasted pine nuts, shaved parmesan (pb)

Beetroot wellington, seasonal vegetables, potatoes and a parsley sauce (pb)

Oven roasted fillet of cod, dill crushed new potatoes, samphire, watercress sauce.

To Finish

Lemon tart, vanilla mascarpone, raspberry purée

Dark chocolate, orange torte, mandarin compote

Mango, raspberry mousse, berry compote

Chocolate brownie torte, raspberry coulis, orange slices

Raspberry crème brûlée, vanilla shortbread, orange salad

Served with freshly brewed tea & Italian Aroma filtered coffee, homemade buttery Scottish shortbread

A sustainable Visit

We try to work in a sustainable way which minimises our impact on the environment. From our sustainable heating to rainwater harvester – and production of our own honey from the Chapel Bees - you can read more about this work on our website at <https://www.rosslynchapel.com/about/sustainability>

As a charity, the Trust depends on income from visitors, donations and legacies to continue with its work so that the places in our care can be enjoyed and appreciated by future generations. Your visit will make a great difference to this work.

A great value visit

A private visit can be enjoyed by groups, families or individuals and there is no minimum number needed to make a booking. Pricing is based on the number attending with a fixed price for 12 guests or under and a price per person for 13 or more. Payment is usually required before your visit and remember that, as Rosslyn Chapel Trust is a recognised charity, every visit supports our work to look after the Chapel for future generations to appreciate.

Get in touch

Please get in touch to discuss your proposed visit, check prices or make a booking – director@rosslynchapel.com



Rosslyn Chapel's remarkable carvings are over 550 years old. Each is unique and displays outstanding craftsmanship.



The Chapel is open all year, making your experience special whichever season you choose to visit.



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Rosslyn Chapel Trust is a charity registered in Scotland. Number SC024324