



STILL TO COME IN 2019

Christmas Fayre

Sunday 24th November ■ 11am - 3pm ■ FREE

Festive Piano Concert - Afternoon Tea

Sunday 8th December ■ 12noon ■ £25pp

Classical Festive Recital

Sunday 15th December ■ 2.30pm ■ £8.50pp

Festive Piano Concert - Supper

Thursday 19th December ■ 7pm ■ £25pp

Hogmanay Dinner Dance

Tuesday 31st December ■ 7pm ■ £85pp

FESTIVE





FESTIVE DINING & PARTY PACKAGES

Why not consider a private lunch or dinner for your celebrations in one of our unique events spaces.

SAMPLE MENU

Duck liver parfait with apricot chutney and brioche toast.

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Turkey, pancetta and stuffing roulade with all the trimmings.

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Christmas pudding with vanilla ice cream and brandy anglaise.

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Freshly brewed tea, coffee and mini mince pies

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Christmas Dining Packages include:
Room Hire ■ Prosecco Reception ■ Menu

Lunch - 2 Course Menu from £28pp
Dinner - 3 Course Menu from £38pp

We can create a personalised package to suit your requirements, get in touch for full details of all menu and drinks options. Possibilities include:

DJ ■ Drinks Package ■ Cocktail Kilners



ART LOVER'S CAFÉ FESTIVE MENU

Served Daily 12 noon until 4pm
Sunday 24th November until Christmas Eve

STARTER

Soup of the day with homemade bread.

Duck liver parfait with apricot chutney and brioche toast.

Confit chicken leg roulade with spiced prunes and pickled carrots.

Classic smoked salmon, caper, shallot and a lemon mayo with farmhouse bread.

Scottish crab and prawn with avocado puree, pickled kohlrabi and sour dough crisp.

Roasted beetroot and butternut squash salad with goat's cheese and toasted pumpkin seeds.

MAIN COURSE

Braised lamb neck fillet with mashed potatoes celeriac puree, baby onion and lamb jus.

Turkey, pancetta and stuffing roulade with all the trimmings.

Scottish sea trout, crushed potatoes, winter greens and lemon hollandaise sauce.

Fillet of cod with sautéed potatoes, cauliflower and samphire with a caper and golden raisin dressing.

Treacle glazed ox cheek with fondant potato, watercress and a smoked bacon and mushroom jus.

Pecorino gnocchi with butternut squash, kale, toasted pumpkin seeds and sage butter sauce.

DESSERT

Sticky toffee pudding with banana ice cream and almond tuile.

Baked apple tart tatin with salted caramel ice cream.

Christmas pudding with vanilla ice cream and brandy anglaise.

Baked vanilla crème brûlée, white chocolate and cranberry cookies.

Selection of cheese and crackers with quince.

Selection of ice cream and sorbet.

2 Courses £18.50 ■ 3 Courses £22.50