

Bertie Mooney's Festive Menu

Free Glass of Fizz if Booked + Deposit Paid Before 1st October 2024

**Bertie Mooney
85 Commercial Street
Dundee, DD1 2AB**

Christmas Menu 2024

2 Courses - £27.95

3 Courses - £29.95

***** Friday and Saturday Night Live Music between 8pm-12am *****

Menu & Pre Order Forms in Full Below

Email All Requests: info@bertiemooneys.co.uk

T&C's

All festive menus require a £5 deposit per person to secure your table. We can't guarantee tables until deposits have been paid. All festive menu bookings must be pre-ordered (minimum of 7 days in advance). During busy periods, maximum sitting periods of 3 hours may be applied. Please speak to staff when making your booking if you require your table longer. Cancellations of pre ordered meals must be a minimum of 48 hours prior to your booking time; any cancellations made after this time will lose the £5 deposit for every meal cancelled.

Jimmy, Karen and family and all our dedicated staff would like to wish all our customers old and new, a Very Merry Christmas and a Happy New Year!

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Starters

Soup of the Day

Served with a baked mini petit pan

Chicken Liver Pate

Served with red onion chutney, oatcakes and salad garnish

Prawn Marie Rose Cocktail (GF)

Served with a salad garnish and lemon wedges

Vegetarian Haggis Fritters (V)(VE)

Served with a vegan whisky cream sauce and salad garnish

Main Courses

Traditional Roast Turkey (GF Available)

Served with stuffing, pigs in blankets, gravy, cranberry sauce, fresh local veg and roast potatoes

Braised Rump Steak (GF Available)

Served with yorkshire pudding, gravy, seasonal veg and roast potatoes

Balmoral Chicken

Stuffed with haggis, rolled in bacon and served with pink peppercorn sauce, seasonal veg and roast potatoes

Sweet Potatoes & Red Onion Marmalade Seeded Tart (GF)(V)(VE)

Served with vegetarian gravy, caramelised onion chutney, seasonal veg and roast potatoes

Roast Salmon with Pomegranate and Herb Crumb (GF)

Served with roast potatoes, lemon wedge, salad garnish and greek-style yoghurt

Desserts

Traditional Christmas Pudding (GF)

Served with a brandy sauce

Raspberry and White Chocolate Roulade (GF)

Served with a raspberry sorbet and raspberry coulis

Chocolate & Raspberry Tart (VE)(V)(GF)

Served with a raspberry sorbet

Cheese & Biscuits

Served with crackers, grapes, celery and a red onion chutney

PRE ORDER FORM

Name		Date	
Party Size		Time	

Starters

Soup	
Pate	
Prawn	
Veg Haggis	

Main Courses

Turkey	
Braised Steak	
Chicken	
Veg Tart	
Salmon	

Desserts

Christmas Pudding	
Roulade	
Tart	
Cheese & Biscuits	