

Christmas Party Nights

Friday 5th and Saturday 6th December

Friday 12th and Saturday 13th December

Friday 19th and Saturday 20th December

MAIN COURSE

Roast Turkey

Pigs in blankets, seasoning, gravy (A)

Slow Cooked Beef Cheek

With a port jus (A, GF)

Baked Cod

Served with a Vermouth and grape sauce (A, GF)

Quorn Fillet with Vegan Sausage

With sage seasoning and vegan gravy (A, VG)

All mains accompanied by Chef's selection of vegetables and potatoes

DESSERT

Christmas Pudding

Served with Brandy Sauce (A)

Cherry Posset

Topped with dark chocolate shavings (A, GF)

Winter Fruit Salad

Accompanied by vanilla ice cream (V, GF)

Duo of Cheese

With oatcakes and chutney (A, GF)

£26.95pp plus Disco till midnight

To book call 01423 504005

www.strathmorehotels-thecairn.com

TERMS & CONDITIONS

To secure your booking, a £10.00 per person non-refundable deposit is required.

Final menu choices and final balance (less deposits) are due no later than 14 days prior to the event.

Cheques cannot be accepted after your final balance date. Please make cheques payable to Strathmore Hotels Ltd. Only one cheque per booking is accepted.

A = Allergy

VG = Vegetarian/Vegan

GF = Gluten Free

Full allergy advice is available for our menus please advise no later than 48-hours in advance of any dietary restrictions.