

Aberdour Hotel

Stable Rooms



Served 5th – 24th December

GREEN CHRISTMAS MENU

SUITABLE FOR VEGETARIAN AND VEGAN DIETS

STARTERS

- (S)(GF*) Parsnip and Apple Soup served with a Bread Roll
- (S) Handmade Festive Spring Rolls served with a Soy, Ginger and Lemon Dip
- (S)(GF) Mushroom and Tarragon Pate served with Plum Chutney and Oatcakes

Mains

Veggie Haggis and Mushroom Wellington served with Roast Tatties, Chestnut Stuffing, Seasonal Vegetables and Red Wine Gravy

(S) Oven Baked Lentil and Mushroom Lasagne served with Garlic Bread

(GF)(S) Harissa Roasted Cauliflower, served with a Moroccan Chickpea Casserole and Savoury Granola

Desserts

- (S) Christmas Pudding served with Brandy Sauce
- (GF)(S) Warm Chocolate Brownie Raspberry Sorbet
- (GF)(S) Festive Spiced Crumble served with Ice Cream

2 COURSES - £21.95

SENIOR 2 COURSES - £15.95

3 COURSES – £27.95

SENIOR 3 COURSES - £19.95

PRICE INCLUDES TEA/COFFEE AND MINCE PIE

S = Senior Portion **V** = Vegetarian, **GF** = Free From Gluten, **GF?** = This dish can be tailored to be Free from Gluten, **VG** = Vegan, **VG?** = This dish can be tailored to be Vegan

Although we strive to ensure all of our indicated products are GF we cannot guarantee that no gluten has been added to some items in production.

For any allergies please ask your server as some of our dishes can be tailored to suit.

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SERVED 5TH – 24TH December

TRADITIONAL CHRISTMAS MENU 2023

Starters

- (S)(GF*) Cream of Parsnip and Apple Soup with Bread Roll
- (S) Handmade Turkey Spring Rolls with a Soy, Honey and Ginger Dip
- (S)(V) Twice Baked Cheese Soufflé served with Beetroot Chutney
- (S)(GF?) Homemade Hot Oak Smoked Salmon & Cream Cheese Pate served with Toasted Ciabatta
- (S) (GF) Chicken & Apricot Terrine served with Apple and Celeriac Remoulade

Mains

- (GF*) (S) Fresh Turkey with Roast Tatties, Seasonal Vegetables, Pigs in Blankets, Stuffing and Rich Gravy
- Braised Beef Wellington- Slow cooked Scottish Beef with Mushroom Duxelle Wrapped in Puff Pastry served with Fondant Potatoes, Seasonal Vegetables and Jus
- (S) Pan Seared Fillet of Scottish Salmon served with Colcannon Potatoes and a Langoustine Bisque Sauce
- (S)(GF) Slow Cooked Smoked Pork Belly, Garlic and Thyme Potatoes, Braised Cabbage and a Rich Cider Sauce

Desserts

- (S) Christmas Pudding served with Brandy Sauce
- (GF*) Crème Brulee served with Shortbread
- (GF)(S) Triple Chocolate Brownie with Raspberry Ripple Ice Cream
- (GF)(S) Festive Spiced Crumble served with Ice Cream

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