



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

**FESTIVE LUNCH - £14.95 PER PERSON**  
(£5 per person non-refundable deposit)

**FESTIVE DINNER - £25.50 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 in 2 adjacent tables.

**DISCO PARTY NIGHTS ARE AVAILABLE ON:**

Friday 4th December 2009 • Saturday 5th December 2009  
Friday 11th December 2009 • Saturday 12th December 2009  
Thursday 17th December 2009 • Friday 18th December 2009

~~Saturday 19th December 2009~~

(Max 150 tickets available)  
£35.00

**STAY THE NIGHT**

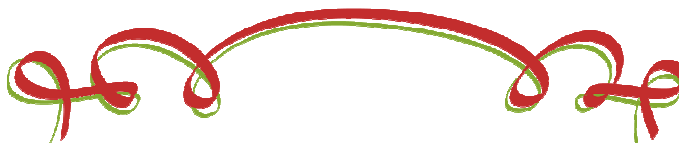
Why not finish off your Christmas Festivities in style?

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 £14.95 per person  
(£5 per person non-refundable deposit)

Festive Dinner £25.50 person  
(£10 per person non-refundable deposit)

Party Nights - £35.00 per person  
(£10 per person non-refundable deposit)

**CHRISTMAS DAY**

Bookings from 1pm – 2.45 pm

Adults £49.50 per person  
(£10 per person non-refundable deposit)

Kids Aged 2 – 6 £15.00 per person  
(no deposit required)

Kids Aged 7 – 12 £25.00 per person  
(1/2 Portion)  
(no deposit required)

**HOGMANAY TICKETS**

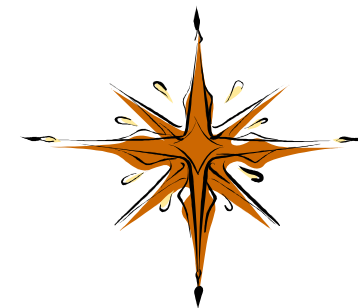
£16.50 per person (over 21's only)

**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*

*2009*



www.abbotsfordhotel.com

## FESTIVE LUNCH

### SOUP DE JOUR

### NEST OF MELON & PARMA HAM

FINISHED WITH A HOMEMADE MIDORI SYRUP

### HOMEMADE CHICKEN LIVER PATE

ACCOMPANIED BY CRISPY SALAD LEAVES & REDCURRANT JELLY



### TRADITIONAL ROAST TURKEY

SERVED WITH ABBOTSFORD STUFFING, BACON, CHIPOLATAS & HOMEMADE JUS

### RIB ROAST OF BEEF

TOPPED WITH A DELICIOUS PEPPER SAUCE

### SOLE VERONIQUE

GRILLED FILLET OF SOLE FINISHED WITH A GRAPE WHITE WINE SAUCE

### MUSHROOM MILLE FEUILLE

PUFF PASTRY FILLED WITH A MUSHROOM RAGOUT

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



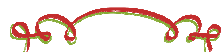
### TRADITIONAL CHRISTMAS PUDDING

SET ON A POOL OF CRÈME ANGLAISE

### STRAWBERRY CHEESECAKE

SERVED WITH CHANTILLY CREAM

### ASSORTED DAIRY ICE CREAM



TEA OR COFFEE

## FESTIVE DINNER/PARTY NIGHT

### HOMEMADE SOUP OF THE DAY

### ABBOTSFORD PRAWN & SMOKED SALMON COCKTAIL

SUCCULENT NORWEGIAN PRAWNS, SMOKED SALMON, APPLE & ICEBERG LETTUCE TOPPED WITH A SPICY TOMATO SAUCE

### CHICKEN & VENISON TERRINE

ACCOMPANIED BY A RED ONION CHUTNEY AND CRISP SALAD LEAVES FINISHED WITH BALSAMIC VINEGAR



### TRADITIONAL ROAST TURKEY

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

### 8OZ ( 227G APPROX) SIRLOIN STEAK

SIRLOIN STEAK TOPPED WITH DIANNE SAUCE

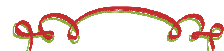
### FILLET OF SALMON

PAN FRIED FILLET OF SALMON TOPPED WITH A HERB CRUST & FINISHED UNDER THE GRILL, SERVED WITH A PROVENCAL SAUCE

### VEGETARIAN STRUDEL

PAN FRIED VEGETABLES & MUSHROOM PUREE DEUXELLE, ROLLED IN PUFF PASTRY & SERVED WITH A SWEET & SOUR SAUCE

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



### TRADITIONAL CHRISTMAS PUDDING

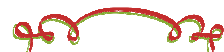
SET ON A POOL OF CRÈME ANGLAISE

### HOMEMADE SHERRY TRIFLE

LAYERS OF RASPBERRY & CHERRY JELLY WITH SPONGE & CUSTARD SERVED WITH CHANTILLY CREAM

### TRIO OF PROFITEROLES

TOPPED WITH A CHOCOLATE SAUCE AND FINISHED WITH CHANTILLY CREAM



TEA OR COFFEE  
MINCEMEAT PIES

## CHRISTMAS DAY MENU

### SMOKED CHICKEN & CAESAR SALAD

SMOKED CHICKEN SET ON A BED OF TOSSED SALAD LEAVES TOPPED WITH FRESH PARMESAN & CAESAR DRESSING

### SEAFOOD PLATTER

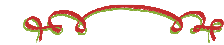
SUCCULENT NORWEGIAN PRAWNS, CRABMEAT, MUSSEL MEAT, SMOKED SALMON & PEPPERED MACKEREL SET ON FRIZZY LETTUCE & FINISHED WITH A MANGO DRESSING

### GALIA MELON

NEST OF GALIA MELON FILLED WITH EXOTIC FRUITS SET ON A MIDORI SYRUP



### CREAM OF ROASTED PEPPER & TOMATO SOUP LENTIL BROTH



### TRADITIONAL ROAST TURKEY

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

### PAN FRIED SCALLOPS

PAN FRIED QUEEN SCALLOPS ACCOMPANIED BY DAUPHINOISE POTATOES & FRESH ASPARAGUS FINISHED WITH A JULIENNE OF SWEET PEPPER & WHITE WINE SAUCE

### 8 OZ (227G APPROX) FILLET STEAK

FILLET STEAK TOPPED WITH HAGGIS ENCASED IN PUFF PASTRY SET ON WHOLEGRAIN MUSTARD MASH, ROASTED VEGETABLES & FINISHED IN A BRANDY, GARLIC, ONION & PAPRIKA SAUCE

### STUFFED PEPPERS

SWEET PEPPER FILLED WITH SAVOURY RICE, ACCOMPANIED BY ROASTED VEGETABLES & FRESH ASPARAGUS



### TRADITIONAL CHRISTMAS PUDDING

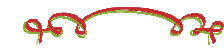
SET ON A POOL OF CRÈME ANGLAISE

### CHOCOLATE FONDANT

RICH DARK CHOCOLATE FONDANT SERVED A TANGY ORANGE SYRUP & CHANTILLY CREAM

### BELGIAN WAFFLE

BELGIAN WAFFLE SERVED WITH FRESH BERRIES & BERRY COMPOTE ACCOMPANIED BY VANILLA ICE CREAM



TEA OR COFFEE  
MINCEMEAT PIES