

Christmas Day 2011

Zucca Pumpkin & Marsala Soup

With fresh bread

Orkney Traditional Smoked Salmon

With capers, lemon & shallot

Assiette of Charantais, Ogen and Galia Melon

Poached orchard fruits & grenadine syrup

Baked Golden Cross Goat's Cheese & Shallot Tart Tatin

Roquette & balsamic salad

Sorbet

Traditional Roast Turkey

With chestnut stuffing, chipolatas, pan-gravy

Fillet of Scotch Beef

Glazed salsify & woodland mushrooms, tarragon jus lie

Organic Salmon & Scottish Lobster Darioise

Baked in Filo pastry with a carrot & Chablis sauce

Wild Mushroom & Pecan Nut Wellington

Lemon beurre blanc

*All dishes are served with the Chef's selection of
Fresh seasonal Vegetables, Roast & Boiled Potatoes*

Christmas Pudding

With brandy sauce

Trio of Desserts

Raspberry meringue, lemon posset, chocolate mousse

Dark Chocolate Tear Drop with Milk Chocolate & Orange Mousse

Poached Grand Marnier oranges

Scottish Farmhouse Cheeses

Served with quince jelly & Arran oatcakes

Freshly Percolated Coffee, Mince Pies & Petit Fours

You may sit down between 12.30pm & 6.30pm

Adults £60.00 Children 5 to 12 years £35.00 Children under 5 £15.00

Santa will visit with a gift for the Children

Christmas Lunch 2011

Soup of the Day

With fresh bread

Cantaloupe Melon

With ginger sorbet

Marie Rose Prawn Cocktail

Cos lettuce, lemon & toasted rye bread

Chicken Liver Parfait

Plum Sauce & toasted bread

Traditional Roast Turkey

With chestnut stuffing, chipolata, pan-gravy

Roast Sirloin Of Beef

With Shallot & Woodland Mushroom Jus

Organic Shetland Salmon

Cardamon & vanilla sauce

Baked Goat's Cheese & Shallot Tart Tatin

Roquette, parmesan & balsamic salad

*All dishes are served with the Chef's selection of
Fresh market vegetables & potatoes*

Christmas Pudding

With brandy sauce

Fresh Fruit Pavlova

Raspberry sauce

Bailey's Cheesecake

Chocolate & orange sauce

Scottish Farmhouse Cheeses

Served with quince jelly & Arran oatcakes

Freshly Percolated Coffee, Shortbread & Mince Pies

From Thursday 1st to Saturday 24th December 2011 inclusive

£19.50 per head (3 courses)

£15.50 per head (2 Courses)

Served 12pm until 4pm

Christmas Party Nights 2011

Roasted Parsnip & Red Lentil Soup

With fresh bread

Cantaloupe Melon

With orange & ginger sorbet

Traditional Smoked Salmon

Capers, shallots, lemon & brown bread

Chicken Liver Parfait

Plum Sauce & oatcakes

Traditional Roast Turkey

With chestnut stuffing, chipolata, pan-gravy

Roast Sirloin of Beef

With a red wine, shallot, woodland mushroom jus

Grilled Shetland Salmon

Cardamon & vanilla sauce

Baked Goat's Cheese & Shallot Tart Tatin

Roquette, parmesan & balsamic salad

*All dishes are served with the Chef's selection of
Fresh seasonal Vegetables, Roast & Boiled Potatoes*

Christmas Pudding

With brandy sauce

Fresh Fruit Pavlova

Raspberry sauce

Bailey's Cheesecake

Chocolate & mint sauce

Scottish Farmhouse Cheeses

Served with quince jelly & Arran oatcakes

Freshly Percolated Coffee & Shortbread

*From Thursday 1st until Friday 23rd December 2011 inclusive
Sunday-Thursday £37.50pp*

Friday-Saturday £50.00pp



CHRISTMAS CELEBRATION BOOKING FORM

Contact Name				Party Name						
Contact Address				Contact Phone Numbers/Email						
				Home No						
				Work No						
				Mobile No						
Date										
Time										
Event Please tick	Christmas Fayre Lunch	<input type="checkbox"/>		Christmas Party Night	<input type="checkbox"/>		Christmas Day	<input type="checkbox"/>		
Number of guests	Adults	<input type="text"/>	Child(s)	<input type="text"/>	Adults	<input type="text"/>	Adults	<input type="text"/>	Child(s)*	<input type="text"/>
Special requirements/additional information:						<i>* For Christmas day only - Please provide Santa with First Names and ages of each child aged 12 or under</i>				
						Name		Age		
Non refundable deposit of £20 per person to confirm booking										
Amount enclosed	£									
Contact signature										
Date										
FOR OFFICE USE ONLY										
Deposits Received										
Date	Amount		Payment Method		Receipt No					