

# Festive Dining @ Bistro 33

Available 1st to 23rd December

**2 COURSES - £16.95**

**3 COURSES - £21.95**

## STARTERS:

*Leek & Potato Soup with Croutons and Crispy Bread*

*Prawn & Apple Cocktail*

*"Royal Mushrooms"*

*Mushrooms filled with Garlic Cream Cheese, deep fried in Chefs' Batter and served in a pool of Cheese Sauce.*

*Chicken Liver Pâté*

*drizzled with warm Marmalade Compote & served with Melba Toast*

## MAINS:

*Traditional Turkey*

*garnished with Kilted Chipolatas, Chestnut Stuffing, Seasonal Veg and Cranberry & Thyme Jus*

*Roast Pork Belly*

*with Caramelised Onions, Mustard Mashed Potatoes and Apple Puree*

*Fillet of Salmon*

*dressed with Orange & Cranberry Sauce*

*Steak Pie*

*with Christmas Fayre Trimmings*

*Pastry Crown (v)*

*filled with Cheese, Broccoli and Potato*

## DESSERTS:

*Christmas Pudding & Brandy Creme Anglaise*

*Profiteroles with Chefs' Chocolate Sauce & Ice Cream*

*Butterscotch Sticky Toffee Pudding*

*Raspberry Cheesecake & Cream*

*Lemon Meringue Sundae*

## TO FINISH:

*Coffee & Mince Pies*

**Served Daily - 12PM - 2PM // 5PM - 8PM**

**Private dining available for larger bookings**

**For Bookings:**

**Tel - (01307) 462979 - [info@royalhotelangus.com](mailto:info@royalhotelangus.com)**