

SEASON OF WONDER



Join Us This Christmas

THE DOLL'S HOUSE

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LET THE FESTIVITIES COMMENCE...

With the most wonderful time of the year fast approaching, we invite you to join us for an unforgettable festive season in our cosy corner of St Andrews.

This brochure contains all of the details on our festive dining menus, Christmas Day feast and schedule of winter events. Expect our famous afternoon tea with a festive twist, gingerbread making class and weekly live music.

We have our very own private dining room upstairs which is the perfect setting for an intimate festive gathering. Our menus can be specially tailored to suit the needs of your party and our team are more than happy to accommodate any special requests you may have.

We look forward to welcoming you to our winter wonderland over the festivities!

The Doll's House Team



FESTIVE LUNCH

FROM £17.95 PER PERSON

Please see our menu calendar at the back of our brochure for full pricing information.

STARTER

Spiced Roast Butternut Squash Soup (v)
Toasted Pumpkin Seeds with Pumpnickel Bread

Terrine of Ham Hock
Parsley, Apricot Puree, Pea Shoot & Candied Walnut Salad with Bread Crisps

Gravadlax Salmon with Capers
Pickled Fennel Salad, Picked Leaves & Lemon Dressing

Charred Artichoke, Sun-blushed Tomato Bruschetta (v)
Borettane Balsamic Onions, Mozzarella Pearls & Basil

MAIN

Ellerslie Turkey Breast
Pork & Herb Stuffing, Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

Filo Pastry Mille-Feuille (v)
Sautéed Courgette, Aubergine & Red Onion with Arrabiata Tomato Sauce, Roast Potatoes, Glazed Sprouts, Roast Parsnips & Coriander Carrots

Pan Seared North Atlantic Sea Bass
Confit Ratte Potatoes & Lemon Roast Asparagus Tips, Beurre Blanc with Dill Oil

Roast Beetroot, Parsnip & Sage Gratin (v)
Sprouts, Roast Parsnips & Coriander Carrots

DESSERT

Trio of Chocolate
Hazelnut Praline Pont Neuf, with Blackberry & Chambord Compote & Clotted Cream

Salted Caramel & Apple Crumble
Crunchy Granola Topping with Raspberry Ripple Ice Cream

Sticky Figgy Pudding
Candied Figs, Sweet Mascarpone Cream & Butterscotch Sauce

Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants



FESTIVE DINNER

FROM £19.95 PER PERSON

Please see our menu calendar at the back of our brochure for full pricing information.

STARTER

Spiced Roast Butternut Squash Soup (v)
Toasted Pumpkin Seeds with Pumpnickel bread

Terrine of Ham Hock
Parsley, Apricot Puree, Pea Shoot & Candied Walnut Salad with Bread Crisps

Gravadlax Salmon with Capers
Pickled Fennel Salad, Picked Leaves & Lemon Dressing

Charred Artichoke, Sun-blushed Tomato Bruschetta (v)
Borettane Balsamic Onions, Mozzarella Pearls & Basil

Portobello Mushroom (v)
Stuffed with Chestnut's & Soft Herbs, Topped with Vegan Cheese & Sage Pesto

MAIN

Ellerslie Turkey Breast
Pork & Herb Stuffing, Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

Filo Pastry Mille-Feuille (v)
Sautéed Courgette, Aubergine & Red Onion with Arrabiata Tomato Sauce, Roast Potatoes, Glazed Sprouts, Roast Parsnips & Coriander Carrots

Pan Seared North Atlantic Sea Bass
Confit Ratte Potatoes & Lemon Roast Asparagus Tips, Beurre Blanc with Dill Oil

Roast Beetroot, Parsnip & Sage Gratin (v)
Sprouts, Honey Roast Parsnips & Coriander Carrots

28 Day Dry Aged Scottish Sirloin Steak
Confit Garlic Butter, Roast Plum Tomato, Watercress & French Fries

DESSERT

Trio of Chocolate
Hazelnut Praline Pont Neuf, Blackberry & Chambord Compote & Clotted Cream

Salted Caramel & Apple Crumble
Crunchy Granola Topping with Raspberry Ripple Ice Cream

Sticky Figgy Pudding
Candied Figs, Sweet Mascarpone Cream & Butterscotch Sauce

Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants

Scottish Cheese Selection
Mull of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes

VEGAN & LOW GLUTEN MENU

For more information on choices or allergens please ask a member of our team.

STARTER

Soup of The Day
Fresh Herbs

Crispy Chickpea & Charred Corn Salad
Pickled Carrot & Roasted Red Pepper Coulis

MAIN

Salt Baked Butternut Squash & Feta Wellington
Roast Tomato Fondue, Roast Potatoes, Glazed Sprouts,
Roast Parsnips & Coriander Carrot

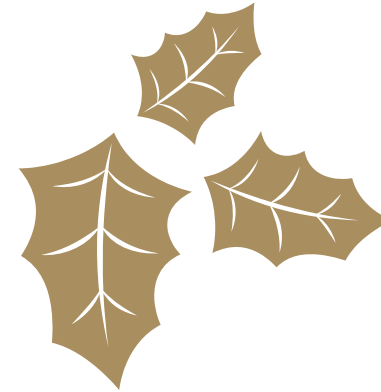
Truffled Wild Mushroom & Tarragon Risotto

DESSERT

Blackcurrant Delice
Crushed Berries

Mulled Poached Pear
Winterberry Compote, Raspberry Sorbet

Please note, these dishes are low
in gluten containing ingredients



STARTER

Cream of Mushroom Soup (v)
Tarragon Cream & Fresh Bread

Smoked Gressingham Duck Breast
Pickled Carrots & Glazed Roasted Beetroot
with Herb & Endive Petit Salad

Charred Artichoke, Sun-blushed Tomato Bruschetta (v)
Borettane Balsamic Onions, Mozzarella Pearls & Basil

Crab Tian
Avocado & Tomato

Goat Cheese & Red Onion Filo Parcel (v)
Hot Smoked Beetroot Chutney with Endive
Salad & Raspberry Vinaigrette

MAIN

Turkey Breast Roulade
Haggis Stuffing, Pancetta Wrapped Chipolatas,
Roast Potatoes, Glazed Sprouts, Honey Roast
Parsnips & Coriander Carrots with Cranberry Jus

Black Treacle Cured Centenary Ham
Roast Potatoes, Buttered Sprouts, Honey Roast
Parsnips & Coriander Carrots with Pan Jus

Pan Seared North Atlantic Sea Bass
Confit Ratte Potatoes & Lemon Roast
Asparagus Tips, Beurre Blanc with Dill Oil

Wild Mushroom, Artichoke & Thyme Turnover (v)
Roast Potatoes, Glazed Sprouts, Honey
Roast Parsnips & Coriander Carrots

28 Dry Aged Roast Rib of Beef
Roast Potatoes, Buttered Sprouts, Honey Roast
Parsnips & Coriander Carrots, Yorkshire Pudding
& Rosemary Jus

DESSERT

Chocolate & Orange Mousse
Cointreau Cream, Handmade Shortbread
with Candied Orange

Fruiti de Bosco Tart
Chambord Soaked Raspberries, Chantilly
Cream & Raspberry Crumb

Sticky Figgy Pudding
Candied Figs, Sweet Mascarpone
Cream & Butterscotch Sauce

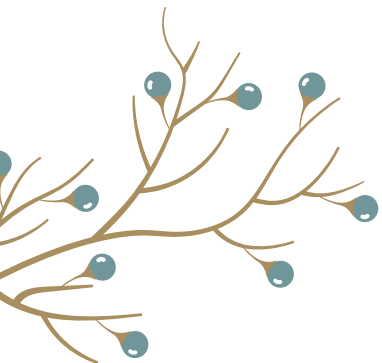
Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants

Scottish Cheese Selection
Mull of Kintyre, Blue Murder & Clava, Charcoal
Biscuits, Stout Chutney, Celery & Green Grapes

CHRISTMAS DAY DINING

£45.95 PER PERSON
£14.95 PER CHILD (UNDER 12s)

Relax this Christmas Day and
let us take care of the cooking.
Indulge in the ultimate festive
fayre, with something for all
the family.



HOGMANAY DINING

£35.95 PER PERSON (SITTING BETWEEN 5-7PM)

£45.95 PER PERSON

£14.95 PER CHILD (UNDER 12s)

Welcome in the New Year from the comfort of the Doll's House with a delicious three course meal followed by live acoustic music from 9:30pm. Includes a glass of fizz.

STARTER

Celeriac & Parsnip Soup (v)
Truffle & Crème Fraîche

Duck Liver Parfait
Orange & Cointreau Jam with
Toasted Brioche & Herb Salad

Seared King Scallops
Chorizo and Black Pudding Crumb,
Parship Puree & Olive Oil

Goat Cheese & Red Onion Filo Parcel (v)
Hot Smoked Beetroot Chutney with
Endive Salad & Raspberry Vinaigrette

MAIN

Chicken Stuffed with Tarragon
Sun-blushed Tomato with Basil
Crushed Potatoes and Pan Jus

Gressingham Duck Breast
Gratin Dauphinoise, Buttered Savoy
& Caramelised Shallot Jus

Cider Braised Seatrout
Buttered Baby Vegetables with a Crab
& Brandy Bisque with Baby Sorrel

Gnocchi, Tomato & Courgette Stew (v)
Hazelnut Crumb, Crispy Sage

Braised Shin of Beef
Burnt Onion Purée, Truffle Mash
& Roast Vegetables

DESSERT

After Eight Chocolate Mousse Cake
Crème De Menthe Cream & Chocolate Pencil

Traditional Tiramisu
Chocolate Soil, Coffee Sorbet & Pistachio Tuille

Salted Caramel & Apple Crumble
Crunchy Granola Topping with
Raspberry Ripple Ice Cream

Scottish Cheese Selection
Mull of Kintyre, Blue Murder & Clava, Charcoal
Biscuits, Stout Chutney, Celery & Green Grapes

FESTIVE TIPPLES

Winter Warmer Package | £14.95

Includes a glass of Prosecco on arrival,
glass of house wine with your meal and
your choice of liqueur or Glenfiddich
12 Year to finish.

Bottled Beer Package | £25

Six bottles of our bartender's
favourite Peroni

Three Wise Wines | £50

Three bottles of our house red,
white, or rosé

Prosecco Package | £60

Two bottles of Prosecco served with
four mini Chambord's to create your
own Festive Royale

Champagne Celebration | £99

Two bottles of Moët & Chandon, served
alongside four mini Chambords to create
your very own Kir Royale



WINTER EVENTS

GINGERBREAD MAKING CLASS

SUNDAY 8TH & 22ND DECEMBER, 10AM - 12PM
£9.95 PER CHILD, £12.95 PER ADULT

Get the wee ones into the festive spirit by decorating their very own gingerbread man. There will also be a delicious breakfast for the kids to tuck into.

This is a book in advance event.

WEEKLY LIVE MUSIC

EVERY FRIDAY & SATURDAY FROM 9PM

Join us every week in winter and enjoy the very best in local acoustic talent and folk style songs, perfect for post dinner drinks, or a lovely bottle of warming red.

FESTIVE AFTERNOON TEA

THROUGHOUT DECEMBER, 2PM - 5PM
£19.95 PER PERSON

Enjoy our famous afternoon tea with a festive twist. Tuck into seasonal sandwiches, freshly made scones and plenty of sweet treats complete with a touch of Christmas sparkle. Why not add a glass of bubbles for £5?

Advanced booking required.



FESTIVE BRUNCH

THROUGHOUT DECEMBER UNTIL 12PM
£12.95 PER PERSON, £7.95 PER CHILD

Why not join us for a delicious festive brunch? Choose from our carefully crafted menu with a glass of orange juice, coffee or tea. The perfect way to spend a crisp winter's morning.

To book your place for any of these events, please contact us on:

T: 01334 477422

W: dollshousestandrews.co.uk



THE PERFECT CHRISTMAS GIFT

Our giftcards are the perfect present for someone who enjoys delicious dining or a glass of wine or two. You can purchase a variety of options, including monetary vouchers to be redeemed against food and drinks. Or opt for one of our experiences like our famous afternoon tea.

To purchase, visit giftideasscotland.co.uk, or visit us in venue.

A SPECIAL OFFER JUST FOR YOU...

GIVE A LITTLE, GET A LITTLE!

Purchase a gift card online at giftideasscotland.co.uk until 31st October and receive extra money to spend on us:

- £75 gets you £100
- £125 gets you £150
- £200 gets you £250

Enter the code "givememore" at checkout, valid on online purchases only, valid from date of purchase until 31st March 2020, whilst stocks last.



Date	Two Course Lunch	Two Course Dinner	Three Course Lunch	Three Course Dinner
Friday 22nd November		£21.95	£22.95	£29.95
Saturday 23rd November		£21.95	£22.95	£29.95
Sunday 24th November		£19.95	£22.95	£25.95
Monday 25th November	£17.95	£19.95	£22.95	£25.95
Tuesday 26th November	£17.95	£19.95	£22.95	£25.95
Wednesday 27th November	£17.95	£19.95	£22.95	£25.95
Thursday 28th November	£17.95	£19.95	£22.95	£25.95
Friday 29th November		£21.95	£22.95	£29.95
Saturday 30th November		£21.95	£22.95	£29.95
Sunday 1st December		£19.95	£22.95	£25.95
Monday 2nd December	£17.95	£19.95	£22.95	£25.95
Tuesday 3rd December	£17.95	£19.95	£22.95	£25.95
Wednesday 4th December	£17.95	£19.95	£22.95	£25.95
Thursday 5th December	£17.95	£19.95	£22.95	£25.95
Friday 6th December		£21.95	£22.95	£29.95
Saturday 7th December		£21.95	£22.95	£29.95
Sunday 8th December		£19.95	£22.95	£25.95
Monday 9th December	£17.95	£19.95	£22.95	£25.95
Tuesday 10th December	£17.95	£19.95	£22.95	£25.95
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Saturday 14th December		£21.95	£22.95	£29.95
Sunday 15th December		£19.95	£22.95	£25.95
Monday 16th December	£17.95	£19.95	£22.95	£25.95
Tuesday 17th December	£17.95	£19.95	£22.95	£25.95
Wednesday 18th December	£17.95	£19.95	£22.95	£25.95
Thursday 19th December	£17.95	£19.95	£22.95	£25.95
Friday 20th December		£21.95	£22.95	£29.95
Saturday 21st December		£21.95	£22.95	£29.95
Sunday 22nd December		£19.95	£22.95	£25.95
Monday 23rd December		£19.95	£22.95	£25.95
Tuesday 24th December		£19.95	£22.95	£25.95
Wednesday 25th December			see brochure	see brochure

Post Christmas celebrations and New Year parties


Thursday 26th December		£19.95	£22.95	£29.95
Friday 27th December		£21.95	£22.95	£29.95
Saturday 28th December		£21.95	£22.95	£29.95
Sunday 29th December		£19.95	£22.95	£25.95
Monday 30th December		£19.95	£22.95	£25.95
Tuesday 31st December			See Brochure	See Brochure

CONTACT US

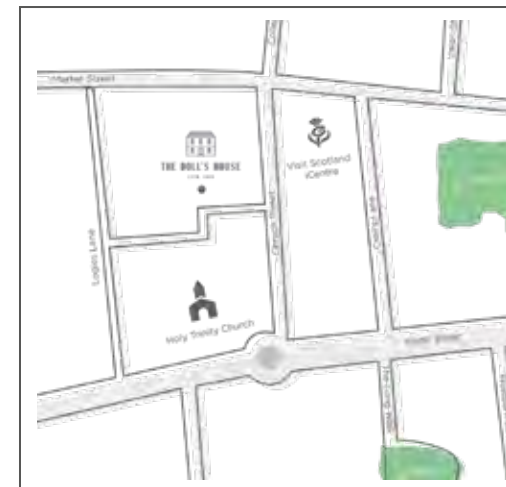
T: 01334 477 422
E: info@dollshousestandrews.co.uk
W: dollshousestandrews.co.uk
A: 3 Church Square, St Andrews, KY16 9NN

'TIS THE SEASON TO BE SOCIAL!

We would love to see all your festive photos, so don't forget to check in, or use #dollshousechristmas

 thedollshousestandrews

 dollshouserestaurant



BOOKING TERMS & CONDITIONS

A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking. Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable. Only one block method payment will be accepted for each booking. Dolls House will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met. Please refer to our website for full terms and conditions and our severe weather policy.



LET'S WRAP THIS UP!

The benefits of booking your festive celebration with us:

A great selection of private and semi-private dining spaces

Large party co-ordinators available to help

Exclusive booking offers & incentives available throughout the year via our website

Pre-drinks or post dining dancing organised at one of our 4 sister venues



THE DOLL'S HOUSE

ESTD. 1995

3 Church Square, St Andrews, KY16 9NN
01334 477 422 | dollshousestandrews.co.uk