

CHRISTMAS MENU

Available everyday 12pm-10pm Served in the Main bar and Devils Cut for private events

STARTERS

Honey Roasted Butternut Squash Soup

Toasted pumpkin seeds with crusty bread and butter

Pickled Beetroot and Goats Cheese Salad

Orange and chervil dressing

Duck Liver Pâté

Caramelised onion chutney, salad and garlic crostini

Beetroot Cured Salmon

Pickled baby cornichons, dill cream cheese, radish

MAINS

Roast Turkey Roulade

Stuffed and wrapped in prosciutto and all the trimmings

Roast Ribeye of Beef

Horseradish mash with a wild mushroom and thyme jus

Baked Sea Bass

Fondant potato, carrot and cumin puree and wilted greens

Handmade Pumpkin and Sage Tortellini

Sundried tomato and herb butter

Caramelised Onion and Thyme Risotto

Parmesan shavings and crispy onion rings

DESSERTS

Traditional Christmas Pudding

Brandy sauce

Selection of Scottish Cheeses

Grapes, celery and highland oatcakes

Drambuie Chocolate Profiteroles

Chantilly cream and winter berries

Vanilla Panna Cotta

Macerated berries and butter shortbread

Sunday to Wednesday £30 per person

Thursday to Saturday £35 per person

***including a glass of prosecco on arrival**

(a discretionary 10% service charge will be added to the final bill for parties of 6 or more)

DEVILS CUT

PARTY NIGHTS & PRIVATE FUNCTIONS

With capacity for up to 130 guests, Devils Cut provides a quirky alternative to the traditional office party. Greet your guests with a glass of bubbles on arrival and select your favourites from our fabulous buffet options, then relax and enjoy that festive feeling!

Christmas 3 Course Menu
Sunday to Wednesday £30 per person
Thursday to Saturday £35 per person

DEVILS CUT FESTIVE PARTIES

Our infamous party nights are back this year by popular demand!
Arrival glass of Prosecco, 3 course meal and DJ

Fridays & Saturdays at 7:30pm £47.50 per person
Fridays at 2pm £42.50 per person

*Minimum spends apply for private hire**

CANAPÉS & BUFFET MENU

**Kilted sausages tossed
in a honey mustard**

**Chicken liver pate on a
mini highland oatcake**

**Scottish smoked salmon and
dill cream cheese roulade**

**Baked Portobello mushroom,
topped with brie and cranberry**

**Veggie haggis pakoras
with Irn Bru chilli jam**

**Tempura battered North Atlantic king
prawn, with sweet chilli sauce**

**Scottish Arran smoked
cheddar with red onion
chutney on an oatcake**

**Spiced lamb koftas
with mint yogurt dip**

**Christmas pudding
served canapé style**

Mince pies

Canapes and Bubbles (6 options) £15 per person
Canapes and Bubbles (10 options) £22.50 per person

(a discretionary 10% service charge will be added to the final bill for parties of 6 or more)

CHRISTMAS DAY

Served from 1pm-4pm

STARTERS

Lentil Soup

Crispy lardons, crusty bread and butter

Baked Whole Camembert

Cranberry relish and bread

Brussels Pâté

Salad, gooseberry chutney and garlic crostini

Smoked Salmon Gravdax

Crispy sea weed and crayfish salad

MAINS

Roast Turkey Roulade

Stuffed and wrapped in prosciutto and all the trimmings

Fillet of Beef

Haggis stovies with peppercorn sauce

King Prawn, Kale & Sundried Tomato Linguine

Garlic and basil sauce

Handmade Spinach & Ricotta Ravioli

Tomato and herb butter

DESSERTS

Traditional Christmas Pudding

Brandy sauce

Selection of Scottish Cheeses

Grapes, celery and highland oatcakes

Drambuie Chocolate Drizzled Profiteroles

Vanilla cream and winter berries

Spiced Plum Crumble

Dairy ice cream

**£55 per person including a glass of Moët & Chandon
£28 for children aged 5-12 (children under 5 go free)**

(a discretionary 10% service charge will be added to the final bill for parties of 6 or more)

HOGMANAY

GALA DINNER

Join us in main bar for an elegant evening of New Year glamour. Our package includes champagne, a selection of canapés and a three course meal. Our live act will then take to the stage to see you into the New Year!

Champagne reception at 7:30pm, Dinner served at 8pm
£60 per person

***includes ticket price for entry and service charge**

CANAPES

Haggis Filo Parcel
In-bru chilli jam

**Smoked Mackerel, Spring
Onion & Salmon Fishcake**

**Sundried Tomato & Goats
Cheese Arancini**

STARTERS

Mushroom & Tarragon Soup
White truffle oil and bread roll

Haggis, Neeps & Tattie Tower
Whisky sauce

Lemon Dressed Crab Salad
Toasted crostini

MAINS

**Smoked Cheese &
Caramelised Onion Risotto**
Topped with rocket

Maple Glazed Salmon Fillet
Sweet potato mash and greens

Braised Beef Rib
Fondant potato, seasonal vegetables and
roast parsnip puree

DESSERTS

Selection of Scottish Cheeses
Grapes, celery, highland oatcakes and plum chutney

Cranachan Sundae
Scottish raspberries and butter shortbread

Cinnamon Churros
Drambuie chocolate dip

MAKE A NIGHT OF IT

Why not make a night of it and stay with us over the festive period!

Preferential room rates available when booking your Christmas party or dinner.

For the best available rates, please contact us on **0131 247 7007**
or events@angelssharehotel.com.

Terms and Conditions: Bookings are subject to availability. A non-refundable deposit of £10 per person is required upon booking to secure your reservation. Full payment is due 4 weeks prior to the date of the booking and is non refundable. A discretionary service charge of 10% will be added to your bill for parties of 6 or more. Minimum spends for private dining and private hire apply.