



Christmas Menu 2017

Bookings Now Being Taken

1st - 24th December

Starters

GF (V) Carrot Honey and Ginger Soup served with Homemade Bread

Handmade Turkey & Chestnut Spring Rolls served with a Cranberry & Orange Dip

GF Home-cured Salmon Gravavlax served with Celeriac & Apple Remoulade and Wholegrain Mustard Crackers

Confit Smoked Pork Belly with Our Own Black Pudding Bonbons and Festive Spiced Red Cabbage

Mains

GF Fresh Turkey with Duck Fat Roasties, Seasonal Vegetables, Stuffing, Chipolatas and Rich Gravy

Succulent Slow Cooked Scottish Beef with Smoked Baby Haggis, Truffle Mashed Potatoes, Roasted Root Vegetables and Rich Jus

GF Herb Crusted Fillet of Scottish Salmon served with Langoustine Risotto & a Lemon & Herb Oil

GF (V) Chargrilled Aubergine and Lentil Moussaka served with a Warm Winter Vegetable Salad

GF Ballotine of Duck with a Filling of Pork & Cranberry served with Smokey Bacon & Savoy Cabbage, Crushed Potatoes and Rich Port Jus

Desserts

Christmas Pudding with Brandy Sauce

GF Festive Spiced Crème Brulee served with Homemade Shortbread

Tiramisu Baked Alaska with White Chocolate Sauce

Price includes Tea/Coffee and Mince Pies

Lunch Menu for 2 Courses - £14.95 Evening Menu for 2 Courses - £18.95

Lunch Menu for 3 Courses - £18.95 Evening Menu for 3 Courses - £23.95

Senior Menu for 3 Courses Lunch or Evening - £15.95

A perfect portion for a Lighter Appetite

GF Gluten free, **(V)** Vegetarian,

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