

We are delighted to announce our Superb Christmas Programme which will make The Abbotsford Hotel your first choice for Christmas Festivities.

FESTIVE LUNCH - £15.95 PER PERSON
(£5 per person non-refundable deposit)

FESTIVE DINNER - £26.50 PER PERSON
(£10 PER PERSON NON-REFUNDABLE DEPOSIT)

In the air conditioned Overtoun Suite we are delighted to offer you a selection of dates at which you can dance away to a superb selection of Christmas favourites and latest sounds supplied by our in-house DJ. Please note that Parties of 20+ may need to be set on 2 adjacent tables.

DISCO PARTY NIGHTS ARE AVAILABLE ON:

Friday 9th December 2011 • Saturday 10th December 2011
Thursday 15th December 2011 • Friday 16th December 2011

Saturday 17th December 2011

(Max 150 tickets available)
£36.00

STAY THE NIGHT

Why not finish off your Christmas Festivities in style?

Don't worry about getting home. We can offer 33 well appointed bedrooms all with en-suite facilities including satellite TV, trouser press and hairdryer. Single rooms are available at £50.00 per person and Twin or Double rooms are available at £35.00 per person for overnight stay and full Scottish breakfast.

HOGMANANY EXTRAVAGANZA (OVER 21'S ONLY)

This year we are hosting an entertaining night featuring music from Inseparable. The show starts at 9pm right through till 1am.

(Max 150 tickets available)
£16.50

FESTIVE PRICES

Festive Lunch £15.95 per person
(£5 per person non-refundable deposit)

Festive Dinner £26.50 person
(£10 per person non-refundable deposit)

Party Nights £36.00 per person
(£10 per person non-refundable deposit)

CHRISTMAS DAY

Bookings from 1pm – 2.45 pm

Adults £53.50 per person
(£10 per person non-refundable deposit)
Children Aged 7 – 12 yrs £26.75 per person
(1/2 Portion, no deposit required)
Children Aged 2 – 6 yrs £17.00 per person
(Set kids menu, no deposit required)

HOGMANAY TICKETS

£16.50 per person (over 21's only)

BOOKING PROCEDURE + T&C'S

All bookings must be accompanied by the required deposit, please note all deposits are non-refundable. We regret that we are not able to accept any bookings without a deposit. The balance is payable 14 days prior to your booking. Refunds of BALANCE (excluding deposit) ONLY given when cancellation received with minimum 14 days notice prior to function date.

The Abbotsford Hotel, Stirling Road, Dumbarton G82 2PJ

Tel: 01389 733304 Fax: 01389 742599

E-Mail: info@abbotsfordhotel.com

Please note: Hotel closing Christmas Day at 6 pm & closed all day New Year's Day

Christmas at The Abbotsford



Programme of Events

2011



www.abbotsfordhotel.com

FESTIVE LUNCH

HOMEMADE SOUP OF THE DAY

CREAM CHEESE, CHIVE & SMOKED SALMON TERRINE

SET ON A BED OF LEAVES, WITH CITRUS DRESSING

FANNED MELON

GALIA MELON SERVED WITH A BLACKCURRANT SORBET



TRADITIONAL ROAST TURKEY

SERVED WITH ABBOTSFORD STUFFING, BACON, CHIPOLATAS & HOMEMADE JUS

BRAISED BEEF STEAK

SERVED WITH A RED WINE & MUSHROOM SAUCE

POACHED FILLET OF HADDOCK

WITH A WHITE WINE & TARRAGON CREAM

VEGETABLE PARCEL

VEGETABLES WRAPPED IN FILO PASTRY, OVEN BAKED & SERVED WITH CRISP SALAD LEAVES & A PIMENTO CREAM SAUCE

THE ABOVE DISHES ARE SERVED WITH CHEFS SELECTION OF VEGETABLES & POTATOES



TRADITIONAL CHRISTMAS PUDDING

SERVED WITH BRANDY SAUCE

TOFFEE CHEESECAKE

SERVED WITH CHANTILLY CREAM

DAIRY ICE CREAM



TEA OR COFFEE

FESTIVE DINNER/PARTY NIGHT

HOMEMADE SOUP OF THE DAY

PRAWN MARIE ROSE

SUCCULENT PRAWNS SERVED IN A MARIE ROSE SAUCE & SET ON A BED OF CRISP LEAVES

SMOKED CHICKEN & FRESH HERB TERRINE

SERVED ON A BED OF CRISP LEAVES DRESSED WITH A ROSEMARY OIL

FETA CHEESE & CRANBERRY SALAD

FRESH CRANBERRIES & FETA CHEESE TOSSED WITH CRISP LEAVES WITH A LIGHT DRESSING



TRADITIONAL ROAST TURKEY

SERVED WITH ABBOTSFORD STUFFING, BACON, CHIPOLATAS & FINISHED WITH A HOMEMADE JUS

8OZ (227G APPROX) SIRLOIN STEAK

SERVED WITH A WHISKY & RED ONION SAUCE

FILLET OF SALMON

TOPPED WITH AN OAT & HERB CRUST, OVEN BAKED & FINISHED WITH A CHIVE & PRAWN CREAM SAUCE

ALL THE ABOVE DISHES ARE SERVED WITH CHEFS SELECTION OF VEGETABLES & POTATOES

VEGETABLE RAVIOLI

SERVED IN A CREAMY TOMATO SAUCE, ACCOMPANIED BY GARLIC BREAD



TRADITIONAL CHRISTMAS PUDDING

SERVED WITH BRANDY SAUCE

BAILEYS CARAMEL PROFITEROLES

PROFITEROLES SMOTHERED WITH A BAILEYS CARAMEL SAUCE

TOFFEE CRUNCH PIE WITH DIME BAR

SERVED WITH CHANTILLY CREAM



TEA OR COFFEE

CHRISTMAS DAY MENU

CONFIT OF DUCK

SERVED ON SALAD LEAVES WITH A CHERRY & MULLED WINE SAUCE

CROWN OF GALIA MELON

HALF GALIA MELON FILLED WITH CHAMPAGNE SOAKED STRAWBERRIES

SMOKED SALMON & PRAWNS

PRAWNS WRAPPED IN SMOKED SALMON, SET ON A BED OF DRESSED LEAVES WITH A LIME CRÈME FRAICHE



CREAM OF TOMATO & BASIL SOUP

COCK-A-LEEKIE SOUP



TRADITIONAL ROAST TURKEY

SERVED WITH ABBOTSFORD STUFFING, BACON, CHIPOLATAS, ROAST POTATOES & HONEY ROAST VEGETABLES & A RICH ROAST JUS

BEEF WELLINGTON

FILLET STEAK WRAPPED IN PUFF PASTRY WITH PATE, A MUSHROOM & ONION DUXELLE & FINISHED WITH A GLAYVA SAUCE

FILLET OF SALMON

FILLET OF SALMON FINISHED WITH AN ASPARAGUS & WHITE WINE CREAM SAUCE

MEDITERRANEAN VEGETABLE TART

ROASTED VEGETABLES IN A PASTRY CASE SERVED WITH A SUNDRIED TOMATO COUS COUS



TRADITIONAL CHRISTMAS PUDDING

SERVED WITH A BRANDY SAUCE

ICED DRAMBUIE SOUFFLÉ

SERVED WITH WINTER BERRIES

DARK CHOCOLATE TRUFFLE

SERVED WITH CHANTILLY CREAM

SELECTION OF CHEESE & BISCUITS



TEA OR COFFEE

PETIT FOURS