



12pm - 2pm 3 courses - £30 per person

*Festive Dinner

6pm - 9pm 3 courses - £35 per person

Festive Party Nights

6th and 13th December DJ from 9pm - late







Christmas Day

£75pp 1pm - 3pm

Carrot and Cumin Soup crusty bloomer bread and butter

Dirty Martini Prawn Cocktail crusty bloomer bread

Mushroom and Tarragon Pate cherry compote on sourdough

Pancetta, Cheddar and Cranberry Croquettes

Deep Fried Grimbister Cheese homemade chutney

Soya Sweet Chilli Chicken Winglets tomato and garlic sauce

Traditional Roast Turkey seasonal trimmings, gravy

Pan Fried Duck Breast spiced cherry sauce, potatoes and seasonal vegetables

Rich Game Pie Encased in Puff Pastry ** potatoes, seasonal vegetables, rich roast gravy

Crusted Nut and Parmesan Salmon Fillet creamy spinach, potatoes and seasonal vegetables

Monkfish Tail tomato, garlic and ginger sauce, with cous cous

Vegan Sweet Potato and Lentil Nut Roast rich vegan gravy

Homemade Christmas Pudding *

-x-brandy sauce

Cheese Board

biscuits

Mulled Wine Poached Pear on Cinnamon Scented Rice Pudding

Orkney Ice cream brandy snap basket, fruit compote

Tea/Coffee and Mincemeat Pies

*Menu subject to change

Please inform your server of any dietary requirements before ordering



Winter Vegetable Soup crusty bloomer bread and butter

Traditional Prawn Cocktail crusty bloomer bread

> **Duck Liver Pate** cherry compote on sourdough

Spiced Beef and Horseradish Cream

Vegan Platter hummus, olives, gherkins and tomato and garlic sauce

Ballotine of Chicken with a Redcurrant and Pork Stuffing potatoes, seasonal vegetables and red wine gravy

Slow Roasted Lamb Shank in a Mint and Redcurrant Jus potatoes and seasonal vegetables

Roast Topside of Beef with Yorkshire Pudding potatoes, seasonal vegetables, rich roast gravy

Fillet of Local Salmon with a Parmesan and Herb Crust creamy spinach, potatoes and seasonal vegetables

> Vegan Nut and Vegetable Roast vegan jus

Coconut and Lime Cheesecake

cranberry coulis

Cheese Board

Orkney Ice Cream or Sorbet

Chocolate and Clementine Torte marmalade sauce

Homemade Sticky Toffee Pudding Orkney vanilla ice cream

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DJ from 9pm

estive Specials Cocktails - £9 each Shooters - £3.50 each COCKTAILS Johnnie the Ginger ginger cordial, Fireball, J.W. Red Label & lime Snowman's Cosmo rosemary & cranberry soda, vodka & Cointreau foam. Mistlemeric Bellini fresh turmeric cordial, basil & prosecco Candy Cane-Nogg raspberry, star anise, egg-white, gin, lime & sugar Mulled Wine Spritzer multed wine, brandy, berries and soda Christmas Cog (served hot) port Wine, rum, brandy, mix-spice, lemon & honey Christmas Cog Tea (Non-Alcoholic) £4.50 mix-spice, lemon, honey & pomegranate tea **SHOOTERS** Calypso Tia Maria & Inhouse white-chocolate liqueur **Spicy Santa** roasted pineapple & cajun spice liqueur R

Gift Vouchers *

Give the gift of Ayre Hotel this festive season. With voucher values starting at just £10, give them a small taste of what we have to offer, or give them the full experience.

How to Book

Our Festive Menus will be available from Monday 24th November - Sunday 4th January inclusive. Booking is recommended to avoid disappointment. Deposits are required for tables of 8 more more.

Our Christmas Day Menu will have limited seating available, so a booking is essential, including in house residents. Deposits will be taken on booking, and a preorder and final balance will be required by 1st December.

All deposits are non-refundable and non-transferable.

All menus are subject to change.

Ayre Hotel reserves the right to withdraw these offers at any time.

* Thank-you

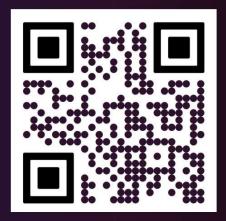
The team at Ayre Hotel would like to wish you and yours a very happy Festive Season. Thank-you for your continued support and custom.







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