



JUTE

CHRISTMAS &
HOGMANAY/09

FESTIVE MENU

CHRISTMAS MENU /

STARTERS

Blade of beef, mushroom and lentil broth with toasted potato scone

Baked brie in filo, creamed leeks and capers with fried shallots

Pressed chicken and rabbit terrine with redcurrant and thyme jelly

Saffron poached haddock and egg tagliatelle with toasted brioche

MAINS

Turkey escalope, pancetta and sage potato, root vegetables and onion jus

Grilled seabass fillets, fettuccine pasta, béarnaise sauce and chorizo crisps

Roast rib of beef, grain mustard fried potatoes with an oxtail and spinach sauce

Winter squash, beetroot and feta tart with spicy ratatouille

Glazed Gressingham duck breast, potato gratin with braised red cabbage and gooseberry jus

DESSERTS & CHEESE

Glazed lemon tart with vanilla cream and homemade date and lime biscotti

Apple and lavender crumble with honeycomb ice cream

Christmas pudding with brandy Anglaise and glazed redcurrants

Selection of "The Cheesery " cheese with spiced butter, cranberry chutney and homemade oatcakes

3 Courses £27.95

per person inc Vat

Full lunch and dinner menu available for tables of less than 10 throughout the festive period.

HOGMANAYMENU/

Come and celebrate the end of 2009 and the start of 2010 with a fantastic three course dinner and coffee and have your table all night to party.

STARTERS

Roast pumpkin and clam chowder with crispy cod cheeks

Fennel and orange pannacotta with celeriac and pickled walnut salad

Venison carpaccio with wild rocket, strawberry and juniper salad

Poached quail's egg with a seared scallop and beetroot puree on potato rosti

MAINS

Roast fillet of beef, truffle oil and parsnip mash with spinach and lentil cream

Basil and lemon crusted halibut with crushed baby potatoes, vanilla and tomlberry butter

Pot roasted chicken breast, confit leg, potato fondant with a carrot and tarragon jus

Glazed lamb rump and braised lamb shoulder with leek, pea and mint fricassee, carrot mousse and roasted rosemary gravy

Wild mushroom, butternut and asparagus mille feuille with parmesan tuile

DESSERTS & CHEESE

Baked vanilla pear in filo pastry with apple ice cream and lavender Anglaise

Pineapple tart tatin with passion fruit sorbet and mango coulis

Double chocolate iced parfait with mint jelly and hot chocolate sauce

Selection of "The Cheesery" cheese with spiced butter, cranberry chutney and homemade oatcakes

£45 per person inc Vat

With entertainment from our piper bringing in the bells and an amazing live set from Boogalusa, who promise to provide the perfect sounds for Hogmanay. Prepare to dance your way into 2010! To confirm dinner bookings, full payment will be required. This is non-refundable.

All reservations will have their table for the whole evening.

Call 01382 909246 for reservations.

FESTIVE PLANNER/

PLEASE PRINT IN BLOCK CAPITALS

Name of Organiser: _____

Name of Company: _____

Full Address: _____

Postcode: _____

Daytime Telephone: _____

Evening Telephone: _____

E-mail Address: _____

Date of Party: _____

Type of menu:

Christmas Menu

Hogmanay Dinner

Time of dining: _____

(actual seating time-not arrival)

Number of persons: _____

(Christmas menu £10 deposit)

(Hogmanay menu payment of £45 per person paid in full)

Deposit enclosed: £ _____

Your booking will be confirmed by email on receipt of deposit.

All deposits are non-refundable.

JUTE CAFE-BAR
DUNDEE CONTEMPORARY ARTS
152 NETHERGATE
DUNDEE
DD1 4DY



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Jute Café Bar wants to reward our customers and let them know what's coming up.

Complete your email details below and give to your server and we will send you details of new menus, drinks offers and promotions, ticket offers and tasting events.

Name

Email

www.jutecafebar.co.uk

Visit our website at www.fullerthomson.com and see our family of bar-restaurants in Dundee and Edinburgh.