

## Hogmanay Menu

Roasted Carrot & Parsnip Soup with Coriander Cream  
& Garlic Coutons.

Quail stuffed with Foie Gras on Potato Violetas with  
a Grand Marnier & Orange Reduction.

Pan seared Monkfish on Orange & Smoked Bacon  
Salad drizzled with Raspberry Crème Fraiche.

Pearls of Melon, Roasted Figs & Malibu Sabayon.  
Caesar Salad with a Parmesan Crisp.



8oz Centre cut Fillet Steak, French Fried Onions,  
hand cut Chips & Jack Daniels or Peppercorn Sauce.

Chicken Breast filled with Spring Onion & Applewood  
Cheese on White Wine, Leek, Garlic & Cream Sauce.

Halibut Steak in a Mussel, Prawn & Noodle Broth.  
Seared Lamb Fillet, Dauphinoise Potato & Port Jus.

Corn Fed Chicken on Haggis Mash with a  
Smokey Bacon & Cream Sauce.

Moroccan spiced Sweet Potato & Butternut Squash  
Tagine served with Cous-cous.



Massimo's Tiramisu.

Lemon Posset, Orange Coulis & Shortbread.

Linsmohr Trio of Desserts.

Assiette of Scottish Cheeses.



Coffee, Mints & Homemade Fudge

£59.00 per person

Includes a glass of fizz & canapés on arrival.

Entertainment from 9.30pm – 12.30am

by live vocalist "Colleen"



&

**Bronie Brasserie**

Oldmeldrum Road

Pitmedden

AB41 7NY

Tel. 01651 842214

E-mail : [enquiries@linsmohrhotel.co.uk](mailto:enquiries@linsmohrhotel.co.uk)



&

**Bronie Brasserie**

# Festive Menus

## Festive Program for 2011



### Christmas Table d'Hote Menus

Available from 3rd till 24th Dec

Phone to book your table

**Brasserie closed on**  
Christmas Day & Boxing Day  
and 1<sup>st</sup> & 2<sup>nd</sup> January

### Hogmanay Dinner

Round off the festivities & party  
into the New Year.

Enjoy a fantastic meal in the  
Bronie Brasserie & live entertainment  
by vocalist "Colleen"  
Early booking recommended.

### Pre-Christmas Lunch Menu

Soup of the Day.  
Pearls of Melon with roasted Figs & Malibu Sabayon.  
Partridge in a Pear Terrine served with  
home-made Apple Chutney.  
Asparagus & Parmesan Tart with Salad drizzled  
with a Honey & Black Pepper Mayonnaise.



Roast Aberdeenshire Turkey & Trimmings.  
Roast Rib-eye of Beef with crispy Haggis Balls &  
a Port Wine & Roasted Shallot Jus.  
Lemon roasted Haddock with a minted Pea Puree.  
Pasta with roasted Peppers, Spinach & Pine Nuts in a  
Tomato & Mascarpone Sauce topped with Parmesan.



Christmas Pudding & Brandy scented Sauce  
Ferrero Rocher Cheesecake  
Trio of :- Strawberry Mousse in a Chocolate Cup,  
Chocolate Fondant & Vanilla Bean Ice-cream.



Fresh Coffee, Mints & Mincemeat Pies

2 Course & Coffee ~ £19.50  
3 Course & Coffee ~ £24.50

### Pre-Christmas Dinner Menu

Soup of the Day.  
Cullen Skink.  
West Coast Mussels steamed with Shallots,  
White Wine, Cream & Garlic.  
Pearls of Melon with roasted Figs & Malibu Sabayon.  
Partridge in a Pear Terrine served with  
home-made Apple Chutney.  
Asparagus & Parmesan Tart with Salad drizzled  
with a Honey & Pepper Mayonnaise.



Roast Aberdeenshire Turkey & Trimmings.  
Medallions of Beef with a Rabbie Burns Tower &  
a Port Wine & Roasted Shallot Jus.  
Chicken Supreme on a bed of Clapshot with a  
Cairngorm Ale Jus, topped with Potato Matchsticks.  
Pave of Venison with Sundried Tomato & Basil  
Butter served with hand cut Chips.  
Monkfish wrapped in Peta Negra Ham served  
on a Pea, Ham & Asparagus Risotto.  
Pasta with roasted Peppers, Spinach & Pine Nuts in a  
Tomato & Mascarpone Sauce topped with Parmesan.



Christmas Pudding & Brandy scented Sauce  
Ferrero Rocher Cheesecake  
Assiette of Scottish Cheeses  
Trio of Strawberry Mousse in a Chocolate Cup,  
Chocolate Fondant & Vanilla Bean Ice-cream



Fresh Coffee, Mints & Mincemeat Pies  
2 Course & Coffee ~ £28.50  
3 Course & Coffee ~ £34.00