



FESTIVE CELEBRATIONS

PALM COURT



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‘TIS THE SEASON

The most wonderful time of the year is almost upon us and we can't wait to celebrate with you all here at the Palm Court Hotel. Whether you're looking for a venue to host your annual office banquet or a place to lay your head after a night out in the city, we've got you covered!

Within this brochure you will find all the details on our specially created Christmas dining menus. You will also find lots of information on our schedule of winter events, including our famous afternoon tea with a festive twist, breakfast with Santa himself and of course our signature New Year's Eve celebrations.

Here at the Palm Court we have four fantastic private dining rooms that can be exclusively hired for your Christmas celebrations.

All that is left for me to do is wish you glad tidings when it does come around, and I look forward to welcoming you for an unforgettable festive season.

Beverley Hartley
General Manager





STARTER

Roasted Plum Tomato & Red Piquillo Pepper Soup (v)
Basil Oil & Rustic Bread

Chicken Liver Parfait
Smoked Tomato Chutney, Rocket & Pickled Shallot Salad with Arran Oaties

Hot Smoked Salmon
Mango & Coriander Salsa, Lightly Spiced Crème Fraiche

Chickpea & Roast Pepper Pate (v)
Harissa, Salt Baked Beetroot, Red Chard & Confit Garlic Crostini

MAIN

Ellerslie Turkey Breast
Pork & Herb Stuffing Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

Salt Baked Butternut Squash & Feta Wellington (v)
Roast Tomato Fondue, Roast Potatoes, Glazed Sprouts, Roast Parsnips & Coriander Carrot

Bacon Chop with Roast Potatoes
Buttered Sprouts, Honey Roast Parsnips, Coriander Carrots & Pan Jus

Roast Hake with Clams
Poached Tomato & Black Olive Chowder, Thyme Roast Fondant Potato & Pea Shoots

DESSERT

Dark Chocolate & Orange Tart
Chocolate Soil, Orange Sorbet

Lemon Curd Eton Mess
Crushed Meringue & Winterberry Compote

Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants

Lemon Cheesecake, Bramble Jam
Lemon Curd & Meringue Shards

FESTIVE LUNCH

From £16.95 per person

Please see our menu calendar at the back of our brochure for full pricing information.



STARTER

Roasted Plum Tomato & Red Piquillo Pepper Soup (v)
Basil Oil & Rustic Bread

Chicken Liver Parfait
Smoked Tomato Chutney, Rocket & Pickled Shallot Salad with Arran Oaties

Hot Smoked Salmon
Mango & Coriander Salsa, Lightly Spiced Crème Fraiche

Chickpea & Roast Pepper Pate (v)
Harissa, Salt Baked Beetroot, Red Chard & Confit Garlic Crostini

MAIN

Ellerslie Turkey Breast
Pork & Herb Stuffing Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

Salt Baked Butternut Squash & Feta Wellington (v)
Roast Tomato Fondue, Roast Potatoes, Glazed Sprouts, Roast Parsnips & Coriander Carrot

Bacon Chop with Roast Potatoes
Buttered Sprouts, Honey Roast Parsnips, Coriander Carrots & Pan Jus

Roast Hake with Clams
Poached Tomato & Black Olive Chowder, Thyme Roast Fondant Potato & Pea Shoots

Braised Feather Blade of Beef
Creamed Potato & Roast Carrot, Heather Honey Roast Parsnips, Parsnip Crisps & Braising Jus

DESSERT

Dark Chocolate & Orange Tart
Chocolate Soil, Orange Sorbet

Lemon Curd Eton Mess
Crushed Meringue & Winterberry Compote

Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants

Lemon Cheesecake
Bramble Jam with Lemon Curd & Meringue Shards

Scottish Cheese Selection
Mull of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes

FESTIVE DINNER

From £21.95 per person

Please see our menu calendar at the back of our brochure for full pricing information.



CHRISTMAS DAY DINING

£59.95 per person

£14.95 kids portion (Under 12's)

Relax this Christmas and let us take care of the cooking. Enjoy our magical Christmas Day menu, with something for all the family.

STARTER

Spiced Roast Butternut Squash Soup (v)

Toasted Pumpkin Seeds with Pumpernickel Bread

Duck Liver Parfait

Orange & Cointreau Jam, Toasted Brioche & Herb Salad

Gravadlax Salmon

Capers, Pickled Fennel Salad, Picked Leaves & Lemon Dressing

Chickpea & Roast Pepper Pate (v)

Harissa, Salt Baked Beetroot, Red Chard & Confit Garlic Crostini

MAIN

Turkey Breast Roulade

Haggis Stuffing, Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

Filo Pastry Mille-Feuille (v)

Sauté Courgette, Aubergine & Red Onion with Arrabiata Tomato Sauce, Roast Potatoes, Glazed Sprouts, Roast Parsnips & Coriander Carrots

Atlantic Monk Fish

Wrapped in Prosciutto Ham with Roast Potatoes & Baby Vegetables, Mussel Veloute

Roast Gressingham Duck Leg

Isle of Arran Marmalade Glaze, Roast Potatoes, Roast Carrot, Honey Roast Parsnips with Pan Jus

Beef Fillet Wellington

Fondant Potato, Buttered Savoy & Caramelised Shallot Jus

DESSERT

Dark Chocolate Delice

Blackberry Compote & Chantilly Cream

Clementine & Prosecco Trifle

Sponge, Prosecco Jelly, Poached Clementines & Chantilly Cream Dusted with Crushed Candied Walnuts

Traditional Christmas Pudding

Brandy Sauce & Frosted Redcurrants

Sticky Figgy Pudding

Candied Figs, Sweet Mascarpone Cream & Butterscotch Sauce

Scottish Cheese Selection

Mull of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes



VEGAN & LOW GLUTEN MENU

For more information on choices or allergens please ask a member of our team.

STARTER

Soup of The Day

Fresh Herbs

Crispy Chickpea & Charred Corn Salad

Pickled Carrot & Roasted Red Pepper Coulis

MAIN

Salt Baked Butternut Squash & Feta Wellington

Roast Tomato Fondue, Roast Potatoes, Glazed Sprouts, Roast Parsnips & Coriander Carrot

Truffled Wild Mushroom & Tarragon Risotto

DESSERT

Blackcurrant Delice

Crushed Berries

Mulled Poached Pear

Winterberry Compote, Raspberry Sorbet

please note, these dishes are low in gluten containing ingredients



HOGMANAY DINING

CELEBRATIONS IN OUR FUNCTION SUITE

£59.95 per person

DINING IN OUR BOTHY RESTAURANT

£55.95 per person

£14.95 kids portion (Under 12's)

Join us for a traditional shindig you will remember for years to come. Enjoy a delicious seasonal menu followed by a rip roaring party atmosphere with our quality resident DJ.



STARTER

Cream of Mushroom Soup (v)
Truffle Cream

Duck Liver Parfait
Orange Confit with Toasted Brioche & Rocket

Crab & Avocado Tian
Tomato & Textures of Cucumber

Artichoke Bruschetta
Mozzarella & Balsamic Pearls

MAIN

Roast Pork Belly
Sage and Onion Stuffing, Roast Potatoes, Buttered Sprouts, Honey Roast Parsnip, Coriander Carrots & Pan Jus

Gnocchi, Tomato & Courgette Stew (v)
Hazelnut Crumb, Crispy Sage

Atlantic Monk Fish
Wrapped in Prosciutto Ham with Roast Potatoes, Baby Vegetables & Mussel Veloute

Duck Breast with Potato Dauphinoise
Buttered Savoy & Caramelised Shallot Jus

Braised Shin of Beef, Burnt Onion Purée
Truffle Mash & Roast Vegetables

DESSERT

After Eight Chocolate Mousse Cake
Crème De Menthe Cream & Chocolate Pencil

Raspberry Cranachan Cheesecake
Oat & Almond Granola, Whisky & Honey Soaked Raspberries

Sticky Figgy Pudding
Candied Figs, Sweet Mascarpone Cream & Butterscotch Sauce

Scottish Cheese Selection
Mull of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes

FESTIVE TIPPLES

Winter Warmer Package | £13.95

Includes a glass of Prosecco on arrival, glass of house wine with your meal and your choice of liqueur or Glenfiddich 12 Year to finish.

Bottled Beer Package | £25

Six bottles of our bartender's favourite Peroni

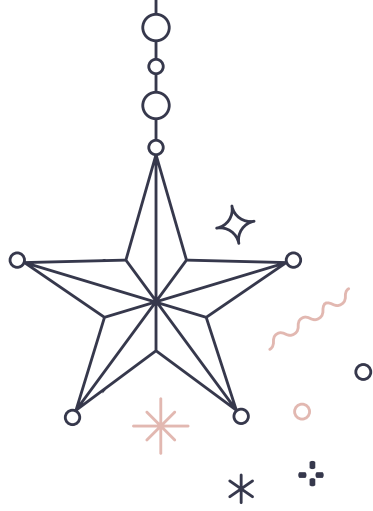
Three Wise Wines | £50

Three bottles of our house red, white, or rosé

Champagne Celebration | £99

Two bottles of Moët & Chandon, served alongside four mini Chambords to create your very own Kir Royale





FESTIVE PARTY NIGHTS

Midweek, £27.95 per person

Weekend, £39.95 per person

Price includes DJ until the wee hours Please see our menu calendar at the back of our brochure for full pricing information.

STARTER

Roasted Plum Tomato
& Red Piquillo Pepper Soup (v)
Basil Oil & Rustic Bread

Terrine of Ham Hock & Parsley
*Apricot Puree, Pea Shoot & Candied Walnut
Salad with Bread Crisps*

MAIN

Ellerslie Turkey Breast
*Pork & Herb Stuffing Pancetta Wrapped Chipolatas,
Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips
& Coriander Carrots with Cranberry Jus*

Salt Baked Butternut Squash & Feta Wellington (v)
*Roast Tomato Fondue, Roast Potatoes, Glazed
Sprouts, Roast Parsnips & Coriander Carrot*

DESSERT

Chocolate & Orange Tart
Chocolate Soil, Orange Sorbet

Scottish Cheese Selection
*Mull of Kintyre, Blue Murder & Clava, Charcoal
Biscuits, Stout Chutney, Celery & Green Grapes*



WINTER EVENTS

BREAKFAST WITH SANTA

SUNDAY 8TH & 22ND DECEMBER

£9.95 per child, £12.95 per adult

Bring along the wee ones and let them hand their wish list to the big fella himself. We will have our very own grotto corner, a gift from Santa and a festive breakfast for the kids to tuck into.

Advanced booking recommended, to book your place call our team on 01224 310351.

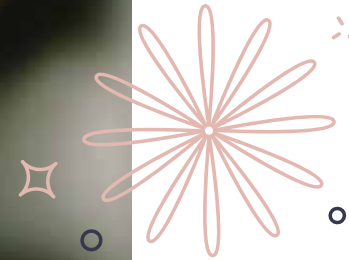
FESTIVE AFTERNOON TEA

THROUGHOUT DECEMBER
NOON - 4PM

£19.95 per person

Enjoy our famous afternoon tea with a festive twist. Tuck into seasonal sandwiches, fresh made scones and plenty of sweet treats complete with a touch of Christmas sparkle. Add a glass of fizz for £5.

Advanced booking required, to book your place call our team on 01224 310351.



FESTIVE CINEMA PRESENTS: THE GRINCH

1ST & 15TH DECEMBER, NOON

£7.95 per child

What better way to spend an afternoon than with a screening of our favourite ever Christmas movie!? We will have goodie bags and colouring in, and don't forget dressing up is encouraged!

Please remember to book this one in advance.



THE PERFECT CHRISTMAS GIFT

Our gift cards are the perfect stocking fillers. You can purchase a variety of options, including monetary vouchers to be redeemed against food and overnight stays, or opt for one of our experiences like our famous afternoon tea.

To purchase, visit giftideasscotland.co.uk, or visit us in venue.

LET'S SPEND THE NIGHT TOGETHER

If you're joining us over festive period why not take advantage of our exclusive online discount?

Guests can enjoy 25% off

the best available pre-paid rate by simply entering the code 'FESTIVE' at the checkout.

A SPECIAL OFFER JUST FOR YOU...

GIVE A LITTLE, GET A LITTLE!

Purchase a gift card online at giftideasscotland.co.uk until 31st October and receive extra money to spend on us:

- £75 gets you £100
- £125 gets you £150
- £200 gets you £250

Enter the code "GIVEMEMORE" at checkout, valid on online purchases only, valid from date of purchase until 31st March 2020, whilst stocks last.

Date	Two Course Lunch	Two Course Dinner	Three Course Lunch	Three Course Dinner
Friday 22nd November			£19.95	£32.95
Saturday 23rd November			£19.95	£32.95
Sunday 24th November			£19.95	£28.95
Monday 25th November	£16.95	£21.95	£19.95	£28.95
Tuesday 26th November	£16.95	£21.95	£19.95	£28.95
Wednesday 27th November	£16.95	£21.95	£19.95	£28.95
Thursday 28th November	£16.95	£21.95	£19.95	£28.95
Friday 29th November			£19.95	£32.95
Saturday 30th November			£19.95	£32.95
Sunday 1st December			£19.95	£28.95
Monday 2nd December	16.95	£21.95	£19.95	£28.95
Tuesday 3rd December	16.95	£21.95	£19.95	£28.95
Wednesday 4th December	16.95	£21.95	£19.95	£28.95
Thursday 5th December	16.95	£21.95	£19.95	£28.95
Friday 6th December			£19.95	£32.95
Saturday 7th December			£19.95	£32.95
Sunday 8th December			£19.95	£28.95
Monday 9th December	£16.95	£21.95	£19.95	£28.95
Tuesday 10th December	£16.95	£21.95	£19.95	£28.95
Wednesday 11th December	£16.95	£21.95	£19.95	£28.95
Thursday 12th December	£16.95	£21.95	£19.95	£28.95
Friday 13th December			£19.95	£32.95
Saturday 14th December			£19.95	£32.95
Sunday 15th December			£19.95	£28.95
Monday 16th December	£16.95	£21.95	£19.95	£28.95
Tuesday 17th December	£16.95	£21.95	£19.95	£28.95
Wednesday 18th December	£16.95	£21.95	£19.95	£28.95
Thursday 19th December	£16.95	£21.95	£19.95	£28.95
Friday 20th December			£19.95	£32.95
Saturday 21st December			£19.95	£32.95
Sunday 22nd December			£19.95	£28.95
Monday 23rd December			£19.95	£28.95
Tuesday 24th December			£19.95	£28.95
Wednesday 25th December			See Brochure	See Brochure

POST CHRISTMAS CELEBRATIONS AND NEW YEAR PARTIES

Thursday 26th December			£19.95	£28.95
Friday 27th December			£19.95	£32.95
Saturday 28th December			£19.95	£32.95
Sunday 29th December			£19.95	£28.95
Monday 30th December			£19.95	£28.95
Tuesday 31st December			See Brochure	See Brochure

CONTACT US

T: 01224 310 351

W: palmcourthotel.co.uk

E: events@palmcourthotel.co.uk

A: 81 Seafield Road, Aberdeen, AB15 7YX

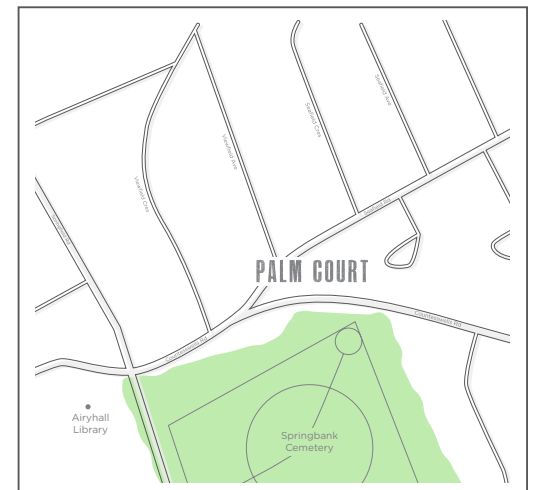
TIS THE SEASON TO BE SOCIAL!

We would love to see all your festive photos, so don't forget to check in, or use #palmcourttchristmas

 thepalmcourthotel

 @courtaberdeen

Find Us:



BOOKING TERMS & CONDITIONS

A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking. Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable. Only one block method payment will be accepted for each booking. Palm Court will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met. Please refer to our website for full terms and conditions and our severe weather policy.



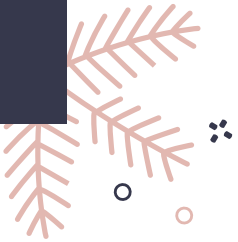
LET'S WRAP THIS UP!

The benefits of booking your festive celebration with us:

A great selection of private and semi-private dining spaces

Large party co-ordinators available to help

Exclusive booking offers & incentives available throughout the year via our website





PALM COURT