N.12
HOTEL & BISTRO
Enjoy the
festivities with us

Christmas

PRE BOOKING ONLY SERVED FROM 5TH - 24TH DECEMBER
2 COURSES £31.95 | 3 COURSES £36.95

STARTERS

SOUP OF THE DAY Served with bread and butter (GFA, V, VG)

KING PRAWN & BASS ROCK SALMON Crisp lettuce, king prawn, smoked salmon, avocado, marie-rose sauce

CHICKEN LIVER BRANDY PATE Served with oatcakes and a spiced onion marmalade (GFA)

BAKED CAMEMBERT Toasted ciabatta, fig & honey chutney. Serves 2. (GFA)

MAINS

TRADITIONAL ROAST TURKEY BALLOTINE Served with all the trimmings; roast potatoes, sage & onion stuffing, pigs in blankets, honey roast parsnips, traditional vegetables and a rich turkey gravy

BLADE OF BEEF Slow braised feather-blade of beef, mash potato, honey roast vegetables finished with a port & redcurrant jus (GFA)

SALMON GNOCCHI Belhaven hot smoked salmon, broccoli, dill & spinach

WILD MUSHROOM RISOTTO Wild & chestnut mushrooms, roasted pinenuts, parmesan shavings (GFA, V)

DESSERTS

CHRISTMAS PUDDING Served with brandy sauce (GFA, V, VG)

CHOCOLATE DRIZZLED PROFITEROLES Light choux pastry filled with cream and finished with a chocolate sauce

BLACKBERRY TRIFLE Juicy Blackberries, delicate sponge and smooth custard infused with a Chambord liqueur

GFA Can be made with non-gluten containing ingredients
V Vegetarian option **VG** Vegan option available

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 10% service charge to all bills. All tips go directly to staff and are shared out by them across the team. Please ask your server if you would prefer this to be removed from your bill.

Hogmany

3 COURSE DINNER INCLUDING A GLASS OF FIZZ £49.00
6PM AND 8:30PM SITTINGS AVAILABLE

STARTERS

HOMEMADE CULLEN SKINK Traditional potato and leek chowder with Welch's smoked haddock and cream. Served with bloomer bread (GFA)

SMOKED SALMON & TATTIE SCONE Bass rock smoked salmon served with a homemade dill and spring onion tattie scone and horseradish creme fraiche

HAGGIS STUFFED MUSHROOM Baked chestnut mushroom stuffed with haggis and cheddar. Served with a Dijon cream sauce (VG)

FRENCH ONION SOUP Served with parmesan crouton and toast ciabatta (GFA no croutons)

MAINS

BALMORAL CHICKEN Corn fed chicken supreme stuffed with haggis wrapped in smoked pancetta served on St Andrews cheddar and chive mash with roast root vegetables and Drambuie cream

VENISON STEAK Served with garlic and rosemary parmentier potatoes, roast chantenay carrots, green beans and a rich port and redcurrant jus (GFA)

PROSCIUTTO WRAPPED COD Served with garlic & herb potatoes, toast vine tomatoes & asparagus (GFA)

RATATOUILLE LINGUINE Linguine tossed in tomato and herb sauce with mixed mediterranean vegetables and a side of garlic butter ciabatta (GFA, V, VG)

DESSERTS

CRANACHAN TRADITIONAL SCOTTISH CRANACHAN Served with fresh raspberries, honey, toasted oats and Glenkinchie (V)

STICKY TOFFEE PUDDING Homemade date sponge with buttery toffee sauce and vanilla ice cream (can also be made vegan) (VG)

SCOTTISH CHEESEBOARD St Andrews cheddar, blue murder and morangie brie with fresh grapes, homemade red onion chutney and cracker biscuits (GFA, V)

GFA Can be made with non-gluten containing ingredients
V Vegetarian option **VG** Vegan option available

New Year's Day

BREAKFAST ROLL – SINGLE FILLING £5.50/DOUBLE FILLING £6.50
(served until 12noon only)
Bacon, sausage, haggis, black pudding, potato scone, veggie sausage, veggie haggis, tomato, fried egg, scrambled egg or poached egg

SOUP OF THE DAY – £7.95 (GFA, V, VG)
Served with pia do Vienna bloomer and butter

CULLEN SKINK – £11.95 (GFA)
Traditional potato and leek chowder with smoked haddock and cream

SCOTTISH BREAKFAST – £18.95
Bacon, sausage, haggis, black pudding, potato scone and tomato. Served with your choice of fried, scrambled or poached egg, tea or coffee and toast

VEGETARIAN BREAKFAST – £18.95 (V)
Vegetarian sausage, mushrooms, veggie haggis, beans, potato scone and tomato. Served with your choice of fried, scrambled or poached egg, tea or coffee and toast

HAGGIS NEEPS N TATTIES – £16.95
Served with a peppercorn sauce

TRADITIONAL FISH & CHIPS – £21.95
Your choice of battered or breaded north sea haddock with chips, salad and homemade tartare sauce

HOMEMADE STEAK PIE – £23.95
Slow cooked chunks of Gilmour's 35 day dry aged beef in rich gravy with puff pastry, seasonal vegetables and your choice of chips, mash or new potatoes

TRADITIONAL ROAST BEEF DINNER – £25.95
Roast rib of beef served with roast potatoes, honey glazed parsnip, seasonal vegetables, homemade Yorkshire pudding, cauliflower cheese and port and redcurrant jus

RATATOUILLE LINGUINE - £15.95 (GFA, V, VG)
Linguine tossed in tomato and herb sauce with mixed mediterranean vegetables and a side of garlic butter ciabatta

GFA Can be made with non-gluten containing ingredients
V Vegetarian option **VG** Vegan option available

Festive Gifts

OUR GIFT VOUCHERS MAKE THE PERFECT PRESENTS AND STOCKING FILLERS!

TREAT YOUR LOVED ONES TO A STAY AT OUR HOTEL OR A DELICIOUS MEAL IN OUR BISTRO.

Dinner, Bed & Breakfast	Bed & Breakfast	3 Course Dinner with Wine
from £125	from £95	from £145

Stay the Night

OUR BEAUTIFULLY REFURBISHED AND COMFORTABLE ROOMS AT NO.12 HOTEL & BISTRO HAVE BEEN FINISHED TO A HIGH STANDARD WITH A MODERN FEEL

SINGLE ROOM
1 guest | from £95

TWIN OR DOUBLE ROOM
2 guests | from £170

TRIPLE ROOM
3 guests | from £245

FAMILY ROOM
2 adults 2 children
1 double/sofa bed from £220

Book now

N.12
HOTEL & BISTRO

Festive Menu & Seasonal Opening Hours

24th December:	Last Bookings 7pm
25th December:	Closed
26th December:	9am-5pm
31st December:	6pm and 8.30pm sittings Bistro closed at 11pm
1st January:	8am-5pm
2nd January:	8am-5pm

All other days are open as normal

@no12hotelandbistro No12 Hotel & Bistro