

# FESTIVE SEASON LUNCH

£12.50 PER PERSON

FESTIVE LUNCH WILL BE SERVED IN BOTH CONSERVATORY  
AND LA GRAN SALA RESTAURANT  
FROM THE 18TH – 24TH DECEMBER 09 BETWEEN 12PM – 5PM

## FESTIVE SEASON LUNCH MENU

CHICKEN TERRINE ON A BED OF CHAR LEAVES AND OATCAKES

FAN OF HONEYDEW MELON WITH KIWI COULIS (V)  
MINISTRONE OR SOUP OF THE DAY

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LASAGNE AL FORNO

TRADITIONAL ROAST TURKEY WITH CHESTNUT STUFFING  
AND CHIPOLATA SAUSAGES

ROAST LOIN OF PORK WITH ORANGE SAUCE SERVED ON A BED OF  
CARMELISED CARROTS AND TURNIP

POACHED SALMON WITH PROVENCAL SAUCE

OVEN BAKED RIGATONI WITH TOMATO AND CHEESE (V)

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CHRISTMAS PUDDING WITH BRANDY SAUCE

PROFITEROLES

ICE CREAM

# CHRISTMAS PARTY NIGHTS

FRIDAY 4TH DECEMBER £38.00 5 COURSE MEAL WITH LIVE BAND

SATURDAY 5TH DECEMBER £40.00 5 COURSE MEAL WITH LIVE BAND

FRIDAY 11TH DECEMBER £40.00 5 COURSE MEAL WITH LIVE BAND

SATURDAY 12TH DECEMBER £40.00 5 COURSE MEAL WITH LIVE BAND

SATURDAY 18TH DECEMBER £40.00 5 COURSE MEAL WITH LIVE BAND

FRIDAY 12TH DECEMBER £40.00 5 COURSE MEAL WITH LIVE BAND

SATURDAY 19TH DECEMBER £40.00 5 COURSE MEAL WITH LIVE BAND

## CHRISTMAS PARTY NIGHTS MENU

HONEYDEW MELON WITH RASPBERRY COMPOTE & MANGO COULIS

CHICKEN TERRINE WITH BABY SPINACH LEAVES, CUCUMBER & AVOCADO  
SALSA WITH OATCAKES

WINTER VEGETABLE SOUP

PRAWN COCKTAIL ON A BED OF MIXED LEAVES.

TRADITIONAL ROAST TURKEY WITH CHESTNUT STUFFING & BACON  
WRAPPED CHIPOLATA SAUSAGE

SCOTTISH STRIP LOIN OF BEEF WITH ROASTED SHALLOTS IN A RICH  
MERLOT SAUCE

MEDALLION OF BEEF WITH GREEN PEPPERCORN SAUCE

TORTELLONI AURORA (V)

SALMON PROVENCAL

CHRISTMAS PUDDING

RASPBERRY CHEESECAKE

COFFEE & MINTS

# CHRISTMAS DAY

CHRISTMAS DAY MEALS WILL BE SERVED IN BOTH CONSERVATORY  
AND LA GRAN SALA RESTAURANTS.

WE HAVE 6 SET SITTINGS AVAILABLE ON CHRISTMAS DAY:

MEAL SITTINGS	ADULT	CHILD (3-9)	CHILD (10-14)
CONSERVATORY:			
12NOON	£27.00	£10.00	£15.00
3PM	£40.00	£15.00	£23.00
6PM	£40.00	£15.00	£23.00
LA GRAN SALA:			
1.30PM	£40.00	£15.00	£23.00
5PM	£40.00	£15.00	£23.00
8.30PM	£42.00	£25.00	£25.00

PLEASE NOTE WE CANNOT GUARANTEE HIGHCHAIRS ON CHRISTMAS DAY

## CHRISTMAS DAY MENU

MEDLEY OF NORWEGIAN PRAWNS WITH TANGY CHIVE MAYONNAISE

PYRAMID OF MELON PEARLS WITH PINEAPPLE & MANGO

DUCK & ORANGE PATE SERVED WITH OATCAKES

WINTER VEGETABLE SOUP

TRADITIONAL ROAST TURKEY WITH CHESTNUT STUFFING & BACON WRAPPED  
CHIPOLATA SAUSAGE

FILLET OF SEA BASS WITH LEMON BUTTER SAUCE

MEDALLION OF BEEF WITH MUSHROOM AND RED WINE SAUCE

TORTELLONI AURORA (V)

PEAR CHARLOTTE

CHRISTMAS PUDDING

COFFEE & MINCE PIES

# HOGMANAY

FAMILY DINNER DANCE MEAL SERVED FROM 7PM WITH BAND STARTING AROUND 9.45PM.  
ADULTS £60.00. CHILD £40.00

## ACCOMMODATION

STANDARD SINGLE £59.50 B+B

STANDARD DOUBLE/TWIN £72.50 B+B

EXECUTIVE SINGLE £69.50 B+B

EXECUTIVE DOUBLE £79.50 B+B

FAMILY ROOMS FOR 3 £95.50 B+B

FAMILY ROOMS FOR 4 £100.50 B+B

(EXECUTIVE & FAMILY ROOMS ALLOCATED IN ANNEX OF HOTEL)

## HOGMANAY DINNER DANCE MENU

HONEYDEW MELON WITH RASPBERRY COMPOTE & MANGO COULIS.(V)

SMOKED SALMON PARCEL WITH PRAWNS

WARM DUCK BREAST SALAD WITH GINGER & HOISIN SAUCE

PAN-FRIED TURKEY BREAST IN A LIGHT LEMON BUTTER SAUCE

HAGGIS WITH CARAMELISED ONIONS IN A GLAYVA SAUCE

LEMON & ORANGE SORBET

POACHED SEA BASS WITH ASPARAGUS & CREAM SAUCE

FILLET OF BEEF WITH A RICH MERLOT ROSEMARY & MUSHROOM SAUCE

BREAST OF CHICKEN IN A LIGHT BUTTER & LEMON SAUCE

TORTELLONI DI RICOTTA AURORA

NONNA RITA'S APPLE CRUMBLE WITH CREAM OR ICE CREAM

RASPBERRY CHEESECAKE

PANNA COTTA WITH CITRUS JELLY

TIRAMISU

COFFEE & TABLET

# NEW YEARS DAY

£25.00 PER PERSON

NEW YEARS DAY MEALS WILL BE SERVED IN THE CONSERVATORY RESTAURANT  
BETWEEN 2.30PM – 10.30PM

## NEW YEARS DAY MENU

SALMON CORONETTE

SMOKED SALMON FILLED WITH PRAWNS, SERVED WITH BROWN BREAD AND CRISPY LEAVES

MELON TOWER WITH FRESH FRUIT & RASPBERRY COULIS (V)

HAGGIS WITH CARAMELISED ONIONS IN A GLAYVA SAUCE

MINISTRONE OR SOUP OF THE DAY

GRILLED SEA BASS WITH GARLIC BUTTER & LEMON SAUCE

ROAST BEEF WITH ROAST POTATOES & SEASONAL VEGETABLES

HOME MADE STEAK PIE

BREAST OF CHICKEN IN A LIGHT BUTTER & LEMON SAUCE

PENNE ARRABIATA (V)

TOMATO, GARLIC, CHILLI & BASIL SAUCE

TIRAMISU

GATEAU OF THE DAY

ICE CREAM & FRESH FRUIT

COFFEE & MINTS

# HOW TO BOOK

TO MAKE YOUR RESERVATION TELEPHONE 01698 420525. ONCE YOU HAVE MADE A PROVISIONAL BOOKING, PLEASE COMPLETE AND SIGN THE ATTACHED BOOKING FORM AND SEND IT TO THE AVONBRIDGE HOTEL ALONG WITH YOUR NON REFUNDABLE DEPOSIT OF £10.00 PER PERSON. THE FINAL BALANCE IS DUE NO LATER THAN 30TH NOVEMBER 2009. ANY DEPOSITS OR FINAL BALANCES PAID ARE NON REFUNDABLE IN THE EVENT OF CANCELLATION.

## **RESERVATION MADE PRIOR TO 30TH NOVEMBER 2009**

PLACES CAN BE BOOKED PROVISIONALLY BY TELEPHONE, BUT MUST BE CONFIRMED BY SENDING AN OFFICIAL BOOKING FORM WITHIN 14 DAYS OF MAKING THE RESERVATION. PLEASE NOTE ANY BOOKING WHERE THE DEPOSIT HAS NOT BEEN RECEIVED WILL BE CANCELLED.

## **RESERVATIONS MADE AFTER 30TH NOVEMBER 2009**

PLACES CAN BE PROVISIONALLY BOOKED BY TELEPHONE, BUT MUST BE CONFIRMED BY SENDING AN OFFICIAL BOOKING FORM WITHIN 7 DAYS OF MAKING THE RESERVATION WITH FULL PAYMENT. PLEASE NOTE THE AVONBRIDGE HOTEL RESERVE THE RIGHT TO CANCEL ANY BOOKINGS WHERE THE FULL PAYMENT HAS NOT BEEN RECEIVED.

ONCE A BOOKING HAS BEEN MADE WE REQUEST THAT ALL COMMUNICATIONS ARE MADE THROUGH ONE ORGANISER.