

New Years Eve Dining Menu

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

HAGGIS BAUBLES WITH A WHISKY SAUCE

LENTIL AND HAM HOCK SOUP

ARBROATH SMOKIE PATE

CHICKEN OR VEGETABLE TIKKA

MASALA CHAPATI (V)



INCHTURE'S FAMOUS STEAK PIE

OVEN BAKED SALMON WITH LEEKS AND PRAWNS

HAGGIS/VEGETARIAN WITH NEEPS
AND TATTIES (V)

BONNIE PRINCE CHARLIE CHICKEN



SHERRY TRIFLE

CRANACHAN CHEESECAKE

STICKY TOFFEE PUDDING

Served with vanilla ice cream

2 CHEESES, STRATHDON BLUE
AND A CHUNK OF CHEDDAR

Served with oatcakes and a winter chutney



COFFEE AND TABLET

A Glass of Bubbly to bring in 2020!!

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 6TH , SATURDAY 7TH
FRIDAY 13TH, SATURDAY 14TH
FRIDAY 20TH, SATURDAY 21ST

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.

Inchture Hotel, Main Street, Inchture
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Tel: 01828 686298 www.inchture-hotel.co.uk



Festive Season at Inchture Hotel 2019

Book a table in the Priory
and you can take your table
anytime from 7.30pm.

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

Christmas Party Night Menu

Enjoy a glass of Prosecco on arrival

TRADITIONAL ROAST TURKEY

Served with kilted chipolatas, sausage, sage and onion stuffing, cranberry sauce, roast potatoes, honey roasted vegetables and a rich gravy

BEEF STROGANOFF

Tender strips of beef cooked in a classic stroganoff sauce

CHICKEN KANPUR

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

BROCOLI & CAULIFLOWER PASTA BAKE (V)

Finished with a gratin topping

COLD POACHED FILLET OF SALMON

SELECTION OF SALADS:

Butternut squash and kale, carrot and mint green salad, coleslaw



CHEFS SHERRY TRIFLE

FRESH FRUIT SALAD

CHOCOLATE AND ORANGE TORTE

BABY STRAWBERRY PAVLOVA

WHITE CHOCOLATE PROFITEROLES



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)

**DANCE THE NIGHT AWAY WITH OUR
RESIDENT DJ BRUCE WHAMMOND**

**Dates: Fri 6th, Sat 7th, Fri 13th, Sat 14th,
Fri 20th & Sat 21st**

Inchture Festive Menu

From Wed 4th December 12.00 – 20.30 every day
2 Courses £16.25, 3 Courses £19.95
includes coffee and mints £5 pp deposit required

HAGGIS & BLACK PUDDING BAUBLES

Dipped in batter and served with a whisky sauce

SMOKED SALMON AND HADDOCK TERRINE

Accompanied with a cream horseradish dip and crusty bread

PANKO CHICKEN GOUJONS

And a sweet chilli dipping sauce

SWEET POTATO AND ROSEMARY SOUP (V)

And freshly cut bread

BUTTERNUT SQUASH, KALE, POMEGRANATE AND GOATS CHEESE SALAD (V)



TRADITIONAL ROAST TURKEY

With kilted chipolatas, sausage, sage and onion stuffing, honey roasted vegetables, roast potatoes, rich gravy and cranberry sauce

FILLET OF SALMON

With wilted greens and lemon butter

BRAISED SHIN OF BEEF

Truffle mash and a shallot jus

KRIS KRINGLE BURGER

Topped with haggis and brie and a red onion jam, served with a bucket of chips

ROASTED VEGETABLE & PARMESAN LASAGNE (V)

Served with a petite salad and chips

CRANBERRY AND RICOTTA STUFFED CHICKEN BREAST

Topped with a portand rosemary jus and creamy mash



CHRISTMAS PUDDING

Served with a brandy sauce

CLASSIC CHRISTMAS TRIFLE LACED WITH SHERRY

WHITE CHOC AND BERRY CHEESECAKE

LEMON AND GINGER TART

With chantilly cream

CHOCOLATE AND ORANGE TORTE

Hogmanay 2019

Bring in the Bells whilst dancing the night away

HAGGIS, NEEPS AND CHAPPIT TATTIE

A very 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 nan bread

BROCOLI AND CAULIFLOWER BAKE (V)

Pasta with fresh brocoli and cauliflower baked in an Isle of Arran cheese sauce, covered with a gratin topping

PLATTERS OF COLD MEAT

Served with a selection of mustards

BOWLS OF SALAD

Dressed green salad, coleslaw and carrot, mint and raisin salad



CHEFS DRAMBUIE TRIFLE

CRANACHAN CHEESECAKE

FRESH FRUIT SALAD

MINI PAVLOVAS TOPPED WITH

RASPERRIES AND CREAM

CHOCOLATE BROWNIES



FRESHLY BREWED COFFEE WITH MINTS

Price £30 per adult, £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.