



## STILL TO COME IN 2018

### Christmas Fayre

Sunday 2nd December ■ 11am - 3pm ■ FREE

### Festive Piano Concert - Afternoon Tea

Sunday 9th December ■ 12 noon ■ £25pp

### Classical Christmas Recital

Sunday 16th December ■ 2.30pm ■ £8.50pp

### Festive Piano Concert - Supper

Thursday 20th December ■ 7pm ■ £25pp

### Hogmanay Dinner Dance

Monday 31st December ■ 7pm ■ £85pp

# FESTIVE





# FESTIVE DINING & PARTY PACKAGES

Consider a private lunch or dinner for your celebrations in one of our unique event spaces.

## SAMPLE MENU

Chicken liver parfait, apricot chutney with brioche toast.

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Turkey, pancetta and stuffing roulade with all the trimmings.

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Sticky toffee pudding, toffee sauce and vanilla ice cream.

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Freshly brewed tea, coffee and mince pies.

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Festive Dining Packages include:

Room Hire ■ Prosecco Reception ■ Menu

**Lunch - 2 Course Menu from £28.00**

**Dinner - 3 Course Menu from £38.00**

We can create a personalised package to suit your requirements, get in touch for full details of all menu and drinks options. Possibilities include:

DJ ■ Drinks Package ■ Cocktail Kilners



# ART LOVER'S CAFÉ FESTIVE MENU

Served Daily 12 noon until 5pm  
Friday 30th November until Christmas Eve

## STARTER

Soup of the day with homemade bread.

Chicken liver parfait, apricot chutney with brioche toast.

Ham hock terrine with spiced prunes and pickled carrots.

Classic smoked salmon, caper, shallot and lemon dressing with farmhouse bread.

Potted prawn and crab with sourdough toast.

Goats cheese, winter beetroot and walnut tart with rocket salad.

## MAIN COURSE

Braised Scottish lamb, potato terrine, celeriac puree with baby onion and lamb jus.

Turkey, pancetta and stuffing roulade with all the trimmings.

Scottish salmon, crushed potatoes, winter greens and dill butter sauce.

Fillet of cod, roasted cauliflower and creamy mash with a lemon and caper dressing.

Glazed ox cheek, fondant potato, smoked bacon and mushroom jus.

Parmesan gnocchi with butternut squash, cabbage, toasted pumpkin seeds and butter sauce.

## DESSERT

Sticky toffee pudding with banana ice cream and almond tuile.

Strawberry pavlova with vanilla cream, pistachios and strawberry coulis.

Christmas pudding with vanilla ice cream and brandy anglaise.

White chocolate and mango cheesecake with exotic fruits.

Selection of cheese and crackers with quince.

Selection of ice creams.

**2 Courses £17.50 ■ 3 Courses £21.50**