

CHRISTMAS &
HOGMANAY
2010



MaGgie May

Available 26th November - 31st December 2010

CHRISTMAS DINNER MENU

Winter Vegetable Broth
With Crusty Roll

Scottish Smoked Salmon and Dill Mousse
Crisp leaf salad and caper dressing

Partridge, Duck and Artichoke Terrine
With rocket salad and Cranberry compote

Sun Dried Tomato & Goats Cheese Tart
On balsamic dressed leaves

oOo

Roast Turkey
With sage all the trimmings

Slow Braised Scottish Beef
With dauphinoise and Savoy cabbage

Grilled Fillet of Seabass & King Prawn
On lemon & dill puy lentils

Roast Butternut Squash, Sweet Potato and Spinach Curry
With braised wild rice

oOo

Homemade Christmas Pudding
And a brandy cream sauce

Mixed Berry Burnt Cream
With shortbread and raspberry coulis

Milk Chocolate and Orange Cheesecake
With a white chocolate sauce

Selection of Scottish Cheese and Chutney
Wee Arran Oaties

oOo

Coffee and Shortbread

Sunday to Wednesday £19.95

Thursdays £29.95 (including comedy package)

Fridays £29.95 (including party night)

Saturdays £35.00 (including comedy package)

Sundays £29.95 (including live entertainment)

*Prices includes your 3 course dinner and party night.
(Thursdays, Fridays, Saturdays and Sundays)*

HOGMANAY PARTY PACKAGE

Happy New Year from Maggie Mays...

Scotch Broth

A rich variety of ingredients combine to produce,
this the most famous of Scots soups

Reekit Salmon

Wi' a wee Seafood medley dressed wi'
Lemon vinaigrette and Rocket leaves

Inverloch Grilled Goat's Cheese & Red Onion Crostini

Wi' wilted baby spinach and toasted pine nuts

Haggis Wi' Bashed Neaps an' Champit Tatties

An a wee drap o' sauce

oOo

Roastit Fillet of Halibut

Served wi' cabbage and boiled ham, pan-fried tatties

Pan seared breast of Chicken stuffed wi' wild mushrooms and tarragon

Crushed tatties, buttered greens with a thyme sauce

Ribeye of Scottish Beef

Roastit roots, dauphinoise potatoes and a red wine sauce

Chestnut Mushroom, Cep and Leek Risotto

Topped wi' smoked Arran cheese

oOo

Burnt Cream

With winter berry compote and shortbread

Cauld Cranachan

A fantastic combination of toasted oatmeal malt whisky and
heather honey, whipped cream and raspberries

Drambuie and Orange Cheesecake

Wi' a dark chocolate sauce

Selection of Scottish Cheese and Chutney

Wee Arran Oaties

oOo

Coffee and Shortbread

£40.00

Includes your meal & Live Comedy show

Also includes entry to our Hogmanay celebrations Hells Bells

BOOKING FORM

Name:

Date:

Time:

Number of People Dining:

Name of Organiser:

Address:

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Telephone:

Email:

METHOD OF DEPOSIT PAYMENT (tick box)

Card:

Type:

Card Number:

Expiry Date:

Start Date or Issue Number (switch only):

Cheque: Cash:

Please note: There is a £10 per head non refundable deposit.

Deposit Amount Paid:

Date Paid:

*NB: We can sit 10 guests at a maximum to a table.
A 1¾ hour slot will be allocated to each booking. A 10%
discretionary service charge will be added to the final bill*

You will be sent a receipt for this payment confirming your reservation. The booking slip should be shown on the day of the party as proof of deposit.

WINE LIST

Please write the number of bottles required in the right hand column

WHITE WINE

	BTL	QTY
Tierra Sauvignon Blanc (Chile) Pale yellow with fresh fruit, citrus and mineral notes and a clean finish	£13.95	<input type="text"/>
Cullinan View Chenin Blanc (South Africa) Deliciously fresh and creamy with peachy fruit character. A classic South African style.	£13.95	<input type="text"/>
Berri Estates Unoaked Chardonnay (Australia) A crisp style with a fresh, yet ripe lemon character with no oak ageing.	£13.95	<input type="text"/>
Pinot Grigio Provincia di Pavia (Italy) Selected from the south of Lombardy, this lovely buttery style is enhanced by ripe pear flavours.	£13.95	<input type="text"/>
Don Jacobo Rioja Blanco (Spain) Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape, good fruit and acidity.	£13.95	<input type="text"/>

ROSÉ

Fortius Rosado, Navarra (Spain) This is packed with bags of wild raspberry fruit, with a touch of vanilla. Absolutely stunning.	£13.95	<input type="text"/>
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Red Wine

Tierra Merlot (Chile) Ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins.	£13.95	<input type="text"/>
La Campagne Cabernet Sauvignon (France) All the classic blackcurrant aromas and flavours, balanced with a soft, tannic finish.	£13.95	<input type="text"/>
Berri Estates Shiraz (Australia) Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.	£13.95	<input type="text"/>
Don Jacobo Rioja Tinto (Spain) Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.	£13.95	<input type="text"/>

CHAMPAGNE & SPARKLING WINE

Anna de Codomú Chardonnay Reserva Brut, Cava	£16.95	<input type="text"/>
Prosecco Extra Dry, Fantinel, NV	£19.95	<input type="text"/>
Moët & Chandon Brut Impérial, NV	£39.95	<input type="text"/>
Moët & Chandon Rosé Impérial, NV	£45.95	<input type="text"/>
Veuve Clicquot Yellow Label Brut, NV	£45.00	<input type="text"/>
Dom Pérignon Brut, 1999	£120.00	<input type="text"/>
Krug Grande Cuvée Brut, NV	£130.00	<input type="text"/>

CHRISTMAS PARTY PACKAGES

Lunch Packages - £19.95

Available all week

Thursdays - £29.95

3 course meal including comedy show
and dancing till 3am

Fridays - £29.95

3 course meal and dancing till 4am

Saturdays - £35.00

3 course meal, comedy and dancing till 4am

Sundays - £29.95

3 course meal and entry into live tribute act
and dancing till 3am

Sunday 5th December: The Beatles Tribute (Revolver)

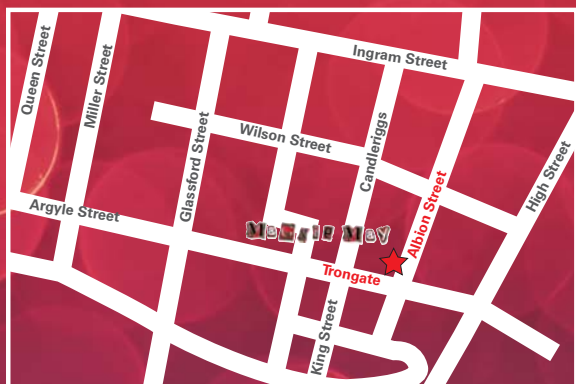
Sunday 12th December Kings of Leon Tribute (KOL)

*Sunday 19th December:
David Bowie Tribute (Tigers on Vaseline)*

*Comedy packages include a 3 course Christmas dinner
followed by live comedy hosted by Scottish comedian
of the year Scott Agnew and the best in Scottish comedy.*

Also includes free entry to our nightclub for
Christmas party open in until 4am.

Tickets available for purchase on
ticketweb.co.uk or from Maggie Mays



Maggie Mays

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www.maggiemays.co.uk