

# Festive Lunch

£22.50 pp

Tomato, Roast Red Pepper and Basil Soup with Herb Croutons  
Pâté Maison with Cumberland Sauce and Toasted Brioche  
Smoked Haddock and Leek Tartlet with an Isle of Mull Cheddar Crust  
Platter of thinly sliced Spanish Chorizo with Wild Rocket and Shavings of Parmesan, drizzled with Balsamic Dressing



Traditional Roast Turkey with Trimmings and Cranberry Sauce  
Grilled Fillet of Shetland Salmon with Lemon and Dill Butter  
Locally Sourced Game Sausages served on Olive Oil Mash with a Piquant Red Wine and Tarragon Sauce

Slow Braised Beef in Designer Beer with a Wholegrain Mustard and Gruyere Crouton

V Wild Mushroom Tortellini with a Tomato and Herb Sauce dusted with Fresh Parmesan



Christmas Pudding with Crème Anglaise au Cognac  
Baked Lemon Cheesecake with Vanilla Ice Cream and Raspberry Coulis  
Pot au Chocolate Laced with Dark Rum  
Selection of Scottish Cheese with Arran Oatcakes and Apple Chutney



Coffee and After Dinner Mints

DATES: 5 – 24, 26 December (Inc)

TIMES: 12 Noon - 1.45 pm

RESERVATIONS: A **non refundable** deposit of £10.00 per person is required to confirm a booking - payable within 7 days of making the reservation.

# Festive Dinner

£29.50 pp

Tomato, Roast Red Pepper and Basil Soup with Herb Croutons  
Duck Liver and Pistachio Parfait with Cumberland Sauce and Toasted Brioche  
Grilled Goats Cheese Salad drizzled with Honey and Mustard Dressing  
Fan of Seasonal Melon with Parma Ham and Turkish Black Figs  
Inverlochy Cold Smoked Salmon with Capers, Prawns and Lime Mayonnaise



Traditional Roast Turkey with Trimmings and Cranberry Sauce  
Grilled 21 Day Aged Sirloin Steak Garni served with Green Peppercorn and Cognac Sauce

Roast Half Barbary Duckling with a Rich Redcurrant and Port Sauce  
Seared Tuna Encrusted with Crushed Black Peppercorns and served with Mediterranean Salsa Verde

Corn Fed Chicken wrapped in Smoked Bacon served on Mash with a Piquant Red Wine, Mushroom and Tarragon Sauce

V Wild Mushroom Tortellini with a Tomato and Herb Sauce dusted with Fresh Parmesan



Christmas Pudding with Crème Anglaise au Cognac  
Selection of Scottish Cheese with Arran Oatcakes and Apple Chutney  
Mochaccino Pot au Chocolate

Baked Lemon Cheesecake with Mixed Berry Compote and Vanilla Ice Cream  
White Chocolate and Vanilla Crème Brûlée



Coffee and After Dinner Mints

DATES: 5 – 24, 26 December (Inc)

TIMES: 7.00 pm – 9.00 pm

RESERVATIONS: A **non refundable** deposit of £10.00 per person is required to confirm a booking - payable within 7 days of making the reservation.

# Christmas Day

£65.00 pp

Bresaola with Wild Rocket and shavings of Parmesan drizzled with Lemon Vinaigrette  
Inverlochy Cold Smoked Salmon with Capers, Prawns and Lime Mayonnaise  
Duck Liver and Pistachio Parfait with Cumberland Sauce and Toasted Brioche  
Fan of Seasonal Melon with Champagne Sorbet and Raspberry Coulis



Red Lentil and Smoked Ham Broth



Traditional Roast Turkey with Trimmings and Cranberry Sauce  
Braised Sirloin of Scotch Beef with Red Wine, Root Vegetables and Button Onions  
Roast Half Duckling with an Asian Style Plum Sauce

Grilled Fillet of Shetland Salmon with Lemon and Dill Butter  
V Wild Mushroom Tortellini with a Tomato and Herb Sauce dusted with Fresh Parmesan



Christmas Pudding with Crème Anglaise au Cognac  
Selection of Scottish Cheese with Arran Oatcakes and Apple Chutney served with a Complimentary Glass of Port

Dark Chocolate Cup with Mandarin Ice Cream and Cointreau  
Baked Lemon Cheesecake with Mixed Berry Compote and Vanilla Ice Cream



Coffee and Mince Pies

PRICE: Adult £65.00, Child £42.00 (Children aged 5 - 12)  
Infant £16.00

TIMES: 1.00 pm - Restaurant 47 and Canmore Room  
3.00 pm - Elgin Suite and Canmore Room

RESERVATIONS: A **non refundable** deposit of £25.00 per person is required to confirm a booking - payable within 7 days of making the reservation.

BALANCE: Due in full by the 15 December.

# Hogmanay Dinner Dance

£75.00 pp

Inverlochy Cold Smoked Salmon with Capers, Prawns and Lime Mayonnaise  
Duck Liver and Pistachio Parfait with Cumberland Sauce and Toasted Brioche



Cock-a- Leekie Soup



Roast Sirloin of Scotch Beef with Red Wine Gravy and Yorkshire Pudding  
Maize Fed Chicken Suprême wrapped in Parma Ham and served with a White Wine, Mushroom and Tarragon Sauce

V Wild Mushroom Tortellini with a Tomato and Herb Sauce dusted with Fresh Parmesan



Selection of Scottish Cheese with Arran Oatcakes and Apple Chutney served with a Complimentary Glass of Port  
Mochaccino Pot au Chocolate



Coffee and Shortbread

## HOGMANAY- DINNER DANCE PACKAGE

Why not attend the Hogmanay Dinner Dance, Stay Overnight and have Breakfast the next day only £125.00 per person, deluxe double upgrade for £10.00 extra per person. Prices based on 2 persons sharing

INCLUSIVE OF: Champagne cocktail on arrival, 4 course dinner with coffee and shortbread, crackers, balloons and party poppers. Entertained by a piper and highland dancer, dancing to the sounds of **Key West**, Glass of Champagne or Pitbauchlie Malt Whisky served at midnight.

PRICE: £ 75.00 per person

TIMES: 7.00 pm for a 7.30 pm meal until 1:00 am

RESERVATIONS: A **non refundable** deposit of £25.00 per person is required to confirm a booking - payable within 7 days of making the reservation.

BALANCE: Due in full by the 21 December.

# Booking Form

Telephone 01383 722282 to make a provisional reservation.  
Complete this form, enclose your deposit and send to:

**Pitbauchlie House Hotel**  
**Aberdour Road, Dunfermline, KY11 4PB**

PLEASE USE BLOCK CAPITALS

Contact Name

Organisation

Address

Postcode

Tel No Day

Tel No Evening

Event

Date

No of Guests

I enclose £  deposit

*Cheques should be made payable to Pitbauchlie House Hotel.  
Please write the event and date on reverse*

Please charge £  to my credit card

Card type

Card No

Expiry Date

Valid from Date

Security No. (last 3 digits on signature strip)

Signature

Date

## Pop Quiz Party Nights

Tomato, Roast Red Pepper and Basil Soup with Herb Croutons

Duck Liver and Pistachio Parfait  
with Cumberland Sauce and Toasted Brioche

Chilled Seasonal Melon with Prawns and Lime Mayonnaise



Traditional Roast Turkey with Trimmings and Cranberry Sauce

Pan Seared Rib Eye Steak with  
Mushroom, Red Wine and Tarragon Sauce

Blackened Cajun Salmon with Wild Rocket and Parmesan, drizzled with  
Balsamic Reduction and served with Natural Yoghurt

V Wild Mushroom Tortellini with a Tomato and Herb Sauce dusted with  
Fresh Parmesan



Christmas Pudding with Crème Anglaise au Cognac

Baked Lemon Cheesecake with  
Mixed Berry Compote and Raspberry Coulis

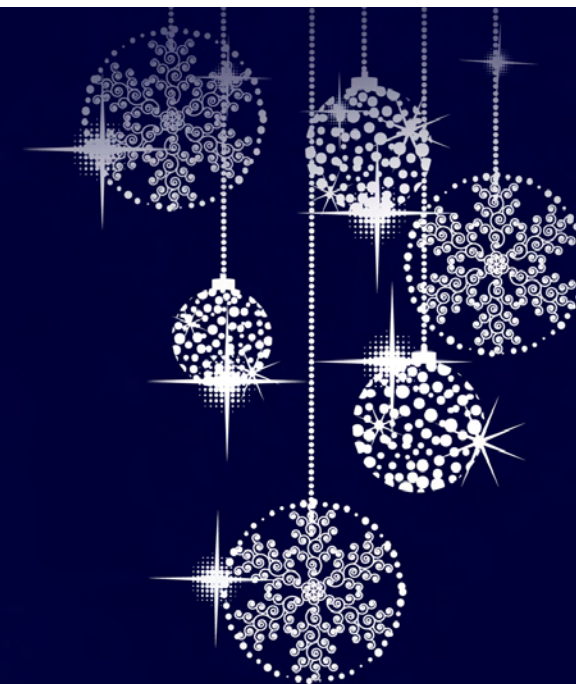
Dark Chocolate Cup with Mandarin Ice Cream and Cointreau



Coffee and After Dinner Mints

Friday 2nd and Saturday 3rd December	£39.00 pp
Friday 9th and 10th December	£42.00 pp
Wednesday 14th and Thursday 15th December	£33.00 pp
Friday 16th and Saturday 17th December	£42.00 pp
Sunday 18 December	£33.00 pp
Friday 23rd December	£39.00 pp

**TIMES:** Arrival 7.00 pm for 7.30 pm Meal - Disco until 12.45 am  
**INCLUSIVE OF:** 3 course dinner with coffee and mints, crackers, balloons and party poppers followed by a disco with a Pop Quiz.  
**RESERVATIONS:** A **non refundable** deposit of £15.00 per person is required to confirm a booking - payable within 7 days of making the reservation.  
**BALANCE:** Balance to be settled 21 days before party date.



### WHY NOT STAY THE NIGHT Christmas Party Nights

Standard room accommodation £30.00 pp – sharing  
Deluxe room accommodation £35.00 pp - sharing  
Single persons supplement from £15.00

### BOOK A PRIVATE NIGHT

 minimum of 50 guests

We have a selected number of midweek nights available for private parties.  
Contact the hotel for further details

### RESERVATION CONDITIONS

Deposits are required within 7 days of making a reservation. We regret that reservations not confirmed within the 7 days will be automatically withdrawn.

Deposits are non-refundable and non-transferable. In the event of a cancellation or no show after the full balance has been paid, we regret that no monies will be refunded. Christmas party night numbers are restricted to those guests attending the full package, extra guests will not be admitted.

Prices are inclusive of VAT.

All details in this brochure are provisional and are subject to confirmation.

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Email: [info@pitbauchlie.com](mailto:info@pitbauchlie.com) [www.pitbauchlie.com](http://www.pitbauchlie.com)

PITBAUCLIE  
House Hotel

Christmas  
2011

Aberdour Road, Dunfermline

Tel: 01383 722282