



Christmas and Hogmanay 2009

Dundee





Christmas 2009

It's never too soon to start planning your festive celebrations and an early booking is definitely recommended to secure your preferred party date and avoid disappointment.

Whether it's lunch, dinner, a party, Christmas Day Lunch or Hogmanay, you'll be assured a warm welcome. Our event and dining spaces, attentive staff and superb food are all you need for a memorable Christmas celebration.

Browse through our brochure at your leisure and if you require further information or assistance please contact our Christmas Co-ordinator and let us put together the perfect Christmas event for you.

We look forward to seeing you this Christmas.

Please check our web site for terms and conditions.

Please note all our menus are available to view at www.apexhotels.co.uk

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www.apexhotels.co.uk



Metro Brasserie

Special seasonal lunch and dinner fixed price menus will be available in Metro Brasserie from 7th to 24th December

Two course lunch	£12.95 per person
Three course lunch	£16.95 per person
Three course dinner	£25.00 per person

Dinner Menu

Metro chicken caesar salad

Cocktail of crayfish, marie rose sauce

Warm tomato tart, aubergine purée, confit tomato, basil essence (v)

Butter bean cappuccino with truffle oil (v)

Game terrine, rhubarb and gooseberry chutney, toasted brioche

Roast breast of turkey, sage and onion stuffing, crushed brussels sprouts and pancetta, parsnips and cranberry jus

Fillet of farm cod, sun blush tomato and basil risotto, lemon thyme sauce

Roast duck breast with roast butternut squash & heather honey purée, savoy cabbage and sour cherry jus

21 day aged scotch beef rib eye steak, Pont Neuf potatoes and béarnaise sauce

Roasted balsamic vegetable lasagne, celery cress salad and red pepper essence (v)

Classic Metro Christmas pudding, caramelised orange, brandy sauce

Raspberry cranachan with vanilla shortbread and raspberry compote

Dark chocolate tart with Grand Marnier ice cream

Cox's apple crumble with blackberry sorbet, cinnamon custard

Isle of Mull cheddar and brie, oatcakes and quince jelly

A La Carte Dinner menu will also be available to smaller parties where numbers do not exceed eight.

Lunch and A la Carte Dinner menus may be viewed on-line at www.apexhotels.co.uk

Party Lunch and Dinner

Party lunches and dinners are inclusive of three course dinner, half bottle of house wine and disco.

Party Lunch £26.50 per person

18th lunch served at 12.30pm with disco to 4.00pm

22nd lunch served at 1.30pm with disco to 6.00pm

Christmas Party Dinners

13th & 20th December £34.95 per person

4th, 10th, 11th, 12th, 18th, 19th December £39.50 per person

Arrival 7.00pm, dinner served at 7.30pm followed by a disco until 1.00am

Party Lunch and Dinner Menu

Roasted butternut squash and five spice pear soup (v)

Chicken liver and mushroom parfait, brioche, festive spiced plum chutney

Chilled melon with soft fruit, passion fruit, vanilla and lime syrup (v)

Traditional roast turkey with chipolatas, chestnut stuffing and cranberry gravy

Fillet of Shetland salmon with lemon and basil beurre blanc

Roasted balsamic vegetable and goat's cheese tart with red pepper hollandaise sauce (v)

Traditional Christmas pudding with Drambuie crème anglaise

Campbeltown Loch whisky and brie, oatcakes and quince jelly

Triple chocolate truffle with black cherry compote

Freshly brewed tea and coffee with mints

(v) vegetarian option

Christmas Day Lunch

Available in Metro Brasserie from 12.30pm – last orders 2.30pm

£52.50 per adult

£25.00 per child aged 5-12 years

An alternative menu for under 5's also available £9.95

Menu

Butternut squash soup, toasted brioche and sage butter (v)

Oak roast salmon tian, fennel and cucumber salad, liquorice crème fraîche

Pickled conference pear, walnut, shallot and sakura cress, Lanark blue cheese dressing (v)

Ham hock and foie gras terrine, seasonal fruit chutney, black pepper oatcakes

Roast breast of gold turkey wrapped in prosciutto, glazed chestnuts, cranberry compote and bread sauce (n)

Seared monkfish, smoked haddock and leek risotto, dill essence

Smoked roast loin of venison, gratin potato, braised red cabbage, juniper jus

Tart of spinach, flat cap mushroom, shallot and Scottish brie with herb butter sauce (v)

Served with roast honey parsnips, carrots, brussels sprouts and traditional roast potatoes

Classic Christmas pudding with brandy butter

Apple tart tatin, lemon thyme crème fraîche ice cream

Pistachio crème brûlée with Atholl Brose shortbread (n)

Selection of Scottish chesses with quince and oatcakes

(Isle of Mull cheddar, Clava brie, Strathdon blue and Admiral)

Coffee and mini mince pies

(v) vegetarian option (n) contains nuts / nut oil

Plus special guest appearance from Santa on his way home!

Christmas Day Dinner

Available in Metro Brasserie from 6.30pm to 8.30pm

£40.00 per adult

£20.00 per child aged 5 – 12 years

An alternative menu for under 5's also available £9.95

Menu

Butternut squash soup, toasted brioche and sage butter (v)

Metro chicken caesar salad

Smoked Shetland salmon, ratte potato tartare and lemon oil

Highland game terrine with toasted brioche, rhubarb chutney

Roasted breast of turkey with crushed sprouts and pancetta, glazed chestnuts, parsnips and cranberry jus

21 day aged scotch beef rib eye steak, Pont Neuf potatoes, slow roast vine tomato, grilled flat mushroom and béarnaise sauce

Grilled sea bass fillet, fennel and green beans, parmentier potato, caviar butter sauce

Roast pumpkin risotto with mascarpone and lemon and pumpkin wonton (v)

Classic Metro Christmas pudding with brandy butter

Milk chocolate and peppermint panna cotta, spiced pineapple confit

Cox's apple crumble, cinnamon custard

Isle of Mull cheddar and brie, oatcakes and quince jelly

Coffee and mini mince pies

(v) vegetarian option (n) contains nuts / nut oil



Hogmanay Residential Package From £259 per person

Our two night Hogmanay package includes

31st December

- Two night's accommodation sharing a twin or double room
- Mulled wine and mince pies on arrival
- Pre dinner drinks both evenings
- Five course dinner at our Hogmanay Gala Ball [black tie]
- Half bottle of house wine per person
- Entertainment from our Ceilidh Band and disco until 2am
- Glass of champagne at midnight
- Piper to escort you in to dinner and again at midnight

1st January

- New Years Day Brunch in Metro Brasserie
- Three course dinner [smart / casual dress] served in City Quay Suite
- Half bottle of house wine per person
- Live band and disco until 1am

2nd January

- Full Scottish Breakfast

Limited availability for non residents attending functions;

Non Residential

Gala Ball £85.00 per person

Children - only children aged 12 years and over will be permitted entry and will be charged at full price

New Year's Day Dinner £45.00 per person

Children aged 12 or over £45.00

Children under the age of 12 £22.50

Hogmanay Gala Ball Dinner Menu

Shetland smoked salmon, purple potato and fennel salad with salsa verde

Roast parsnip and cox's apple veloute

Roast fillet of Aberdeen Angus beef, root vegetables, potato pave and savoy cabbage, oxtail jus

White chocolate and Drambuie crème brûlée with orange biscotti

Coffee and homemade fudge

Auld Alliance cheese board, quince jelly, plum chutney and oatcakes will be served once entertainment has begun

New Year's Day Dinner

Terrine of crayfish, red mullet, sea bass and potato confit with petit salad and bouillabaisse mayo

Roast rump of Scottish lamb with ratatouille vegetables, truffled dauphinoise potato and black olive essence

Ice malt whisky parfait with Dundee marmalade orange compote

Coffee and mints



Metro Brasserie Hogmanay Dinner

Hogmanay Dinner served in Metro Brasserie from 6.00pm to 9.30pm
£35.00 per person

Exotic fruit sushi, lychee sorbet and yuzu dip (v)

Confit chicken, sun blush tomato and basil terrine, orange flower brioche

White bean cappuccino (v)

Poached crayfish tail, avocado, crisp iceberg lettuce and a mary rose foam

Smoked trout fillet, celeriac mayo and salmon caviar crème fraîche

Slow cooked belly of pork, Stornoway black pudding mash, kale and tonka bean cream sauce (n)

Goat's cheese tart and antipasto vegetables with blush tomato hollandaise and sweet potato (v)

Crispy skinned fillet of organic salmon, beetroot tagliatelle and braised fennel

Char-grilled Angus rib eye steak (10oz) with Pont Neuf potatoes, grilled flat mushroom, vine tomato and béarnaise sauce

Jerusalem artichoke risotto, nutmeg roast artichoke, parmesan crisp (v)

White chocolate parfait with roast vanilla and fig

Pistachio crème brûlée with Atholl Brose shortbread

Ginger crème caramel with roast pineapple

Dundee marmalade bread and butter pudding with dark chocolate ice cream

Selection of Auld Alliance cheese, homemade apricot loaf, quince, grapes and plum chutney

Coffee and petit fours

(v) vegetarian option (n) contains nuts/nut oil

Yu Spa

Why not pamper yourself at our Japanese inspired Yu Spa. You can energise and lift your spirits in our Technogym™ studio or take time to spa in our sunken Japanese inspired hot tubs, ozone pool, sauna or herbal infused steam room.

Enjoy a range of Elemis relaxing, detoxifying and rejuvenating treatments in any of our treatment rooms.

For more information or to book T **01382 309 309** or visit www.yuspa.co.uk

A unique gift idea

We've catered from stocking fillers right up to the ultimate 'worthy of a kiss under the mistletoe' treat so that your loved ones can be truly pampered in style. With a wide selection of spa vouchers available, you're sure to find a special gift for that special someone.

Elemis Shop

We have a fabulous range of Elemis products available to purchase at Yu Spa. The ideal luxury Christmas gift.

To view the full range and to order visit www.apexhotels.co.uk/giftvouchers

Yu Spa, Apex City Quay Hotel & Spa, 1 Victoria Dock Road, Dundee



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