

FENNEL RESTAURANT

26TH NOV - 23RD DEC 2019
FESTIVE DINNER MENU

£29.95
Per person



Tiger prawns (can be gf)
avocado, citrus & crab mayonnaise, sour dough toast

Cream of spiced root vegetable soup (v) (can be gf)
crusty bread

Chicken liver pâté (can be gf)
red onion jam, oatcakes

Chestnut, rosemary and cranberry parfait (vegan) (can be gf)
sour dough toast, spiced apple purée



Seared salmon fillet
garden pea, lemon & spinach risotto, green beans, caper dressing

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

Roast striploin of beef (gf) (can be gf)
roasted root vegetables, winter greens, confit shallots, red wine jus

Chestnut & herb roast (vegan) (can be gf)
winter greens, roast root vegetables, vegetable jus



Trio of Scottish cheeses (can be gf)
oatcakes, red onion jam

Mince pie cheesecake
orange sorbet

Coconut custard tart
pineapple sorbet, almond crumb

Christmas pudding
brandy anglaise

Disclaimer: menu may be subject to change without notice.

Please note: Set menu on Christmas Eve & Hogmanay

Did you Know...
You can pre-order your wine!

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

FENNEL RESTAURANT

FESTIVE BOOKING FORM

Name:.....

Company:.....

Position:.....

Address:.....

Email Address:.....

Date of Function:.....

Numbers Attending:.....

Time:.....

Telephone Number:.....

Payment Method: Credit Card Cheque Cash

Credit Card Details:.....

Start Date:..... Expiry Date:.....

TERMS & CONDITIONS:

1. All tables wishing to order from the Christmas Menu **MUST** 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 2nd and Monday 9th of December.

Christmas Eve & Hogmanay are set menu nights.
Closed 25th - 26th December & 1st - 2nd January.

10 Burn Lane Inverurie AB51 4UJ

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

www.fennelrestaurant.co.uk



RESTAURANT

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FESTIVE MENU



Available 26th November - 23rd December

DINE • DRINK • DISCOVER

FENNEL RESTAURANT

26TH NOV - 23RD DEC 2019 FESTIVE LUNCH MENU

£21.95
Per person



Cold smoked salmon (can be gf)
beetroot toast, horseradish cream cheese

Cinnamon & orange spiced carrot soup (v) (can be gf)
crusty bread

Homemade chicken liver pâté (can be gf)
red onion jam, oatcakes

Goats cheese bon bons (v)
light poppy seed batter, lemon, garden pea & tarragon purée



Seared salmon fillet (can be gf)
roast new potatoes, beetroot, green beans, dill cream sauce

Roast striploin of beef (can be gf)
roast root vegetables, winter greens, red wine jus

Sweet potato, coconut & chickpea curry (vegan) (can be gf)
basmati rice, poppadom

Butter roast turkey (can be gf)
sautéed sprouts, roast vegetables, roast potatoes, skirrie, chipolata, pan jus



Mince pie cheesecake
orange sorbet

Apple and winterberry crumble (can be gf) (can be vegan)
granola crumb, cinnamon ice cream

Christmas pudding
brandy anglaise

Duo of Scottish cheese (can be gf)
oatcakes, red onion jam

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

26TH NOV - 23RD DEC 2019: FESTIVE LUNCH PRE-ORDER FORM

Booking Name: Date: Time: Table Number (Office use only):

FIRST NAME	LAST NAME	STARTERS	SALMON	SOUP	PATE	BON BONS	MAINS	SALMON	BEEF	CURRY	TURKEY	DESSERTS	CHEESECAKE	CRUMBLE	PUDDING	CHEESE
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.)																

26TH NOV - 23RD DEC 2019: FESTIVE DINNER PRE-ORDER FORM

Booking Name: Date: Time: Table Number (Office use only):

FIRST NAME	LAST NAME	STARTERS	PRANINS	SOUP	PATE	PARFAIT	MAINS	SALMON	TURKEY	BEEF	VEG ROAST	DESSERTS	CHEESE	CHEESECAKE	TART	PUDDING
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.)																

IF YOU HAVE MORE THAN 15 DINERS IN YOUR PARTY, PLEASE USE 2 FORMS AND INDICATE THE NUMBER OF FORMS SUPPLIED IN THE BOX HERE.

NUMBER OF FORMS USED: