F E N N E L

27TH NOV - 23RD DEC 2018 FESTIVE DINNER MENU







Cinnamon spiced parsnip and chestnut soup (vegan) with warm crusty bread

Chicken liver pâté (can be gf) candied pistachio, red onion & thyme jam, oatcakes

Peppered cream cheese and herb terrine (v) sour dough toast, sun-blushed tomato relish



Seared Scottish salmon (gf)
Dill mash, fine beans with white wine & caper sauce

Butter roast turkey (can be gf) sautéed Brussels sprouts, roast vegetables, roast potatoes, skirlie, chipolata, turkey jus

Roast striploin of beef (gf)
roast potatoes, winter vegetables, confit red onion, red wine jus

Roast vegetables, cranberry & chickpea bake (vegan) (gf) herb & chestnut gravy, maple glazed vegetable medley



Mulled wine cheesecake (gf) rum & raisin ice cream

Homemade Christmas pudding brandy anglaise

Calvados infused apple & chocolate tart vanilla pod ice cream, chocolate orange shards

Trio of Scottish cheese (can be gf) chutney, oatcakes

Disclaimer: menu may be subject to change without notice.

Please note: Set menu on Christmas Eve & Hoomanay



We have a choice of House and some specially selected wine for you to pre-order for your meal. Please include the number of bottles you require and these will be waiting for you on arrival.

	Santa Luz Sauvignon Chile £18.00/bottle	Bland
_	T D.I.I. D	

Chile £18.00/bottle
Terre Del Noce Pinot Grigio,
Italy £21.00/bottle





FESTIVE BOOKING FORM

Name:
Company:
Position:
Address:
Email Address:
Date of Function:
Numbers Attending:
Time:
Telephone Number:
Payment Method: Credit Card Cheque Cash C
Credit Card Details:
Start Date: Expiry Date:

TERMS & CONDITIONS:

- All tables wishing to order from the Christmas Menu <u>MUST</u> complete and return the pre-order form 2 weeks prior to the booking.
- 2. Numbers must be confirmed 10 working days prior to date of reservation.
- 3. Cheques should be made payable to 'Fennel Restaurant". Please write your address and card number on the reverse.
- 4. A deposit of £10 per person is required at the time of booking. All deposits are non-refundable (e.g. for the reason of bad weather) and non-transferable i.e. if numbers are confirmed at 20 and a deposit of £200 is given but the numbers change to 15, the £50 balance is non-refundable.

ADDITIONAL INFORMATION

Fennel is closed on Monday 3rd and Monday 10th of December. Christmas Eve & Hogmanay are set menu nights. Closed 25th - 26th December & 1st - 2nd January.

FRIDAY MUSIC NIGHTS

Come and see the talented Michael Loszak who will be playing live in the restaurant on the 7th, 14th and 21st of December.



10 Burn Lane Inverurie AB51 4UZ

Phone: 01467 670065 Email: info@fennelrestaurant.co.uk

www.fennelrestaurant.co.uk

Please Note: Fennel is closed on Mondays 3rd and 10th of December



RESTAURANT

 α

>

FESTIVE MENU













Available 27th November - 23rd December

DINE DRINK DISCOVER

F E N N E LAURANT

27TH NOV - 23RD DEC 2018 **FESTIVE LUNCH MENU**





Hot smoked salmon & beetroot salad (can be gf) hrinche toast

Butternut squash & chilli soup (v) (can be gf)
warm crusty bread

Chicken liver pâté (can be gf) tomato chutney, oatcakes

Panko breaded camembert wedge (v) watercress, sundried tomato relish



Salmon fillet (gf) warm potato salad, fine beans, citrus dressing

Roast striploin of beef (gf) roast potatoes, roast vegetables, red wine jus

Spiced pumpkin & blue cheese risotto (v) aged balsamic & toasted seeds

Butter roast turkey (can be gf) sautéed Brussels sprouts, roast potatoes, roast vegetables, skirlie, chipolata, turkey jus



Homemade Christmas pudding brandy anglaise

Mulled wine cheesecake (gf) rum & raisin ice cream

Apple and cranberry crumble cinnamon ice cream

Duo of Scottish cheese (can be gf) chutney, oatcakes

Disclaimer: menu may be subject to change without notice.



We have a choice of House and some specially selected wine for you to pre-order for your meal. Please include the number of bottles you require and these will be waiting for you on arrival.

Santa Luz Sauvignon Blanc, Chile £18.00/bottle
Towns Dal Mass Direct Origin

Santa Luz Merlot. Chile £18.00/bottle The Accomplice Shiraz. Terre Del Noce Pinot Grigio, SE Australia £22.00/bottle Italy £21.00/bottle



Booking Name:)ate:	Time: T			Table Number (Office use only):								
FIRST NAME	LAST NAME	STARTE	AS SALHON	SUIP	PART	CAMEMBERT	MAINS SAINGH	BEH	RISTI	TURKET	DESSERIES PHONE	CHESE	J. R. C. RUMBLE	CHREST
1. (16.)														
2. (17.)														
3. (18.)														
4. (19.)														
5. (20.)														
6. (21.)														
7. (22.)														
8. (23.)														
9. (24.)														
10. (25.)														
11. (26.)														
12. (27.)														
13. (28.)														
14. (29.)														
15. (30.)														

27TH NOV - 23RD DEC 2018: FESTIVE DINNER PRE-ORDER FORM

Booking Name:			I)ate:		Time:		Table	Number (0	ffice use only)):		
Booking Name:	LAST NAME	STARTERS SALHON	SUIR	PART	FRANK	MAINS SALHON	THREY	BEH	VEG BIN	DESERIES CHESCH	A PHILLIP	No. THE	CHESE
1. (16.)													
2. (17.)													
3. (18.)													
4. (19.)	4												
5 . (20.)													
6. (21.)				1									
(22.)													
8. (23.)													
9. (24.)													
10. (25.)													
(26.)													
(27.)													
9. (24.) 10. (25.) 11. (26.) 12. (27.) 13. (28.) 14. (29.)													
15. (30.)													