

# Party Nights

Friday 22nd December

Meal 7 for 7.30pm followed by  
Disco/Karaoke until lam

Cream of Tomato & Basil Soup  
With Crusty Bread



## From the Carvery:

Roast Breast of Turkey served with  
oatmeal stuffing and kilted chipolata

Roast Ribeye of Beef  
served with pan gravy



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

Chefs Sticky Toffee Pudding

Christmas Pudding &  
Brandy Sauce

£22.00 per person

# ★ Hogmanay

New Years Eve Menus will be  
served in the lounge from  
12.30pm-6.30pm ★  
With Northern Soul  
Celebrations  
and the countdown into  
2018

7.30 till late

Book tickets now as limited space

★ May we take this opportunity  
to wish all our Customers a  
Merry Christmas  
and a Happy New Year

# The New ★ Greentrees Christmas Celebrations 2017 ★

183 Victoria Street Dyce,

Aberdeen

AB21 7AA

01224 799900



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

## Pre-Xmas Lunches

Friday 1st December -  
Saturday 23rd December

Fine Chicken Liver Pate  
served with Onion Chutney & Oatcakes

Traditional Scotch Broth  
with Crusty Roll

Pearls of Festive Melon  
topped with Orange Sorbet

Roast Turkey Breast with pan gravy  
accompanied with a kilted Chipolata  
& Oatmeal Stuffing

Slow Roasted Rump of Beef Bordelaise  
coated with a red wine, onion, & Bacon sauce

Baked Fillet of North Sea Haddock  
stuffed with Prawns & coated in a  
Mornay sauce

Mushroom & Vegetable Risotto  
topped with Parmesan shavings

Chefs own Sticky Toffee Pudding

Traditional Christmas Pudding with  
Brandy Sauce

Festive Eaton Berry Mess

Baked Vanilla Cheesecake

2 Course £12.95 3 Course £16.95

## Pre-Xmas Dinners

Friday 1st December -  
Saturday 23rd December

Pearls of Festive Melon  
topped with Orange Sorbet

Hot BBQ Chicken  
on a crisp salad, drizzled with Spivey dressing

Traditional Scotch Broth  
served with Crusty Bread

Fine slices of Peterhead Smoked Salmon  
with Capers & Brown bread

Roast Breast of Turkey with pan gravy  
accompanied with a kilted Chipolata  
& Oatmeal Stuffing

Pan Fried Ribeye Chasseur  
coated with a tomato, onion, mushroom & tarragon sauce

Supreme of Chicken Bonne Femme  
coated in a creamy bacon, onion & mushroom sauce

Mushroom & Vegetable Risotto  
topped with Parmesan shavings

Cinnamon Waffle with Carmel Sauce

Traditional Christmas Pudding

Chefs own Sticky Toffee Pudding

2 Course £14.95 3 Course £19.95

## Christmas Day Lunch

1.30pm Sitting

Traditional Scotch Broth  
with Crusty Bread

Fan of Seasonal Melon with Soft Fruits

Parcel of Smoked Salmon filled with North Sea Prawns  
with a Crisp Leaf Salad

Wild Mushroom Risotto

### From the Carvery:

Roast Ribeye of Scotch Beef

Chefs Own Glazed Gammon

Roast Breast of Turkey with Oatmeal Stuffing,  
Yorkshire Pudding & Kilted Chipolata

Vegetable Lasagne

Accompanied with Honey Roast Parsnips,  
Lemon Carrots, Brussel Sprouts, Onion, Leeks,  
Roast & New Boiled Potatoes

Traditional Christmas Pudding with  
Brandy Sauce

Chefs own Sticky Toffee Pudding

Sherry Trifle

Adults £45.00 Pensioners £39.00

Children 10yrs & under £11.00