

The Pitsligo Arms 6 Course Christmas Day Menu

Complimentary glass o' mulled wine on arrival

Baker's loaf n' Melba Toast served wi Mackintosh of Glendaveny oil, balsamic vinegar n' butter

Hamful o' Prawns

Locally sourced prawns bound in marie rose sauce wrapped in a slice o' ham on a bed o' seasonal salad served wi' lemon

Chicken Liver Pate and Mushroom Crostini

Freshly made Chicken liver pate smothered over grilled bakers loaf topped wi' a sauce of field mushrooms n' onions finished wi' white wine reduction n' double cream

Smoked Haddock crepe

Fresh natural smoked haddock cooked in a white wine cream sauce served in a crepe, lightly baked served wi' salad garnish

V Deep Fried Brie, Cheddar and Cranberry salad

French Brie coated in fresh crumb, cheddar coated in Scottish oats served wi' salad garnish n' oor ain cranberry sauce

V Trio o' Melon and Winter Fruit Compote

Honeydew, Gallia and cantaloupe served wi' a compote o' fresh winter berries

Cup o' Soup

Your choice of Chicken & Kale Broth or Cauliflower 3 cheese soup served wi a freshly baked roll

A Shot o' Sorbet

A shot glass o' Biccocchi's mulberry sorbet

Turkey n' Trimmings

(Traditional festive meal served wi' chipolata, stuffing, pan roast gravy n' tatties and vegetables o' the season)

Sole Den burn

(Named after the burn that runs through the village this dish is locally sourced sole fillet stuffed wi' banana, coated in breadcrumb n' served wi' a cheddar cheese sauce, tatties n' vegetables o' the season)

Fillet o' Beef Wellington

8oz fillet layered wi' duxelle n' chicken liver pate wrapped in a puff pastry crust served wi rich roast gravy, tatties and vegetables o' the season)

V Spinach cashew and walnut roast

Freshly made nut roast accompanied wi' a rich sherry sauce, tatties and vegetables o' the season

Christmas Pud'

Our 'ain pudding served with a fine warm brandy sauce...!

A Trio o' Puddins'

Slice o' Baileys cheesecake wi' chocolate sauce... Vanilla and chocolate profiterole filled wi' chantilly cream... white chocolate mousse wi' boozy berries

Te finish 'aff your choice o' freshly brewed coffee or tea served wi' warm mincemeat pies n' petit fours fae the Broch Candy Shop



where first impressions last

6 Course
Christmas Day Lunch
£69.95

Children under 12 Half price
Children under 5 Eat Free

Please Note:

£30.00 Non- refundable deposit
per person required
by 20 November 2011

*We we wid like te Thank You
for choosing to spend
Christmas with us at the Hotel
and wish you, yer family n' yer
freens... A Fantastic Christmas
n' Happy Healthy New Year!"*

Happy Christmas!

Colin & Norman