



STIRLING

# Christmas Festive Fayre



## Disco Party Nights 2019

*Three course dinner with coffee and mints and Live DJ: £29.50  
available on the following dates:*

**Friday 6th December, Saturday 7th December  
Friday 13th December, Saturday 14th December  
Friday 20th December, Saturday 21st December**

*Our Lomond Suite is available for private Christmas Parties  
out with the above dates and is free of any hire charge*

## The Hogmanay Party

**Chefs special four course dinner, coffee and home made tablet - £ 39.50 per person.**

**Children under 12 years of age have their own menu priced at £9.90.**

**A la carte menus available all day and up until 6:30pm.**

**Our resident DJ will be playing from 9:00pm until 3:00am in the Lomond Suite.**

**To say thank you to our customers, we do not charge for entry to The Birds and the Bees on  
Hogmanay, however admission will be restricted after 10:00pm**



## Christmas Eve Extravaganza

**We are open for meals all day and evening from 12 Noon**

## The Birds and The Bees

**Easter Cornton Road, Causewayhead, Stirling FK9 5PB.**

**Tel: 01786 473663  
Fax: 01786 463384**

**Email: rum4@aol.com  
www.thebirdsandthebees-stirling.com**

# *Festive Fayre*

## *Lunch Menu 2019*

Mixed mushroom and cream cheese pate, truffle oil,  
smashed walnuts, toasted sour dough

Cream of winter soup, crusty bread, butter

Slices of water and gala melon, Hendrix gin and cucumber jelly, lemon syrup

Chicken liver, cranberry and port parfait, spiced pear chutney, toasted brioche

North Atlantic prawns, Marie Rose sauce, mixed leaves,  
pickled cucumber, fresh lemon



Roast turkey breast, sage and onion stuffing, bacon curls,  
cranberry sauce, pan juice jus

Slow braised feather blade of Ayrshire beef, creamy mash potato, Rioja gravy

Lentil, sweet potato and cranberry roast, balsamic onion gravy

Oven roast Atlantic cod fillet, pesto and Parmesan crust, asparagus spears,  
crispy pancetta and spinach, hollandaise sauce

Honey and Aaron mustard glazed gammon,  
spiced apple chutney, light cider gravy



Raspberry snowball cheesecake, red berry coulis, fresh raspberries

Traditional Christmas pudding, brandy and vanilla creme Anglaise

Vanilla panna cotta, strawberry soup, strawberry and  
cracked black pepper compote

Scottish tablet ice cream, fudge pieces, toffee sauce, wafers

Baked chocolate and hazelnut custard, vanilla ice cream, praline



Ground filter coffee presented with home made tablet

**Two courses with coffee and mints £15.50**

**Three courses with coffee and mints £19.50**

### **BOOKING REQUIRMENTS**

A deposit of £5.00 per person is required to secure lunch and dinner reservations.

For Hogmanay dinner reservations the deposit is £15.00 per person.

Deposits are non transferable and non refundable.