Christmas Day 2019

Chef's canapes & Bucks Fizz

Terrine
Hamhock, Confit Chicken, & Black Pudding, Pickled Vegetables, Toffee Apple Puree, Fig Chutney, Sweet Brioche

Risotto
Risotto Balls, Smoked Applewood, Classic Arrabiata Sauce, Parmesan Tuilé

Salmon Presse
Trio of Salmon (Hot Smoked, Gravadlax, Cold Smoked), Leek & Potato, Watercress Puree, Grapefruit Jelly

Pea Pannacotta
Green Pea Pannacotta, Peas & Carrots, Chilled Tomato Consommé, Pea Shoots

Turkey
Roast Crown & Stuffed Leg of Aberdeenshire Turkey with all the Festive Trimmings Roast Potatoes, Skirlie, Honey Roasted Roots, Bread Sauce, Turkey Gravy

Duck
Gressingham Breast, Grilled Polenta Cake, Braised Red Cabbage, Sweetcorn Puree, Blackcurrant Jus

Falafel
Chick Pea Falafel, Humus, Pita Bread Crisp, Tomato Cous Cous, Aubergine Cream.

Monkfish
Light Spice, Parma Ham, Potato Rösti, Creamed Savoy & Chorizo, Celeriac, Langoustine Sambal

Venison
Pan Roasted Loin, Black Pudding Dauphinoise, Parsnip Puree, Beetroot & Redcurrant Sauce

Cheesecake
Toffee & Peanut Butter, Lemon Meringue, Passionfruit & Mango Sorbet

Brownie
Chocolate Brownie, Baileys & Mascarpone Mousse, White Chocolate Sauce, Christmas Pudding Ice Cream

Raspberry Bavarois
Set Raspberry Custard, Sandra's Vanilla Sponge, Honeycomb, Barra Berries Ice Cream

Crème Brulee
Vanilla & Orange Marmalade, Coconut & White Chocolate Cake, Clementine Sorbet

Cheese
Selection of Local & Continental Cheeses, Jelly, Chutney, Digestives, Oatcakes, Grapes, Celery

Tea, Coffee and Mince Pies & Hand Made Petit Fours

£80 per Adult; £40 Children 5& Over; Under 5's free

Festive Menu

Terrine - £7.50
Hamhock, Confit Chicken, & Black Pudding, Pickled Vegetables, Toffee Apple Puree, Fig Chutney, Sweet Brioche

Risotto - £7.50
Risotto Balls, Smoked Applewood, Classic Arrabiata Sauce, Parmesan Tuilé

Salmon Presse - £8.50
Trio of Salmon (Hot Smoked, Gravadlax, Cold Smoked), Leek & Potato, Watercress Puree, Grapefruit Jelly

Soup with Homebaked Bread - £5.00

Pea Pannacotta - £7.50
Green Pea Pannacotta, Peas & Carrots, Chilled Tomato Consommé, Pea Shoots

Cullen Skink - £6.00
Smoked Haddock, Leeks, Potatoes, Cream, Syboes

Turkey - £16.50
Roast Crown & Stuffed Leg of Aberdeenshire Turkey with all the Festive Trimmings Roast Potatoes, Skirlie, Honey Roasted Roots, Bread Sauce, Turkey Gravy

Beef - £16.50
Pot Braised Daube of Aberdeen Angus Beef, Vanilla Mash, Wild Mushrooms Duxelle, Glazed Carrots, Cabernet Sauvignon Jus

Duck - £18.00
Gressingham Breast, Grilled Polenta Cake, Braised Red Cabbage, Sweetcorn Puree, Blackcurrant Jus
(£2 supplement on set menu)

Falafel - £15.75
Chick Pea Falafel, Humus, Pita Bread Crisp, Tomato Cous Cous, Aubergine Cream.

Monkfish - £18.00
Light Spice, Parma Ham, Potato Rösti, Creamed Savoy & Chorizo, Celeriac, Langoustine Sambal
(£2 supplement on set menu)

Venison - £19.00
Pan Roasted Loin, Black Pudding Dauphinoise, Parsnip Puree, Beetroot & Redcurrant Sauce
(£4 supplement on set menu)

Festive Sweets

Christmas Pudding - £7.00
Warm Fruit Cake, Brandy Custard, Brandy Snap Basket, Tablet Ice Cream

Cheesecake - £7.00
Toffee & Peanut Butter, Lemon Meringue, Passionfruit & Mango Sorbet

Brownie - £7.00
Chocolate Brownie, Baileys & Mascarpone Mousse, White Chocolate Sauce, Vanilla Ice Cream

Raspberry Bavarois - £7.00
Set Raspberry Custard, Sandra's Vanilla Sponge, Honeycomb, Barra Berries Ice Cream

Crème Brulee - £7.00
Vanilla & Orange Marmalade, Coconut & White Chocolate Cake, Clementine Sorbet

Cheese - £8.50
Selection of Local & Continental Cheeses, Jelly, Chutney, Digestives, Oatcakes, Grapes, Celery
(£3 supplement on set menu)

Chefs Ice Creams & Sorbets - £5.50
Selection of Home Made Ice Creams & Sorbets (3 Scoops)

2 COURSES: £25.00
3 COURSES: £30.00

Tea, Coffee and Mince Pies - £3.00

Port

Taylors LBV 2009 **£5.00**
Grahams Crosted Port LBV 2012 **£6.00**
Grahams Tawny Port 10yr **£5.00**
Grahams Bottled Vintage Port LBV 2012 **£6.50**

Dessert Wine 125ml **£7.00**
La Perle D 'Arche Sauternes

Brandy

Remy Martin V.S.O.P **£5.00**
(Mature Cask Finish)
Courvoisier V.S **£4.00**
Courvoisier V.S.O.P **£4.50**
Hennessy V.S **£4.00**
Papidoux Calvados **£5.00**

Festive Opening Hours

OPEN WEDNESDAY – SUNDAY
Lunch, Afternoon Tea & Dinner

OPEN - Monday 23rd

OPEN - Tuesday 24th

OPEN - Wednesday 25th

CLOSED - Boxing Day

OPEN - Friday 27th, Saturday 28th and Sunday 29th

OPEN - Monday 30th & Tuesday 31st

CLOSED - New Years Day & 2nd January

OPEN - 3rd, 4th & Sunday 5th

Closed 6th January
Reopening 31st of January 2020

Cake & Prosecco

From 1st December - 31st December
£7.95

Festive Afternoon Tea - £16.95

with Prosecco **£20.95**

the falls of feugh

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Restaurant & Function Room

Lunch • Afternoon Tea • Dinner • Weddings & Celebrations • Conferences • Private Dining

If you are looking for a truly magical Christmas, look no further:

Start the festive season with a spectacular meal by the Feugh.

Whether its a works Christmas party or a gathering of friends and family, do it in style and comfort at The Falls of Feugh.

Set menus starting at **£16.95** for **2 courses** and served alongside our ala carte menu, a light lunch menu and snack menu
(all available online)

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