



Christmas Lunch 2010

Menu

Soup of the Day

Fantail of Galia Melon

fruit coulis & seasonal fruits

Traditional Smoked Salmon & Prawns

With Marie Rose Dressing

Pressed Ham Hough & Parsley Terrine

Spiced pear & tomato chutney, oatcakes



Traditional Roast Turkey

With chestnut stuffing, chipolata, pan-gravy

Roast Sirloin of Beef

With a red wine, shallot, woodland mushroom jus

Grilled Sea Trout With Lemon

Creamed leeks, cherry tomatoes

Caramelised Onion, Artichoke & Brie Tart

With pesto dressing

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



Christmas Pudding

With brandy sauce

Mint & Belgian Chocolate Torte

With dark chocolate sauce

Fresh Fruit Pavlova

Meringue & chantilly cream, seasonal berries

Scottish Farmhouse Cheeses

Served with quince jelly & Arran oatcakes



Freshly Percolated Coffee, Shortbread & Mince Pies

From Wednesday 1st to Friday 24th December 2010 inclusive

£25 per head

12pm until 4pm



Christmas Party Nights 2010

Menu

Soup of the Day

Fantail of Galia Melon

fruit coulis & seasonal fruits

Traditional Smoked Salmon & Prawns

With Marie Rose Dressing

Pressed Ham Hough & Parsley Terrine

Spiced pear & tomato chutney, oatcakes

Sorbet

Traditional Roast Turkey

With chestnut stuffing, chipolata, pan-gravy

Roast Sirloin of Beef

With a red wine, shallot, woodland mushroom jus

Grilled Sea Trout With Lemon

Creamed leeks, cherry tomatoes

Caramelised Onion, Artichoke & Brie Tart

With pesto dressing

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

Christmas Pudding

With brandy sauce

Mint & Belgian Chocolate Torte

With dark chocolate sauce

Fresh Fruit Pavlova

Meringue & chantilly cream, seasonal berries

Scottish Farmhouse Cheeses

Served with quince jelly & Arran oatcakes

Freshly Percolated Coffee & Shortbread

From Wednesday 1st until Friday 24th December 2010 inclusive

Sunday-Thursday £40.00pp

Friday-Saturday £50.00pp

N.B Larger parties of 40 or more please see menus on next page



Christmas Party Nights 2010

(For parties of 40-200 people)

Menu

Soup of the Day

Traditional Smoked Salmon & Prawns

With Marie Rose Dressing

Sorbet

Traditional Roast Turkey

With chestnut stuffing, chipolata, pan-gravy

Roast Sirloin of Beef

With a red wine, shallot, woodland mushroom jus

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

Christmas Pudding

With brandy sauce

Fresh Fruit Pavlova

Meringue & chantilly cream, seasonal berries

Freshly Percolated Coffee & Shortbread

*From Wednesday 1st until Friday 24th December 2010 inclusive
Sunday -Saturday £38.00pp*



Christmas Day 2010

A glass of champagne or mulled wine will be served on arrival

Menu

Roast Pumpkin & Sweet Potato Soup

With toasted almonds

Orkney Traditional Smoked Salmon

With capers, lemon & shallot

Galia Melon & Fresh Fruits

Duo of Fruit Coulis

Grilled Stornoway Black Pudding

Warm poached egg, salad of bacon, Frisee & tomato

Traditional Roast Turkey

With chestnut stuffing, chipolatas, pan-gravy

Fillet of Beef Medallions

Jerusalem artichoke puree, shallot & mushroom jus

Baked Halibut & Parsley Breadcrumbs

Creamed leek fondue, roasted cherry tomatoes

Artichoke, Brie & Caramelised Onion Tart

With pesto dressing

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

Christmas Pudding

With brandy sauce

Trio of Miniature Desserts

Lemon Posset, Strawberry Mille Feuille & Iced Grand Marnier Parfait

Belgian Chocolate Tear Drop

White chocolate mousse with sweet griottine cherries

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 £58.50 Children 5 to 12 years £32.00 Children under 5 £15.00

Santa will visit with a gift for the Children



CHRISTMAS CELEBRATION BOOKING FORM

Contact Name				Party Name				
Contact Address				Contact Phone Numbers/Email				
				Home No				
				Work No				
				Mobile No				
			Email address					
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		