

## ★ Party Nights

★ Saturday 15th December  
Meal 7 for 7.30pm followed by  
Disco/Karaoke until 1am

Shredded BBQ Chicken  
on a bed of crisp salad leaves  
Lentil Broth  
With crusty bread

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From the Carvery  
Traditional Roast Turkey  
served with oatmeal stuffing  
& kilned chipolata

Roast Ribeye of Beef  
served with pan gravy

Vegetable Risotto (V)

Meals accompanied with a  
Melange of Vegetables,  
Roast & New Boiled Potatoes

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Yule Log with Cream  
Christmas Pudding with Brandy Sauce  
£22.00 per person

## Hogmanay

New Years Eve Meals will be  
served in the lounge from  
12.00pm-5.30pm

Book tickets now to our

Northern Soul



Celebrations 7.30 till late



and join us in the count down into  
2019

We would like to  
take this opportunity  
to wish all our Customers a  
Merry Christmas  
and a Happy New Year

## The New Greentrees Christmas Celebrations 2018

183 Victoria Street Dyce,  
Aberdeen

AB21 7AA

01224 799900

[www.greentreesrestaurant.com](http://www.greentreesrestaurant.com)

## Pre-Xmas Lunches

Monday 3rd December - Monday 24th December

### Fine Chicken Liver Pate

Served with salad, oatcakes & onion chutney

### Fan of Galia Melon

With soft fruits & mango coulis (V)

### Chefs Home-made Scotch Broth

Served with crusty bread

### Roasted Tomatoes & Goats Cheese Salad

Drizzled with a wholegrain dressing (V)

### Traditional Roast Turkey Breast

Accompanied with a kilted chipolata ,  
Oatmeal stuffing & pan gravy

### Braised Ribeye of Beef

Slow cooked, served with a tomato, onion &  
mushroom sauce flavoured with red wine

### Baked Fillet of Haddock

Stuffed with a salmon mousse  
Coated in a white wine & cream sauce

Meals accompanied with Seasonal Vegetables  
Roast & Boiled Potatoes

### Vegetable Curry with Basmati Rice (V)

Warm Cinnamon Waffle with Vanilla Ice-cream  
Traditional Christmas Pudding with Brandy Sauce

Chefs own Sticky Toffee Pudding  
Winter Berry Eton Mess

2 Course £12.95 3 Course £16.95

## Pre-Xmas Dinners

Monday 3rd December - Monday 24th December

### Stornoway Black Pudding Bon Bons

With wholegrain mustard mayonnaise

### Traditional Scotch Broth

Served with crusty bread

### Fan of Galia Melon

With soft fruits & mango coulis (V)

### Salad of North Sea Prawns

Topped with smoked salmon  
On a bed of crisp salad Leaves

### Baked Fillet of Haddock


Stuffed with a salmon mousse  
Coated in a white wine & cream sauce

### Traditional Roast Turkey Breast

Accompanied with a kilted chipolata,  
Oatmeal stuffing & pan gravy

### Pan Fried Pork Loin Steak

Topped with haggis & pan gravy

 Meals accompanied with Seasonal Vegetables  
Roast & Boiled Potatoes

### Vegetable Curry with Basmati Rice (V)

Warm Chocolate Fudge Cake with Vanilla Ice-Cream

Traditional Christmas Pudding with Brandy Sauce

Festive Eton Berry Mess  
Baked Vanilla Cheesecake

2 Course £14.95 3 Course £19.95

## Christmas Day Lunch

1.30pm Sitting

### Traditional Scotch Broth

with crusty bread

### Fan of Galia Melon

With festive fruits & sorbet (V)

### Salad of Prawns & Smoked Salmon

Bound in crème fresh on a bed of rocket leaves

### Brie & Cranberry Quiche (V)

### From the Carvery

### Roast Ribeye of Scotch Beef

### Chefs Own Sugar Glazed Gammon

### Roast Breast of Turkey

With all the trimmings

### Baked Haddock Mornay

Served with Prawns & a cheese sauce

Accompanied with Buttered Sprouts,  
Lemon Carrots, Roasted Vegetables,  
Roast & Boiled New Potatoes

### Vegetable Risotto (V)

Traditional Christmas Pudding with Brandy Sauce

Chefs own Sticky Toffee Pudding

Sherry Trifle

Apple Cinnamon & Currant Crumble with Custard

Adults £46.00 Pensioners £39.00

Children 10yrs & under £11.00