

OPEN FOR CHAMPAGNE BRUNCH†

AVAILABLE 9AM-11AM

CHRISTMAS EVE, BOXING DAY, NEW YEAR'S EVE & NEW YEAR'S DAY

£16^{PP}, BOOKING ADVISABLE

†Non-alcoholic drink options available for under 18s and abstaining diners. Supplement charges apply.

FISHMONGERS

With fishmonger counters in all of our restaurants, you will find the freshest ingredients to host the perfect meal this Christmas.

FOR MORE INFORMATION
PLEASE VISIT:

lochfyne seafoodandgrill.co.uk/fishmongers
or contact your local restaurant.

PLEASE SEND ME INFORMATION BY EMAIL
ABOUT THE TREAT E-GIFT CARD

BOOKING WITH US

Please complete the enquiry form below and return it to your local restaurant. Alternatively, call us to discuss your requirements.

We will use your information to contact you about your booking. We will not use it for marketing unless you give us permission to do so.

We will require a deposit in order to complete your booking. Christmas Party bookings £5 per person, Christmas Day £25 per person – children £5, New Year's Eve £10 per person – children £5.

NAME	_____
PHONE NO.	_____
EMAIL	_____
NO. OF GUESTS	_____
BOOKING DATE	_____
TIME	_____

Please tell us about any dietary requirements, allergies or other information we should be aware of. We will only use this information to prepare for your booking.

Would you like to book pre-dinner appetisers?

BASKET OF SOURDOUGH BREAD (V) 3.00	NO.
NOCELLARA OLIVES (Vg) 3.00	NO.
HALLOUMI FRIES (V) 4.25	NO.
PADRON PEPPERS (Vg) 3.25	NO.
CHORIZO, PARSLEY & WHITE WINE* 4.95	NO.

Please contact your local restaurant about pre-ordering wine.

CANCELLATION POLICY

We charge £5 per person for no shows – with all cancellations required in writing 48 hours before your reserved time.

TERMS & CONDITIONS

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Dishes may vary from those shown due to seasonal availability of ingredients.

(V) suitable for vegetarians. (Vg) suitable for vegans. (*) contains alcohol. (N) contains nuts. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination. Consuming raw or lightly cooked shellfish may increase your risk of food-borne illness. Our menu descriptions do not list all ingredients. Please ask your server before ordering if you are concerned about the presence of allergens in your food, alternatively full allergen information can be found at www.lochfyne seafoodandgrill.co.uk. All service charges, cash and credit/debit card tips are paid in full to our team members. Supplemental charges may apply to some dishes in addition to the stated price on set, party and event menus. No vouchers, offers or promotions may be used with the Christmas menus except for Loch Fyne Friends Card.

Please note Gracechurch Street is closed at weekends, Christmas Day, Boxing Day and New Year's Day. Bluewater and Bristol are not open on Christmas Day.

YOUR PRIVACY

Loch Fyne Seafood & Grill is the trading name of Premium Dining Restaurants and Pubs Limited (ICO registration number ZA 054248). We will use the information on this form to make and confirm your booking. We also use booking information to learn more about what our customers like and dislike, how we can improve our business and how best to target our direct marketing. We won't send you any marketing unless you ask us to. We share some personal data with other organisations that help us provide related services, such as booking confirmations and taking payments for bookings. Some of these organisations are not based in the European Union but we apply safeguards to ensure your personal data remains protected. Your data protection rights will be respected at all times. If you want to know more about how we process your personal data, you can:

- Read our full privacy notice at <https://www.lochfyne seafoodandgrill.co.uk/privacy>
- Write to Guest Relations, Greene King, Sunrise House, Ninth Avenue, Burton-upon-Trent, Staffordshire, DE14 3JZ
- Email guestrelations@greeneking.co.uk
- Call 01283 498400



CHRISTMAS AT THE LOCH

LOCH FYNE

RESTAURANT + BAR

LOCHFYNESSEAFOODANDGRILL.CO.UK



OUR GIFT TO YOU

Receive a complimentary glass of Prosecco when you pre-book and dine with us between 11th November and 1st December 2019 or 1st-5th January 2020.**

PARTY ORGANISER TREAT

Book your Christmas party for a table of 8 or more with Loch Fyne before 31st October 2019 and we'll treat you and a friend to dinner and wine in the New Year.****

Email the restaurant via our online party booking form:

lochfynefoodandgrill.co.uk

THE PERFECT GIFT

Treat your loved one this Christmas with a selection of Loch Fyne Christmas hampers available to order online, and Loch Fyne gift cards available to order online and in store.

***Christmas Party Menu available 11th November 2019 – 5th January 2020 inclusive. Not available on Christmas Day. One glass of Prosecco, Chambord Kir Royal, Mulled wine, Peroni bottle, Heineken 0.0% bottle or Highlander bottle per adult diner when dining from the Christmas Party menu only.

****£30 gift voucher valid – January to February – treat yourself and a guest to lunch or dinner from our set menu or à la carte menu. Booking to include deposit payment before 31st October.

CHRISTMAS PARTY

3 courses £29.95 – 3 courses including a glass of Prosecco** £32.95

STARTERS	NO.
TRADITIONAL PRAWN COCKTAIL rye sourdough bread	—
CULLEN SKINK TART soused saffron leeks	—
SCOTTISH ROPE-GROWN MUSSELS* white wine, garlic & herb, crusty sourdough bread	—
CHICKEN, APRICOT & PANCETTA TERRINE tomato & orange chutney, sourdough bread	—
BAKED POTATO SOUP (V) sour cream, rye sourdough bread	—

MAINS	NO.
ROAST SCOTTISH SEA TROUT FILLET* golden shell Hebridean mussels, samphire, curried cream sauce	—
PAN-FRIED SEA BASS FILLETS* spinach gnocchi, crab cream sauce	—
ROAST PORCHETTA* braised red cabbage, winter squash & chestnuts, red wine gravy	—
ROAST TURKEY BREAST* roasted potatoes, parsnips & carrots, Brussels sprouts, festive stuffing, red wine gravy	—
SPINACH & RICOTTA CANNELLONI (V) tomato & basil sauce	—

DESSERTS	NO.
PASSION FRUIT & LEMON CURD ETON MESS (V) crushed meringue, whipped cream	—
CHOCOLATE ORANGE TART (Vg) chocolate ice cream or vegan vanilla ice cream (Vg)	—
CHRISTMAS PUDDING* (V) brandy sauce	—
SCOTTISH CHEESE PLATE (£2 SUPPLEMENT) selection of cheeses, red onion chutney, traditional Scottish oatcakes	—
ICE CREAMS & SORBETS (V) ask us for today's selection and allergen information	—

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

Vegan and other dietary alternatives available, ask us for more details.

CHRISTMAS DAY

4 courses £60.95 – 4 courses including a glass of Prosecco** £63.95

STARTERS	NO.
CRISPY KING PRAWNS chilli jam, wasabi mayonnaise	—
LOBSTER BISQUE* aioli, shaved Gruyère, toasted rye sourdough bread	—
CLASSIC LOCH FYNE® SMOKED SALMON celariac remoulade, salsa verde, rye bread	—
PAN-FRIED PIGEON BREAST* pancetta & red wine lentils, truffle oil	—
ROAST FETA (V) honey & oregano, baby beetroot	—

MAINS	NO.
Served with festive vegetables to share – rosemary roasted potatoes, Brussels sprouts, parsnips, carrots	—
LOCH FYNE® LIGHTLY SMOKED SALMON Scottish queen scallops, horseradish butter sauce, savoy cabbage	—
ROAST MONKFISH* pea, brown shrimp & cream sauce, carrot purée	—
TRADITIONAL ROAST TURKEY* all the trimmings	—
FILLET MEDALLIONS* wild mushroom & smoked ham casserole, dauphinoise potatoes, buttered spinach	—
RED ONION TATIN* (V) parsnip purée, samphire, orange	—

DESSERTS	NO.
WHITE CHOCOLATE BREAD & BUTTER PUDDING chocolate sauce	—
CHRISTMAS PUDDING* (V) brandy sauce, redcurrants	—
VANILLA PANNA COTTA roasted plums	—
CHOCOLATE MARQUISE (N) (V) honeycomb, walnut ice cream	—
SCOTTISH CHEESE PLATE selection of cheeses, red onion chutney, traditional Scottish oatcakes	—

Coffee or tea & mince pie

CHILDREN'S OPTIONS

Half portion 3 course menu for £25.95, ask us for more details
Roast turkey dinner and ice cream £10.95

NEW YEAR'S EVE

TASTING MENU	NO.
5 courses £35 – wine pairing £20	—
7 courses £50 – wine pairing £25	—

LOBSTER & SCOTTISH LANGOUSTINE BISQUE
kaffir lime, lemongrass

JOSEPH PERRIER BRUT NV CHAMPAGNE

or

SCOTTISH OYSTERS
apple mignonette

JOSEPH PERRIER BRUT NV CHAMPAGNE

BRADAN ORACH
potato pancake, pickled radish, sour cream, keta

PICPOUL DE PINET

DEVONSHIRE CRAB TORTELLINI (7 COURSE MENU ONLY)
crab meat, lemon oil

AWATERE PASS SAUVIGNON BLANC

PAN-FRIED TURBOT*
Manila clams, celeriac, apple, 'Nduja sausage

LOCH FYNE GRILLO

GRILLED SCOTTISH SALMON FILLET (7 COURSE MENU ONLY)
whipped avocado, crab salad, samphire, chilli & coriander dressing

LOCH FYNE FRAPPATO

CHOCOLATE TART
clotted cream, smoked sea salt

FERNANDO DE CASTILLA ANTIQUE PEDRO XIMENEZ

BLACK BOMBER CHEESE
rough Scottish oatcakes, golden beetroot piccalilli

TAYLOR'S LBV PORT

**Prosecco can be swapped for Chambord Kir Royal, Mulled Wine, Peroni bottle, Highlander Ale bottle, Heineken 0.0% bottle.