



GARVOCK
HOUSE HOTEL

FESTIVE 2021



PARTY NIGHT MENU

Fri 3rd, Sat 4th, Fri 10th, Sat 11th, Fri 17th December

£45.00 pp

7.00pm arrival for 7.30pm meal

Disco 9.45 – 1.00am

Oak smoked salmon, salmon & king prawn mousse
pink grapefruit & watercress dressing

Pressed duck leg terrine
juniper berry & orange syrup, plum chutney & ciabatta thins

Roasted plum tomato & mascarpone soup
sea salt croutons

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Roast turkey breast, chestnut, sage & leek stuffing
bacon, chipolata & cranberry & port sauce

Ribeye steak
with mini steak & onion bridie, Guinness jus

Roasted root vegetable & pulse parcel, onion puree
mushroom & tarragon cream

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Christmas pudding
brandy custard

Chocolate & Baileys cheesecake
chocolate sauce, sticky oranges & vanilla ice cream

Cheese plate
quince, grapes, celery & oat cakes

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Coffee & tablet





TWIXMAS

From 26th December - 30th December

Escape for a wee short break

3 course dinner, bed & breakfast

£68.25 pp per night (based on 2 sharing)

CHRISTMAS PARTY NIGHT SPECIAL OFFER

Top the evening off, by staying in one of our rooms & enjoy a relaxing breakfast the following morning.

£45.00 pp

CHRISTMAS DAY LUNCH

£100 pp | Children under 12 £50

ORGANISING A PARTY?

Catering for private parties up to 120 persons, offering menus to suit your individual requirements. Or, if you're too busy to celebrate in December, we can arrange your own bespoke party in January!

Menus subject to ingredient availability. Dietary requirements catered for.





FESTIVE MENU

Lunch & evening, 6th – 23rd December

£30.00 pp

Tian of prawns with Marie Rose sauce
King prawns, smoked salmon & lemon gel

Duo of melon with clementine sorbet
& spiced cinnamon syrup

Butternut squash soup
with chilli cream

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Roast turkey breast, chestnut, sage & leek stuffing
bacon, chipolata & cranberry & port sauce

Fillet of cod with herb crust
pea, shallots & pancetta ragout with crispy leeks

Flat iron steak with confit tomato, mushrooms
crispy red onions & Diane sauce

Roasted vegetable pithivier
spiced cumin & coriander cream

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Christmas pudding
brandy custard

Vanilla brulee
shortbread, rhubarb ice cream

Cheese plate
grapes, chutney & crackers

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Coffee & tablet





CHRISTMAS EVE DINNER

£40.00 pp

Assiette of seafood

pickled cucumber, caviar & herb crème fraiche, sesame puff twist

Pressed game terrine

spiced pear chutney, toasted sour dough bread

Wild mushroom, asparagus & leek tartlet

Isle of Mull rarebit crust

Green pea & ham veloute

mint foam, pancetta shards

Roast turkey breast, chestnut, sage & leek stuffing

bacon, chipolata & cranberry & port sauce

Grilled sirloin steak garni

cracked black peppercorn sauce

Medley of fish with prawn & lobster linguine

garlic ciabatta

Twice baked blue cheese soufflé

pear & nut salad

Christmas pudding

brandy custard

Lemon & lime ginger crunch

raspberry sorbet

Cheese plate

quince, grapes, & oat cakes

Coffee & tablet



TERMS & CONDITIONS OF BOOKING

A non refundable deposit of £15.00 per person
will be required on booking.

All bookings will be treated as provisional
and only held for 14 days pending payment
of the appropriate deposit.

Full payment of the balance is required by
Friday 5th November.

No refunds of monies paid will be made
for cancellations or decreases in numbers
unless we are able to resell the space.

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