

**Christmas Day**

Cream of Carrot and Spicy Parsnip Soup

Trio of Patés with Toasted Brioche and  
Homemade Fruit Chutney

Salmon Roulade stuffed with Prawns, Cream  
Cheese and Spinach served with a Basil and  
Lime Dressing

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Champagne Sorbet

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Roast Turkey with Chipolata Sausages, Chefs  
Own Stuffing and Cranberry Sauce

Roast Sirloin of Angus Beef served with  
Traditional Gravy and Yorkshire Pudding

Poached Scottish Salmon served with an  
Orange and Basil Beurre Blanc

Roast Spiced Vegetable and Goats Cheese Tartlet

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Traditional Christmas Pudding  
with Brandy Sauce

Belgian Chocolate Truffle  
topped with Raspberries

Fruits of the Forest Crème Brûlée

Selection of Scottish Cheese with  
Oatcakes, Celery and Grapes

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Coffee with Chocolate Truffles and Mince Pies

Adults £55.00

Children age 5—14 years £25.00

Under age 5—no charge

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**New Years Day Carvery**

**Join us for a delicious traditional Carvery  
served from**

**12.00 noon until 3pm.**

**Three course with coffee - £23.95**

**Reservations are recommended**

**Christmas and New Year 2017  
Booking Form**

Please call 01674 671000 to make a provisional  
booking. To confirm your booking, complete this  
form and return to The Links Hotel with your  
deposit. Please make cheques payable to The Links  
Hotel. We also accept payment by Credit or Debit  
Card. The deposit for all Festive Fare lunch  
bookings is £10.00 per person and £20 per person  
for all other Christmas events.

Organisers Name .....

Organisation (if applicable) .....

Address.....

Postcode.....

Telephone (Day).....

Event Booked (e.g. Party Night etc).....

Date of Event.....

No. of Adults.....

No. and ages of Children .....

Total number of Guests in group.....

Number of Vegetarian Meals.....

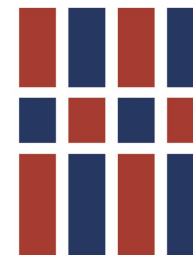
I enclose £.....Deposit

Signature.....

Date.....

**Terms and Conditions**

This form must be completed and returned to us  
along with your deposit within 14 days of making  
your booking. Failure to do so will result in the  
booking being released. Full payment of the  
balance is due at least two weeks prior to the date  
you have booked. Bookings made within two  
weeks of the event date will require to be paid in  
full at the time of booking.



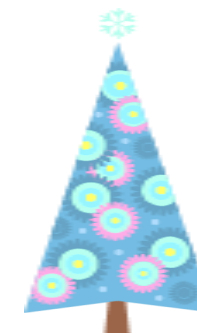
THE

LINKS

HOTEL



*Festive Season  
2017*



**We look forward to  
welcoming you over the  
festive period**

**The Links Hotel**

Mid Links Montrose  
DD10 8RL  
01674 671000

## Festive Fare Lunch

Served Monday to Saturday from  
4th to 23rd December  
(excludes Sundays)

Homemade Soup of the Day served with a warm  
Crusty Bread Roll and Butter

Chicken Liver Parfait with Spicy Winter Fruit  
Chutney and Oatcakes

Smoked Salmon and Prawns  
with Marie Rose Sauce



Roast Turkey with Chipolata Sausages,  
Chef's Own Stuffing and Cranberry Sauce

Beef Olives in a Rich Winter Vegetable Gravy

Poached Scottish Salmon served with  
an Orange and Basil Beurre Blanc

Roast Winter Vegetables in Provencale Sauce  
topped with Nutty Crumble

All served with chef's selection of  
Vegetables and Potatoes



Traditional Christmas Pudding with Brandy Sauce

Lemon Meringue Pie with Ice Cream

Selection of fine Scottish Cheese served with  
Oatcakes and Grapes



Coffee or Tea  
with mini Mince Pies

2 Courses £15.95  
3 Courses £19.95

## Festive Fare Dinner

Homemade Soup of the Day

Chicken Liver Parfait with homemade Spiced Winter  
Chutney and Toasted Brioche

Seafood and Vine Ripened Tomato Tartlet served  
with a Fresh Herb and Lemon Dressing

Brie and Asparagus Cheesecake with  
Red Onion Marmalade



Roast Turkey with Chipolata Sausages, Chef's Own  
Stuffing and Cranberry Sauce

Pork Fillet with a Creamy Green Peppercorn Sauce

Poached Haddock stuffed with Spinach served with  
Lemon, Cheese and Herb Velouté Sauce

Roast Winter Vegetable Crumble served with a  
Chestnut and Chervil Cream Sauce

All served with chef's selection of  
Vegetables and Potatoes



Traditional Christmas Pudding with Brandy Sauce

Lemon Meringue Pie served with Mixed Berry Coulis

Salted Caramel Profiteroles with Ice Cream



Tea or Coffee with mini Mince Pies

2 Courses £22.50

3 Courses £27.50

## Festive Party Nights

Friday 8th & 15th December  
Saturday 9th & 16th December

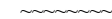
Join us at 7.00pm for a glass of Bubbly followed by a  
delicious three course dinner and a live band till late.

Homemade Soup of the Day

Smooth Chicken Liver Parfait  
with Spicy Winter Chutney and Oatcakes

Smoked Salmon And Prawns with Marie Rose Dressing

Brie and Asparagus Cheesecake with  
Red Onion Marmalade

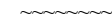


Roast Turkey with Chipolata Sausages,  
Chef's Own Stuffing and Cranberry Sauce

Loin of Pork with Apricot, Sage and Onion Stuffing

Roast Winter Vegetables in Provencale Sauce topped  
with Nutty Crumble

All served with chef's selection of  
Vegetables and Potatoes



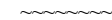
Traditional Christmas Pudding with  
Brandy Sauce

Trio of Chocolate Desserts

Winter Berry Meringue Roulade



Coffee or Tea with Mini Mince Pies



£31.00 per person

Guests are requested to be seated by no later than  
7.15pm. Carriages at 1 am

**We are offering a specially reduced room rate of £60  
bed and breakfast for a twin or double room or £45  
single for guests attending Party Nights.**