



# Ata Bar & Grill

## Christmas Lunch - £13.95

Served throughout December (excluding Christmas day) - 12pm - 3.00pm

### Starters

Homemade Scotch Broth Soup  
*Served with crusty bread*

Homemade Soup of the Day  
*Served with crusty bread*

Traditional Prawn Cocktail  
*With a Marie Rose dressing, lemon and buttered bread*

Chicken Liver and Cranberry Pate Parfait  
*With a spiced cranberry marmalade and toast*

Breaded Mushrooms  
*Served with a garlic mayonnaise*

### Main Courses

Roast Breast of Turkey  
*With pan gravy and all the trimmings*

Honey Roast Ham  
*With cherry and blossom honey glaze*

Pork Loin  
*Apricot stuffed pork loin with pan jus*

Pan Seared Salmon Fillet  
*Served with lemon and chive butter*

Mushroom and Brie Filo Bundle  
*Creamy mushroom, French brie and rocket with tangy redcurrant, all wrapped in a crispy, golden filo pastry*

*All main courses are served with roast potatoes and seasonal vegetables.*

### Desserts

Traditional Christmas Pudding  
*With brandy cream*

Vanilla Ice Cream  
*With homemade shortbread*

Hot Chocolate Fudge Cake  
*Served with ice cream*

Sticky Toffee Pudding  
*With pouring cream*

Chocolate Profiteroles  
*Cream filled choux pastry with chocolate pouring sauce*



# Ata Bar & Grill

## Christmas Dinner - £19.95

Served throughout December 2011 - 5pm-9pm excluding 3rd, 9th, 10th, 16th, 17<sup>th</sup>, 23rd and 25th

### Starters

Homemade Scotch Broth Soup  
*Served with crusty bread*

Homemade Soup of the Day  
*Served with crusty bread*

Traditional Prawn Cocktail  
*With a Marie Rose dressing, lemon and buttered bread*

Chicken Liver and Cranberry Pate Parfait  
*With a spiced cranberry marmalade and toast*

Breaded Mushrooms  
*Served with a garlic mayonnaise*

### Main Courses

Roast Breast of Turkey  
*With pan gravy and all the trimmings*

Honey Roast Ham  
*With cherry and blossom honey glaze*

Pork Loin  
*Apricot stuffed pork loin with pan jus*

Pan Seared Salmon Fillet  
*Served with lemon and chive butter*

Mushroom and Brie Filo Bundle  
*Creamy mushroom, French brie and rocket with tangy redcurrant, all wrapped in a crispy, golden filo pastry*

*All main courses are served with roast potatoes and seasonal vegetables.*

### Desserts

Traditional Christmas Pudding  
*With brandy cream*

Vanilla Ice Cream  
*With homemade shortbread*

Hot Chocolate Fudge Cake  
*Served with ice cream*

Sticky Toffee Pudding  
*With pouring cream*

Chocolate Profiteroles  
*Cream filled choux pastry with chocolate pouring sauce*

### Tea or Coffee



# Ata Bar & Grill

## Christmas Party Nights

3rd December - £26.95; 9th, 10th, 16th, 17th and 23rd December - £32.95  
Including a party box and entertainment.

### Starters

Homemade Scotch Broth Soup  
*Served with crusty bread*

Homemade Soup of the Day  
*Served with crusty bread*

Trio of Scottish Puddings  
*Black pudding, white pudding and haggis complimented with a cracked black peppercorn sauce.*

Chicken Liver and Cranberry Pate Parfait  
*Served with oatcakes*

Buffalo Chicken Wings  
*Chicken wings tossed in our own American hot sauce*

Crispy Breaded Brie  
*With a dressed salad and onion chutney*

### Main Courses

Roast Breast of Turkey  
*With pan gravy and all the trimmings*

Honey Roast Ham  
*With cherry and blossom honey glaze*

8oz. Ribeye  
*Chargrilled to your liking*

Roast Chicken Supreme  
*Oven Roasted with Thyme & rock salt*

*The main courses above are served with roast potatoes and seasonal vegetables*

Red Thai Salmon  
*Served with basmati rice*

Penne Arrabbiata  
*Penne pasta with vegetables in a spicy arrabbiata sauce. Served with garlic bread*

Stuffed Butternut Squash  
*Half a butternut squash filled with cannellini beans, mozzarella cheese, peppers and tomatoes, topped with a pumpkin and sunflower seed crumb.*

### Desserts

Traditional Christmas Pudding  
*With brandy sauce*

Vanilla Ice Cream  
*Served with homemade shortbread*

Sticky Toffee Pudding  
*With butterscotch sauce and vanilla ice cream*

Hot Chocolate Fudge Cake  
*Served with ice cream*

Chocolate Profiteroles  
*Cream filled choux pastry with chocolate pouring sauce*

Selection of Farmhouse Cheeses (£2.00 supplement)  
*Accompanied with homemade chutney and crackers*



# Ata Bar & Grill

## Christmas Day Lunch - £54.95

**Welcome glass of Champagne**

**Chef's Amuse Bouche**

### Starters

Vine Tomato and Roasted Fennel Soup  
*Served with fresh crusty bread*

Duck Liver Pate  
*With a redcurrant marmalade and toasted soda bread*

Scottish Smoked Salmon and King Prawns  
*With brown bread and a dill dressing*

Haggis and Sweet Potato Dauphinoise  
*Gateaux of sweet potato and Ramsays haggis*

### Main Courses

Butter Roasted Free Range Turkey  
*With apricot and rosemary stuffing, pigs in blankets and a cranberry jus*

Fillet of Scotch Beef Medallions  
*With Yorkshire pudding and pan jus*

*All main courses above are served with goose fat roast potatoes and seasonal vegetables.*

Salmon Fillet  
*With a broccoli roulade and dauphinoise potatoes*

Butternut Squash  
*Served with crushed new potatoes and seasonal vegetables*

### Desserts

Traditional Christmas Pudding  
*With brandy sauce*

Baked New York Style Cheesecake  
*With a red berry compote*

Hazelnut and Honey Parfait  
*Roasted nut & honey parfait with brandy snap crumb*

Raspberry Cranachan Trifle  
*Whisky soaked berries with raspberry mousse & toasted oats*

Selection of Farmhouse Cheeses  
*Accompanied with homemade chutney and crackers*

**Tea or Coffee and Mincemeat Pies**