26TH NOV - 23RD DEC 2019 **FESTIVE DINNER MENU**



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, alomond crumb

> Christmas pudding brandy anglaise

Disclaimer: menu may be subject to change without notice.

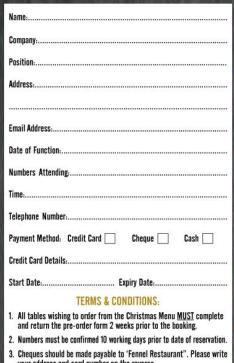


We have a choice of House and some specially selected wine for you to pre-order for your meal. Please include the number of bottles you require and these will be waiting for you on arrival.

w	Santa Luz Sauvignon Bland Chile £18.00/bottle
np ^h	Terre Del Noce Pinot Grigi Italy £21.00/hottle

Santa Luz Merlot, Chile £18.00/bottle The Accomplice Shiraz, SE Australia £22.00/bottle

FESTIVE BOOKING FORM



- 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 halance 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 4UZ 01467 670065 Email: info@fennelrestaurant.co.uk



RESTAURANT

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FESTIVE MENU













Available 26th November - 23rd December

DINE DRINK DISCOVER

26TH NOV - 23RD DEC 2019 **FESTIVE LUNCH MENU**





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, skirlie, 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

Disclaimer: menu may be subject to change without notice.



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	Santa Luz Sauvignon	Blanc
True	Chile £18.00/bottle	

Terre Del Noce Pinot Grigio, Italy £21.00/bottle

Santa Luz Merlot, Chile £18.00/bottle

The Accomplice Shiraz. SE Australia £22.00/bottle



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

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