

Winter Sunday Carvery

When it comes to celebrating in the run up to Christmas you might want to do it in style privately, with friends, family or colleagues.

Something new for this year is our Sunday Carvery which includes a live singer. Our Executive Chef and his team will create a top-notch carvery on two dates only. We've lined up a popular singer Lewis Fraser for you to enjoy whilst you enjoy time with the family and get in the Christmas mood

Sunday 19th November and Sunday 17th December at 1pm

£35 PER ADULT £20 PER CHILD (2-12Y), UNDER 2 ARE COMPLIMENTARY



MENU

Ythan Bakery Bread Rolls

PLATED STARTER

Winter Spiced Butternut Squash Soup
crème fraîche & chives

Posh Prawn Cocktail
smoked salmon & duo of prawns, boozy rose

Terrine of Ham Hock
apple chutney & oaties

Haggis Tian Neeps
whisky jus

CARVERY MAIN COURSE

Traditional Roast Turkey
Sirloin of Presly's Beef Aberdeenshire
Honey Glazed Gammon

All served with root vegetables, rosemary & sea salt roast tatties, broccoli & cauliflower gratin, traditional skirlie, kilted chipolatas & Yorkshire puddings

Hot Smoked Salmon En Croûte
dressed rocket & pesto
Wild Mushroom & Blue Cheese Risotto
crispy onion, parmesan & micro salad

PLATED DESSERT

Meldrum House Christmas Pudding
brandy sauce & redcurrants

Malteser Cheesecake
vanilla ice cream

Black Forest Opera Cake
cherry sorbet

Selection of Cheese
chutney & oaties

To book please visit our website www.meldrumhouse.com/occasions/christmas