



Our **Christmas Menu** will be available alongside our normal lunch and evening menu from:

FRI. 1ST DECEMBER - SAT. 23RD DECEMBER

LUNCHES SERVED

12 - 2pm Monday - Friday*

12 - 3pm Saturday/Sunday

EVENING MEALS SERVED

6 - 9pm Monday - Saturday

5.30 - 8.30pm Sunday**

*On Friday 8th December and Friday 15th we have two sittings for Lunch in the Conservatory:
12.00pm (table required back by 3.00pm) or 4.00pm (table required back by 7.00pm)
Evening meals will begin at 7.45pm

**We will not be serving food on the evenings of Sunday 24th or Sunday 31st

Please note we are closed on Christmas Day and New Year's Day.

To make a booking or for more information please contact us on 01224 322555

Only the Christmas Menu is subject to £10.00 deposit per person payable by 1st November 2017.
This will be credited against your bill on the day.

Everyone in your Party must dine from the same menu (Christmas or Normal).

Pre ordering your meals by fax/email before your booking is very much appreciated for tables over six persons.

Please find our downloadable pre order form at www.dutchmill.co.uk/restaurant

THE DUTCH MILL HOTEL • 7 QUEENS RD • ABERDEEN • AB15 4NR
01224 322555 • info@dutchmill.co.uk • www.dutchmill.co.uk

Christmas Menu - available between Fri 1st Dec and Sat 23rd Dec 2017

Traditional Scotch Broth With crusty bread roll and butter	£4.95
Red Lentil, Sweet Potato & Coconut Soup (V) (VG) (G/F) With crusty bread roll and butter (G/F bread available)	£4.95
Homemade Chicken Liver Pâté (GF) Served with melba toast and red onion chutney (G/F bread available)	£5.95
Smoked Salmon Mousse (G/F) Served with oatcakes, salad garnish and balsamic syrup (G/F oatcakes available)	£6.45
Pearls of Melon with Refreshing Sorbet (V) (VG) (G/F) Honeydew melon marinated in Drambuie & mint syrup topped with a scoop of orange sorbet	£5.95



Royal Deeside Turkey Traditionally trimmed with chipolata bacon roll, skirlie and gravy	£15.95
Fillet of Salmon (G/F) Oven baked with a honey and wholegrain mustard sauce	£15.95
8oz Sirloin Steak (G/F) Chargrilled medium if unspecified and topped with a Chasseur sauce	£24.95
Chicken Rob Roy Chargrilled chicken breast resting on a slice of black pudding finished with a creamy whisky sauce (G/F without black pudding)	£15.95

All main courses above are served with roast potatoes, boiled potatoes and chefs vegetables of the day

Stuffed Sweet Peppers (V) (VG) Oven baked peppers stuffed with a mixed bean chilli served with rice, boiled and roast potatoes	£14.95
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Sticky Toffee Pudding served with Fresh Cream (V)	£5.95
Trio of Luxury Ice Creams (V) (G/F without wafer)	£5.95
Christmas Pudding served with a Brandy Sauce (V)	£5.95
Cinnamon Poached Pear with Fresh Raspberries, Meringue Kisses and Peach Coulis (V) (G/F) (Vegan meringues available)	£5.95
Cheese and Biscuits - Brie, Stilton, Mature Cheddar (V)	£7.95
Coffee with Homemade Tablet	£2.75

This Menu is subject to a £10.00 deposit per person due by 1st November 2017 to secure your table

Dietary information - (V) Vegetarian (VG) Vegan (G/F) Gluten Free