

✦ CABARET ✦ PARTY NIGHTS

Price includes:

3 Course Festive Meal

(See menu overleaf)

followed by

Entertainment by the
Fabulous Vocalist

SCOTT WALLACE

Fri 3 rd Dec	- £21
Sat 4 th Dec	- £21
Fri 10 th Dec	- £28
Sat 11 th Dec	- £30
Thurs 16 th Dec	- £21
Fri 17 th Dec	- £32
Sat 18 th Dec	- £32
Sun 19 th Dec	- £21

✦ CHRISTMAS ✦ PARTY LUNCHES

Price includes:

3 Course Festive Lunch

followed by

Disco Entertainment

(Novelties on every table)

Fri 10 th Dec -	£19
Fri 17 th Dec -	£21

(Between 12 noon and 5pm)

LARGE GROUP BOOKINGS

We can offer a Festive Set Menu and entertainment if you would like to book on any date not advertised. Please phone for details.

✦ SENIOR CITIZENS ✦ LUNCHES

Price includes:

3 Course Festive Lunch

(See menu overleaf)

followed by entertainment with
Bill on Keyboards

Tues 7th Dec - £13.50

Tues 14th Dec - £13.50

(Between 12 noon and 5pm)

✦ CHRISTMAS DAY ✦

5 Course Meal

12.30pm to 2.30pm

£32 Adult / £16 Child*

2.30pm to 5.00pm

£43 Adult / £20 Child*

*Children under 12 years of age

(See menu overleaf)

✦ HOGMANAY ✦ GALA DINNER

(see menu overleaf)

4 Course Dinner

(served 7.30pm for 8.00pm)

Followed by

Entertainment and Dancing
Into the wee small hours...

Adults - £45

JUST A MEAL?

During December we offer a
Festive Menu (overleaf)
& A la Carte Steak Menu

Bookings are advised;
Especially Christmas Eve

BOOKING FORM

Company Name.....

Telephone No.....

Organiser's Name.....

Address.....

.....

.....

E-mail
address.....

Number in Party.....

Date of Event.....

Please tick which applies;

- Party Night
- Party Lunch
- Senior Citizen's Lunch
- Christmas Day
- Hogmanay

If Christmas Day Booking,
Please state sitting required.....

Total Deposit Amount: £.....

(£10.00 per person for Party Night Bookings,
Christmas Day & Hogmanay Bookings
£5.00 per person for Lunch Bookings).

Payment Accepted by:

Cash/ Cheque/ Visa/ Delta/ Switch/
Maestro/ MasterCard/ American Express
Either in Person or by Phone

Booking Conditions:

**All Reservations are only accepted
with Deposits.**

Deposits are non-refundable.

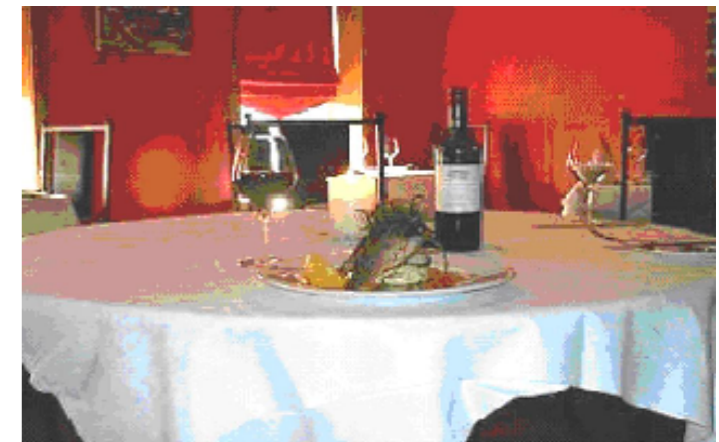
**Payment of the balance will be required 14
days before the date of your booking.**

CHRISTMAS AT



Village

STEAKHOUSE



EAST KILBRIDE'S AWARD WINNING RESTAURANT

2 Montgomery St,
The Village, East Kilbride G74 4JS
Tel: 01355 226666

**FOR BOOKINGS
PHONE: 226666**

www.villagesteakhouse.co.uk
E-mail: ricardo.villagesteakhouse@btconnect.com

CABARET PARTY NIGHT & PARTY LUNCH MENU

STARTERS

Chef's Soup of the Day

Served with home baked bread

Melon (V)

With Midouri Syrup & toasted Coconut

Home-made Chicken Liver Pate

Served with a Spiced Fruit Chutney
& Oatcakes

MAIN COURSES

Roast Breast of Turkey

Served with Sage & Onion Stuffing,
Chipolatas and Roast Turkey Gravy

Braised Steak

Cooked in a Red Wine, Bacon,
Onion & Mushroom Gravy

Fillet of Salmon

With a Lemon, Saffron & Tomato Cream

Stuffed Aubergine (V)

Oven-baked and filled with Ratatouille
topped with a fresh herb crumb

DESSERTS

Christmas Pudding

With Brandy Cream

Cheesecake

Topped with a home-made Butterscotch
Sauce

Chocolate Fudge Cake

With Chantilly Cream

MENU APPLIES TO:

CABARET PARTY NIGHTS

AVAILABLE EVERY FRI & SAT IN DEC & THURS 16TH &
SUN 19TH

CHRISTMAS PARTY LUNCHES

AVAILABLE FRI 10TH & FRI 17TH DEC

SENIOR CITIZEN'S LUNCH

AVAILABLE TUES 7TH & TUES 14TH DEC

PRICES SHOWN OVERLEAF

FESTIVE MENU

STARTERS

Chef's Soup of the Day

Served with freshly baked bread

Home-made Chicken Liver Pate

Served with a Spiced Chutney & Oatcakes

Pan-seared Pigeon Breast

with diced Black Pudding, crisp leaves & Raspberry
Vinaigrette

Thai Style Salmon Fishcakes

served with a sweet chilli jam

Prawn Cocktail

Plump North Atlantic Prawns in Chef's own Marie Rose

Sesame Beef Salad

Beef marinated in Honey, Soy Sauce, Garlic &
Sesame Oil, topped with toasted Sesame Seeds.

Seasonal Melon (V)

Served with a Fresh Fruit Compote

MAIN COURSES

Roast Breast of Turkey

Served with Sage & Onion Stuffing, Chipolatas and
Roast Turkey Gravy

Medley of Fish

With White Wine & Saffron Cream

Braised Steak

Cooked in a Red Wine Gravy

Breast of Chicken Balmoral

with a Whisky Cream Sauce

Roast Loin of Pork

served with a Dijon Cream Sauce

Rack of Lamb*

served with a Dijon Cream Sauce

Steak of the Day*

28 day matured Beef cooked to your liking

Stuffed Aubergine (V)

filled with Ratatouille with a fresh herb crumb

*Supplements apply on Lamb (£2.50) and Steak (£3.95)

DESSERTS

Christmas Pudding with Brandy Cream

Cheesecake with home-made Butterscotch Sauce

Crème Brulee served with shortbread rounds

Chocolate Fudge Cake with Chantilly Cream

Thorntonhall Farmhouse Ice Cream

Cheeseboard with water biscuits, celery & grapes

SERVED THROUGHOUT DECEMBER

LUNCH: £9.95 (2 COURSES) / £11.95 (3 COURSES)

DINNER: £13.95 (2 COURSES) / £15.95 (3 COURSES)

CHRISTMAS DAY MENU

STARTERS

Confit Duck Leg

Slow cooked Duck Leg on a Thyme Mash
With a Madeira Jus

Smoked Salmon

Served on a toasted Muffin
Topped with a Poached Egg & Tarragon Cream

Smoked Chicken

with toasted Pine Nuts & Crisp Rocket Leaves

Trio of Melon (V)

Served with a delicate Ginger Syrup

INTERMEDIATE

Honey Roast Parsnip

& Butter Bean Soup (V)

Served with home baked bread

MAIN COURSES

Traditional Roast Turkey

Served with Sage & Onion Stuffing, Chipolatas
and Bacon & Turkey Gravy

Rack of Lamb

With wilted Spinach, Bacon Lardons & Shallots

Medallion of Beef

Prime Fillet with Wild Mushroom
& Blue Cheese Sauce

Seabass

With a Mussel & Saffron Broth

Goats Cheese & Spinach Gateau (V)

Wild Mushroom, Goats Cheese & Pine nut
Layered between Spinach Crepes

DESSERTS

Traditional Christmas Pudding

Served with brandy cream

Lemon Posset

Sharp set Lemon Cream

Thorntonhall Farmhouse Ice-Creams

Chef's selection of flavours

Honey & Wild Blueberry Parfait

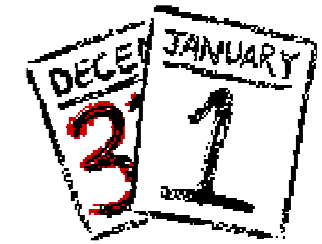
bound together in a soft frozen Mousse

Tea or Coffee with Petit Fours to finish

12 NOON TO 2.30PM £32 ADULT/ £16 CHILD

2.30PM TO 5PM £43 ADULT/ £20 CHILD

HOGMANAY GALA DINNER



Haggis, Neeps & Tatties

Served with a Whisky Cream Sauce



Cock a Leekie Soup

Traditional Scottish Broth of
Chicken, Leeks, Prunes and Rice
Served with a warm dinner roll



Medallion of Beef

Prime Scottish Fillet Steak
cooked medium to well done

served with rich Red Wine Gravy
& Dauphinoise Potatoes



Cranachan

Oats, Whisky, Raspberries,
Cream & Honey gently folded together

ADULTS £45.00

Arrival 7.30pm for Dinner Service at 8pm
Followed by entertainment into the wee
small hours

Please note that an alternative
Vegetarian Menu can be provided on
request