

New Years Eve Dining Menu

HAGGIS BAUBLES WITH A WHISKY SAUCE

CREAM OF LEEK AND POTATO SOUP

ARBROATH SMOKIE PATE

CHICKEN TIKKA MASALA CHAPATI



INCHTURE'S FAMOUS STEAK PIE

OVEN BAKED SALMON WITH LEEKS AND PRAWNS

HAGGIS / VEGETARIAN HAGGIS
WITH NEEPS & TATTIES

BONNIE PRINCE CHARLIE CHICKEN



RASPBERRY AND STRAWBERRY SHERRY TRIFLE

ORANGE AND CHOCOLATE CHEESECAKE

STICKY TOFFEE PUDDING SERVED
WITH TABLET ICE CREAM

A STRATHDON BLUE, A CHUNK OF CHEDDAR,
OATCAKES AND SPICED CHUTNEY



COFFEE AND TABLET



A Glass of Bubbly to bring in 2019!!

Lounge Bar £25 per person or Priory £27.50 per person,
£15 per child

Book a table in the Priory
and you can take your table
anytime from 7pm.

Quiz begins at 9.30pm with some games
thrown in and then
a big countdown to the Bells.
Throwing out time at 1am.

Party Nights

Our entertainment is provided by DJ Bruce Whammond. The hotel has used Bruce for years as he is arguably the best in the business and really knows how to get a party started. Complimentary coach service is included for every party night. We will pick you up at a designated central point in Dundee and drop you off back there at the end of the night.

The dates of our party nights
in December are as follows:

FRIDAY 7th, SATURDAY 8th,
FRIDAY 14th, SATURDAY 15th,
FRIDAY 21st & SATURDAY 22nd

Festive Menu Courtesy Bus Service

We offer a complimentary pick up and drop off service in our nine seater mini bus to our restaurant patrons only. This needs to be booked in advance for parties of six or more. This is a very popular service and works on an availability basis only. There is no cost, only that you must sing Christmas songs to the driver!

Party season discounted accommodation also available,
B&B £30 per person sharing a double/twin room.

TERMS AND CONDITIONS

- A non-refundable deposit of £10 (Party Nights and Hogmanay) and £5 (Festive Menu) per person is due within 14 days of making a provisional booking. If a deposit is not received within 14 days any provisional bookings will be released. Upon receipt of your deposit you will receive confirmation of your booking.
- The final balance is due to be paid 14 days before the due date of your chosen party night. Bookings made within this period are required to be paid in full at the time of booking.
- We regret that monies cannot be refunded after payment has been received. No deposits or payments will be transferred or used for other products.
- We reserve the right to cancel any date if the numbers booked are not viable. Alternative dates will be offered if possible. If not suitable all monies will be refunded.

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Festive Season at Inchture Hotel 2018

Christmas Party Night Menu

Enjoy a glass of Prosecco on arrival

TRADITIONAL ROAST TURKEY

Served with kilted chipolatas, sage and onion stuffing, cranberry sauce, roast potatoes and rich gravy

BEEF STROGANOFF

Tender strips of beef cooked in a classic stroganoff sauce

CHICKEN BAYANA

Plump fillets of chicken breast, marinated in garlic, coriander, mint and tandoori, cooked in a medium curry sauce, served with naan bread and braised rice

MEDITERRANEAN PASTA BAKE (V)

Peppers, courgettes and aubergines in a tomato and basil sauce, topped with a gratin crumb

COLD POACHED FILLET OF SALMON PRAWNS IN A SEAFOOD DRESSING

Selection of salads:
Caprese salad, tomato and red onion, coleslaw, dressed green salad



CHEF'S SHERRY TRIFLE

Layers of sponge, raspberries, custard and cream all laced with sherry

FRESH FRUIT SALAD

Freshly cut seasonal fruit in a lime and pineapple jus

TERRY'S CHOCOLATE AND ORANGE CHEESECAKE

A crunchy biscuit base topped with a smooth consistency of melted Belgian chocolate and orange, finished with chocolate segments

STRAWBERRY VACHERIN

Layers of nutty meringue are adorned with whipped cream, chocolate and strawberries



FRESHLY BREWED COFFEE

with Belgian Chocolate Mints

Served Buffet Style in our Kinnaird Room

Price £30 per person, £10 per person deposit required.
(Remember this INCLUDES transport to and from Dundee)

Inchture Festive Menu

Starting Friday 1st December 12.00 – 20.30 every day
2 Courses £16.25, 3 Courses £19.95
includes coffee and tablet

HAGGIS BAUBLES

Award winning haggis, dipped in our own batter and topped with a whisky sauce

CRAB GRATIN

Luxuriant Boursin cheese mixed with fresh Scottish crab, topped with a breadcrumb crust

ROASTED BUTTERNUT SQUASH AND SWEET POTATO SOUP (V)

Served with a chunk of tomato bread

HAM HOCK TERRINE

Served with our Christmas chutney and crusty bread

PANKO CHICKEN GOUJONS

With spiced honey and orange sauce



TRADITIONAL ROAST TURKEY

Slices of turkey served with kilted chipolatas, sage and onion stuffing, rich gravy and cranberry sauce

OVEN BAKED SALMON FILLET

Topped with a lemon and herb cream sauce

DUCK COTTAGE PIE

Shredded duck cooked in a rich red wine reduction, covered with creamy mashed potatoes and melted cheese

BRAISED STEAK WITH SHALLOTS

Tender slices of beef cooked slowly in a rich Madeira sauce, infused with cranberries served with mash, roasted carrots and buttered brussel sprouts

PARMESAN AND SPINACH POTATO ROSTI CAKE (V)

Served with sautéed soft herby garlic mushrooms, herb roasties and honey roasted root vegetables

All the above are served with buttered brussel sprouts, honey roasted root vegetables and roast potatoes

KRIS KRINGLE BURGERS (V)

100% beef burger topped with haggis and brie OR halloumi and portobello mushroom (V)
Served with red onion jam and skinny chips



SALTED CARAMEL BANANA PAVLOVA
CLASSIC CHRISTMAS TRIFLE
CHOCOLATE ORANGE CHEESECAKE
STICKY TOFFEE PUDDING
VANILLA PANNACOTTA

Hogmanay 2018 Menu

Bring in the Bells whilst dancing the night away

HAGGIS, NEEPS AND CHAPPIT TATTIES

A great Scottish Tradition

SPEYSIDE BEEF

Tender strips of beef cooked slowly with shallots in a whisky and cream sauce

CHICKEN TIKKA MASALA

Our other national dish, served with braised rice and naan bread

BROCCOLI AND CAULIFLOWER BAKE (V)

Pasta with fresh broccoli and cauliflower in an Isle of Arran Cheese sauce, covered with a gratin topping

COLD POACHED FILLET OF SALMON

Served with a lemon mayonnaise

PLATTERS OF COLD ROAST HAM AND ROAST BEEF

Served with a selection of mustards

BOWLS OF SALAD

Dressed green salad, tomato and red onion salad, carrot, raisin and mint salad and coleslaw



CHEF'S DRAMBUIE TRIFLE

MINI PAVLOVAS TOPPED WITH RASPBERRY AND CREAM

CHOCOLATE AND ORANGE CHEESECAKE

TOFFEE PROFITEROLES

FRESH FRUIT SALAD



FRESHLY BREWED COFFEE WITH MINTS

Price £30 per person, £20 per child.
The evening begins at 7.30pm and finishes at 1am

Entertainment for the evening is provided by DJ Bruce Whammond, with a mix of Scottish, ceilidh and contemporary music to ensure another memorable Hogmanay.