

Going to the Panto? Give your night extra sparkle with our delicious, great value Pre Theatre Dinner



## PRE-THEATRE DINNER MENU

**Roast Tomato & Basil Soup** with Crusty Bread (v) (gf)

**Chicken Liver Parfait** (with a hint of Whisky) (gf)  
with Brioche Bread and Red Onion Marmalade

**Smoked Paprika Whitebait** on Whole Grain Mustard Mayo with Dressed Leaves

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**Pan Seared Chicken Breast** with Creamy Mashed Potato, Winter Vegetables and Macallan Whisky Sauce

**Sea Trout** with a Tomato and Parmesan Rigatoni

**Five Bean & Tomato Cassoulet** (v)(gf) served with Creamy Mashed Potato

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**Traditional Cranachan** with Scottish Shortbread

**Trio of Rizza's Ice Creams** (gf) with a Chocolate Curl

**2 COURSES £10**

**3 COURSES £12**

5 – 6.30pm WEDNESDAYS TO SATURDAYS

22 NOVEMBER TO 9 DECEMBER

Diners Must Vacate Table By 7.15pm

**BOOKING REQUIRED**

### Terms and Conditions:-

- Christmas Day advance booking required.
- All bookings paid in full by **1 December 2017**
- If full payment not received by due date, booking will be cancelled within 2 days
- After full payment no refunds for any reason
- No reduction in price for any requested variations to the menu.
- Discount of 50% for children under 10 years
- Pre-order is required 14 days prior to event
- Bandstand reserves the right to amend menus or entertainment without prior notice.

### ENTERTAINMENT

**Fri 22 Dec THE LOW DOWN**

**Sat 23 Dec MOTHER'S RUIN**

**Christmas Eve RANT**

**Sat 30 Dec EZRA**

**Hogmanay VOODOO LOUNGE**

### BOOKINGS

**Tel: 01667 452341**

**BANDSTAND RESTAURANT**

Braeval Hotel, Crescent Rd, Nairn IV12 4NB

email: [info@braevalhotel.co.uk](mailto:info@braevalhotel.co.uk)



**BANDSTAND  
RESTAURANT**

*Christmas Menus*



**5 COURSES**  
**£50 p/p**

## CHRISTMAS DAY

12 .30 & 3.30 pm



### STARTERS

#### **PUMPKIN & GINGER SOUP**

with Crusty Bread and Butter (v)(gf)

#### **PAN SEARED PIGEON BREAST**

on Bacon and Puy Lentil Stew with a Rosemary Jus (gf)

#### **BUTTER POACHED SMOKED SALMON**

with Apricot Cous Cous and Blue Berry Dressing

#### **SOFT POACHED DUCK EGG**

on Steamed Asparagus with Béarnaise Sauce and Red Amaranth (v)(gf)

#### INTERMEDIATE - LEMON SORBET

### MAIN COURSES

#### **TRADITIONAL ROAST TURKEY**

with Chipolatas, Brussel Sprouts, Honey Roasted Carrot and Parsnip Batons, Mashed Potato, Cranberry Sauce and Turkey and Rosemary Gravy

#### **SIRLOIN STEAK**

8 oz prime quality 28 day matured Scottish steak with Portobello Mushroom, Roasted Tomato, Pepper Sauce and Chips (gf) *(price supplement £5)*

#### **VENISON PITHIVIER**

in Short Crust Pastry with Lapsang Souchong Potato Mash, Buttered Kale and a Juniper Jus

### MAIN COURSES CONTINUED

#### **CHAR GRILLED AUBERGINE, COURGETTE AND GOATS CHEESE TERRINE**

with Chic Pea and Pine Nut Ratatouille (v)(gf)

#### **PAN SEARED HALIBUT**

Crushed Herb Potato, Romanesco Broccoli with a Bacon and Cherry Tomato Sauce (gf)

### DESSERTS

#### **TRADITIONAL CHRISTMAS PUDDING**

served with Clotted Cream Ice Cream

#### **DARK CHOCOLATE TORTE**

with White Chocolate Sauce

#### **VANILLA & MACALLAN WHISKY CRÈME BRULEE**

served with Homemade Ice Cream and Raspberry Compote (gf)

**LOCAL SCOTTISH CHEESES** with fresh Apple, Celery, Grapes and Nair's Oatcakes (gf)

#### **LUXURY FRUIT SALAD**

served with Champagne Sorbet and Mango Ice Cream (gf)

### TO FINISH

Tea and Coffee with Warm Mini Mince Pies

## PRE CHRISTMAS MENU

**Winter Vegetable Broth** with Cheese Crouton (v)(gf)  
**Smoked Haddock & Cheddar Croquette** with Chervil & Lime Crème Fraiche and Dressed Rocket  
**Orange & Thyme Duck Liver Pate** with Pear & Plum Chutney, Toasted Brioche and Chilli drizzle  
**Haggis Bon Bons** with Creamy Garlic Mushrooms

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**Roast Turkey** with all the traditional accompaniments

**8 oz Scottish Sirloin Steak** with Mushroom, Tomato, Pepper Sauce and Chips (**£5 supplement**) (gf)

**Salmon Fillet**, Red Pepper and Parmesan Risotto (gf)

**Roasted Stuffed Peppers** with Aubergine & Zucchini Cous Cous and Spiced Tomato Coulis (v)(gf)

**Braised Pork Belly and Black Pudding Roulade** with Fondant Potato, Braised Red Cabbage and Cider Sauce

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**Christmas Pudding** with Clotted Cream Ice Cream  
**Winter Berry & Mulled Wine Panacotta** (gf)  
**Mint Oreo Cheesecake** with Mint Chocolate Ice Cream  
**Trio of Ice Creams** with Chocolate Curl (gf)  
**Luxury Fruit Salad** with Fresh Pouring Cream (gf)

**2 COURSES £18**  
**3 COURSES £22**

**1 – 24 DECEMBER (except Sundays)**  
**12 – 2.30PM & 6 – 9PM**  
**BOOKING REQUIRED**