

HARVEY'S BISTRO

Open Monday - Thursday 12 noon - 2.30 pm and 6.00 pm - 9.30 pm
Friday, Saturday and Sunday 12 noon - 9.30 pm
Harvey's Bistro is not open on Christmas Day or the 1st January 2018.

BOOK A PRIVATE FUNCTION

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

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu. Allergen information is available, please ask.

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



PITBAUCLIE HOUSE HOTEL

Aberdour Road, Dunfermline,
Fife KY11 4PB
01383 722282
www.pitbauchlie.com
info@pitbauchlie.com

CELEBRATE
CHRISTMAS
2017

PITBAUCLIE
HOUSE HOTEL

01383 722282
info@pitbauchlie.com

FESTIVE LUNCH

RESTAURANT 47



Served 12 noon - 1.45 pm
Friday 1st December - Sunday 24th December and Tuesday 26th December

STARTERS

- Spiced Butternut Squash Soup with Coconut Milk and Ginger ✓
- Gressingham Duck Terrine with Cumberland Sauce and Handmade Oatcakes
- Fan of Seasonal Melon with Prawns and Lime Mayonnaise
- Grilled Goat's Cheese Salad with Baby Beetroot, Herb Croutons and Balsamic Glaze ✓

MAINS

- Traditional Roast Turkey with Trimmings and Cranberry Sauce
- Blackened Cajun Salmon with Couscous and Raita
- Beef Bourguignon topped with a Grain Mustard and Gruyere Crouton
- Maize fed Chicken Suprême wrapped in Dry Cure Smoked Bacon served on Haggis with a Peppercorn and Whisky Sauce
- Baked Asparagus and Sun Dried Tomato Tartlet with Isle of Mull Cheddar ✓

DESSERTS

- Christmas Pudding with Crème Anglaise au Cognac
- Selection of Cheese with Red Onion Chutney and Crackers
- Profiteroles with Butterscotch Sauce and Vanilla Ice Cream
- White Chocolate Cheesecake with Blueberry Compôte
- Coffee and Mints



£24.50

A deposit of £10.00 per person is required to confirm a booking, payable within 7 days of making the reservation. Deposits are non-refundable and non-transferable.

FESTIVE DINNER

RESTAURANT 47



Served 7.00 pm - 9.00 pm
Friday 1st December - Sunday 24th December and Tuesday 26th December

STARTERS

- Spiced Butternut Squash Soup with Coconut Milk and Ginger ✓
- Gressingham Duck Terrine with Cumberland Sauce and Handmade Oatcakes
- Fan of Seasonal Melon with Prawns and Lime Mayonnaise
- Grilled Goat's Cheese Salad with Baby Beetroot, Herb Croutons and Balsamic Glaze ✓

MAINS

- Traditional Roast Turkey with Trimmings and Cranberry Sauce
- Blackened Cajun Salmon with Couscous and Raita
- Beef Bourguignon topped with a Grain Mustard and Gruyere Crouton
- Maize fed Chicken Suprême wrapped in Dry Cure Smoked Bacon served on Haggis with a Peppercorn and Whisky Sauce
- Grilled Sirloin Steak with a Garlic and Herb Butter (£5.00 supplement)
- Baked Asparagus and Sun Dried Tomato Tartlet with Isle of Mull Cheddar ✓

DESSERTS

- Christmas Pudding with Crème Anglaise au Cognac
- Selection of Cheese with Red Onion Chutney and Crackers
- Profiteroles with Butterscotch Sauce and Vanilla Ice Cream
- White Chocolate Cheesecake with Blueberry Compôte
- Coffee and Mints



£24.50

A deposit of £10.00 per person is required to confirm a booking, payable within 7 days of making the reservation. Deposits are non-refundable and non-transferable.



FESTIVE DISCO PARTY NIGHTS

Friday 8th, Friday 15th, Sunday 17th and Wednesday 20th December 2017.
Arrival 7.00 pm for a 7.30 pm meal, dancing to the sounds of our resident DJ until 12.45 am. Inclusive of a 3 course dinner, crackers, balloons and party poppers.

STARTERS

Cream of Carrot, Parsnip and Coriander Soup ✓
Gressingham Duck Terrine with Cumberland Sauce and Handmade Oatcakes

MAINS

Traditional Roast Turkey with Trimmings and Cranberry Sauce
Blackened Cajun Salmon with Raita
Baked Asparagus and Sun Dried Tomato Tartlet with Isle of Mull Cheddar ✓

DESSERTS

Christmas Pudding with Crème Anglaise au Cognac and Vanilla Ice Cream
White Chocolate Cheesecake with Blueberry Compôte
Coffee and Mints

£34.00



Reservation Policy - Provisional bookings are held for a period of 7 days, after which time a deposit of £15.00 per person is required. Balance due in full 21 days before party date. 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 Nights are restricted to those guests attending the full package; extra guests will not be admitted. Deposits are non-refundable and non-transferable.

FESTIVE DISCO PARTY NIGHTS

Saturday 9th, Saturday 16th, Friday 22nd and Saturday 23rd December 2017
Arrival 7.00 pm for a 7.30 pm meal, dancing to the sounds of our resident DJ until 12.45 am. Inclusive of a 3 course dinner, crackers, balloons and party poppers. Champagne cocktail on arrival.

STARTERS

Cream of Carrot, Parsnip and Coriander Soup ✓
Gressingham Duck Terrine with Cumberland Sauce and Handmade Oatcakes
Fan of Seasonal Melon with Prawns Marie Rose

MAINS

Traditional Roast Turkey with Trimmings and Cranberry Sauce
Blackened Cajun Salmon with Raita
Grilled 8oz Rib Eye Steak with Green Peppercorn and Cognac Sauce *(served medium)*
Baked Asparagus and Sun Dried Tomato Tartlet with Isle of Mull Cheddar ✓

DESSERTS

Christmas Pudding with Crème Anglaise au Cognac and Vanilla Ice Cream
White Chocolate Cheesecake with Blueberry Compôte
Selection of Cheese with Red Onion Chutney and Crackers
Coffee and Mints

£44.00

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CHRISTMAS DAY

£74.00
PER ADULT

1.00 pm sitting in Restaurant 47 and Canmore Room
3.00 pm sitting in the Elgin Suite and Canmore Room
Please arrive approximately 30 minutes prior to the sitting time.

STARTERS

Duck Liver and Pink Peppercorn Parfait with Cumberland Sauce and Toasted Brioche

Fan of Seasonal Melon with Prawns and Lime Mayonnaise

Smoked Suprême of Chicken with Waldorf Salad

Grilled Goat's Cheese served on Wild Rocket and Endive with Herb Croutons,
Baby Beetroot and Balsamic Glaze ✓

SOUP

Red Lentil and Smoked Ham Broth

MAINS

Traditional Roast Turkey with Trimmings and Cranberry Sauce

Baked Fillet of Halibut on a Tomato, Chick Pea and Chorizo Stew

Grilled Sirloin Steak with a Peppercorn and Whisky Sauce

Breast of Guinea Fowl wrapped in Dry Cure Smoked Bacon with Creamed Savoy Cabbage
and Stornoway Black Pudding

Baked Asparagus and Sun Dried Tomato Tartlet with Isle of Mull Cheddar ✓

DESSERTS

Christmas Pudding with Crème Anglaise au Cognac and Vanilla Ice Cream

White Chocolate Cheesecake with Blueberry Coulis

Lemon and Lime Posset with Fresh Raspberries and Mint

Selection of Scottish and Continental Cheese with Red Onion Chutney
and Handmade Oatcakes with a Complimentary Glass of Port

Coffee and Mincemeat Pies

£45.00
PER CHILD
5-12

£18.00
PER INFANT
UNDER 5'S

Reservation Policy - A deposit of £25.00 per person is required to confirm a booking, payable within 7 days of making the reservation. In the event of a cancellation or no show after the full balance has been paid, we regret that no monies will be refunded. Balance due in full by the 15th December 2017. Deposits are non-refundable and non-transferable.

HOGMANAY DINNER DANCE

7.00 pm for a 7.30 pm meal, dancing to the sounds of Key West until 1.00 am.
Champagne cocktail on arrival followed by a delicious 4 course meal with crackers,
balloons and party poppers.
Glass of Champagne or Pitbauchlie Malt Whisky served at midnight.

STARTERS

Oak Smoked Scottish Salmon with Prawns Marie Rose

Pâté Maison with Cumberland Sauce and Toasted Brioche

SOUP

Cullen Skink

MAINS

Roast Sirloin of Beef with Red Wine Gravy and Yorkshire Pudding

Breast of Pheasant wrapped in Dry Cure Smoked Bacon with Creamed Savoy Cabbage
and Stornoway Black Pudding

Baked Asparagus and Sun Dried Tomato Tartlet with Isle of Mull Cheddar ✓

DESSERTS

Selection of Scottish and Continental Cheese with Red Onion Chutney
and Handmade Oatcakes with a Complimentary Glass of Port

Pot au Chocolate laced with Glayva
and served with Heather Honey Ice-cream

Coffee and Shortbread



£82.00

HOGMANAY DINNER DANCE PACKAGE

Why not attend the Hogmanay Dinner Dance, stay overnight
and depart after breakfast on the 1st of January 2018.
£120.00 per person sharing a standard bedroom.
Upgrade to the deluxe bedroom £130.00 per person.
Single rooms available from £150.00.

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