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328 N DEESIDE RD, CULTS, ABERDEEN AB15 9SE
THECULTSHOTEL.CO.UK



21ST NOVEMBER - 24TH DECEMBER

STARTERS

LEEK & POTATO SOUP

Served with sourdough bread (b) (allergens: dairy, gluten, sulphur dioxide, celery)

CHICKEN LIVER PARFAIT

Spiced fig chutney, mini oatcakes (allergens: dairy, gluten, sulphur dioxide, eggs, soya, celery, mustard)

BRIE FRITTER

Cranberry ketchup, walnut salad (3) (allergens: dairy, sulphur dioxide, gluten, eggs, nuts, mustard)

CASHEW NUT HUMMUS

Grilled vegetables (allergens: nuts, mustard)

MAINS

ROAST TURKEY

Served with all the trimmings (allergens: dairy, gluten, sulphites, soya, celery, mustard)

BRAISED BEEF SHOULDER

Parsley creamed potatoes, pancetta, carrots (36) (allergens: sulphur dioxide, dairy, celery)

ROAST COD WRAPPED IN PARMA HAM

Samphire, cauliflower purée with crispy potatoes (allergens: fish, dairy, gluten)

BUTTERNUT SQUASH, SPINACH AND VEGAN FETA PITHIVIER

Seasonal veg (allergens: gluten, celery, sulphur dioxide)

DESSERTS

STICKY TOFFEE PUDDING

Pistachio ice cream (allergens: eggs, dairy, soya, sulphur dioxide, gluten, nuts)

VEGAN PANNA COTTA

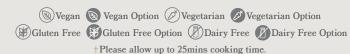
Mulled winter fruit and dark cherry sorbet ((allergens: sulphur dioxide, soya)

THE CULTS CHRISTMAS PUDDING

Clementine ice cream, brandy sauce (allergens: gluten, nuts, eggs, sulphur dioxide, dairy)

SEASONAL CHEESES

Fig & apple chutney, grapes and crackers (allergens: dairy, gluten, sulphur dioxide)



Speak to a member of staff for more information on dietary/allergy requirements.







CHRISTMAS AFTERNOON TEA



+£7.00 for prosecco +£12.00 for champagne

SCONES

Fruit scones, cream and jam

SWEET TREAT

Mincemeat brownie / Cranachan served in an espresso cup / Panna cotta / Citrus cheesecake

ASSORTED SANDWICHES

Cranberry brie sandwich / Turkey with bacon and lemon mayo / Egg and spring onion

SAVOURY

Half scotch egg Goat cheese and red onion quiche



