

## LUNCH MENU

Soup of the Day  
served with a roll

Parisian Melon & Pineapple  
in a Midori syrup

Morangie Brie and Spring Onion Tart  
served with a crisp side salad

Chicken Liver Pate  
served with crisp side salad, beetroot chutney and oat cakes

Roast Turkey  
served with stuffing and traditional trimmings

Braised Beef  
with a cranberry and red wine jus

Ballotine of Chicken  
stuffed with smoked Applewood cheddar chese, wrapped in smoked bacon finished off  
with an Arran mustard and whisky sauce

Grilled Seabass  
served on a bed of risotto and garnished with a chili, lime and coriander butter

Mediterranean Vegetable and Tomato Tart  
Served with vegetable cous cous and crisp side salad

Christmas Pudding  
Served with brandy sauce

Clotted Cream and White Chocolate Cheesecake

Spiced Apple Crumble  
Served with warm custard

Tablet Ice Cream  
served with hot caramel sauce

Coffee

3 course and coffee £17.95

2 course and coffee £15.95

## PARTY NIGHTS

These will be held in our function room on the nights of Friday 8<sup>th</sup>, Saturday 16<sup>th</sup> December. Music supplied by DJ Gavin Pearson of Radio Clyde

Lentil Soup  
served with a roll

Parisian Melon & Pineapple  
with a Midori syrup

Chicken Liver Pate  
served with an beetroot chutney and oat cakes

Roast Turkey  
served with stuffing and traditional trimmings

Braised Beef Bordelaise

Christmas Pudding  
Served with brandy sauce

Traditional Cranachan  
meringue with whisky cream bound raspberry's folded  
into it, topped with toasted oatmeal

Clotted Cream and White  
Chocolate Cheesecake

£25 Per Person.

£20 non-refundable deposit  
required to secure booking.

## DINNER MENU

Lentil Soup  
served with a roll

Parisian Melon & Pineapple  
in a Midori syrup

Morangie Brie Wedges  
served with a crisp side salad and a cranberry sauce

Chicken Liver Pate  
served with crisp side salad, beetroot chutney and oat cakes

Edinburgh Canonball Gin Infused Salmon  
served with crisp side salad dressed and brown bread

Roast Turkey  
served with stuffing and traditional trimmings

Braised Beef  
with a cranberry and red wine jus

Ballotine of Chicken  
stuffed with smoked Applewood cheddar chese, wrapped in smoked bacon finished off  
with an Arran mustard and whisky sauce

Grilled Seabass  
served on a bed of risotto and garnished with a chili, lime and coriander butter

Mediterranean Vegetable and Tomato Tart  
Served with vegetable cous cous and crisp side salad

Lamb Henry  
Served with a recurrent jus.

Christmas Pudding  
Served with brandy sauce

Traditional Cranachan  
meringue with whisky cream bound raspberry's folded into it, topped with toasted oatmeal

Clotted Cream and White Chocolate Cheesecake

Spiced Apple Crumble  
Served with warm custard

Tablet Ice Cream  
served with hot caramel sauce

Coffee  
£19.95 per person

We will be serving Lunch and Dinner menus Friday 1<sup>st</sup> December until Saturday 24<sup>th</sup> December. Bookings are essential for all Christmas Menus

# Hogmanay

This year we will be changing our offering slightly. This year we are having one sitting in the function room offering a self-service buffet at 7pm costing £22 per person and a second sitting in the restaurant at 8pm offering a Table d'hôte Menu costing £27.50 per person.

A non-refundable deposit of £20 is required for both menus

Lentil Soup  
with a roll

Chicken Liver Pate  
with red onion chutney and buttered toast

Cray fish Tail and Prawn Cocktail  
iceberg lettuce topped with prawns and Marie rose sauce  
served with crusty brown bread

Chicken and Black Pudding stack  
smothered in whisky sauce served with potatoes and  
vegetables

Poached Salmon  
with a white wine, cream and parsley sauce served with  
potatoes and vegetables

Haunch of Venison  
In a port and red wine jus served with vegetables and  
potatoes

Sticky Toffee Pudding

Spiced Apple Crumble with Ice-cream  
Malteaser delight  
Layers of vanilla ice cream, toffee sauce and Malteaser

Breaded Brie  
served with cranberry sauce

Haggis Bon-Bon's  
Served with pepper sauce

Bruschetta  
Toasted ciabatta topped with sun blushed tomato, red onion  
garlic, basil and olive oil

Fillet Jacobean  
(£5.00 Supplement)  
Medallions of fillet of beef layered with haggis and smothered  
in a pepper sauce

Goats Cheese and Sun  
Blushed Tomato Tart  
Served with vegetable cous cous and crisp side salad

Traditional cranachan  
meringue with whisky cream bound raspberries folded into it  
topped with toasted oatmeal

Clotted Cream Cheesecake  
Tablet Ice Cream with Hot Caramel  
Sauce

## Hogmanay Buffet Selection

Home-made Soup - Melon and Pineapple Vegetable Pakora - Samosa  
Onion Bhaji - Chicken Pakora

Steak Pie - Chicken curry Lasagne - Stovies - Vegetarian Dish  
Boiled Potatoes - Vegetables - Rice - Salad - Coleslaw - Meat Platter

Selection of Gateau's - Cheesecakes - Banoffee Pie - Ice Cream

# Celebrate Christmas 2017 at The Elphinstone Hotel

Please find details of all the menus and events we have planned for the coming festive season. If you have any special requirements do not hesitate to get in touch with us, either by email or telephone.

## Christmas Day Menu - £39.50

Lentil or Roasted Tomato and Pepper Soup  
served with a roll

Parisian Melon & Pineapple  
in a Midori syrup

Morangie Brie and Cranberry Tart  
served with a crisp side

Roast Turkey  
served with stuffing and traditional trimmings

Sirloin Bourgeois  
smothered in a rich red wine, bacon lardons and button mushrooms sauce

Christmas Pudding  
Served with brandy sauce

Traditional Cranachan  
meringue with whisky cream bound raspberries folded into it, topped with toasted oatmeal

Chocolate Box

Coffee and Truffles

Two sittings are available on Christmas day.  
The first, at 2 pm will be served in the Bar and Restaurant.  
The second, at 3 pm will be served in the Function Room

To book; phone 01899 220044  
email; [info@elphinstonehotel.co.uk](mailto:info@elphinstonehotel.co.uk)

