



Season of
Merriment

FESTIVITIES AT
MITCHELL

Purveyor of Fine Food and Wine



'TIS THE SEASON

The most wonderful time of the year is fast approaching and the Mitchell's team can't wait to welcome you all for some unforgettable festive folly.

This winter you can expect a jam packed schedule of events including our festive afternoon tea, wreath making masterclass plus weekly instalments of live acoustic acts.

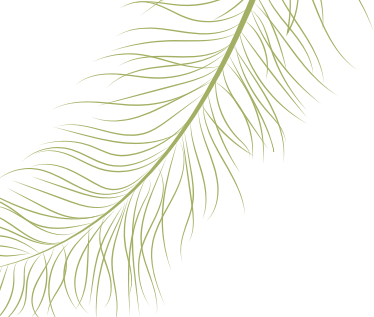
Our famous Christmas Day feast will be on offer as well as a New Year's Eve banquet and seasonal festive menu for the annual office get together.

We hope to welcome you for a tiple or two over this year's festivities and of course, we wish you a very Merry Christmas!

The Mitchell's Team

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FESTIVE DINING

2 COURSES - £16.95 PER PERSON

3 COURSES - £20.95 PER PERSON

STARTER

ROASTED PLUM TOMATO & RED PIQUILLO PEPPER SOUP (V)

Basil Oil & Rustic Bread

DUCK LIVER PARFAIT

Orange & Cointreau Jam,
Toasted Brioche & Herb Salad

HOT SMOKED SALMON

Mango & Coriander Salsa,
Lightly Spiced Crème Fraiche

ROASTED RED PEPPER, PICKLED CARROT & CHICKPEA SALAD (V)

MAIN

ELLERSLIE TURKEY BREAST

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

FILO PASTRY MILLE-FEUILLE (V)

Sauté Courgette, Aubergine & Red Onion
with Arrabiata Tomato Sauce, Roast Potatoes,
Glazed Sprouts, Honey Roast Parsnips
& Coriander Carrots

28 DAY DRY AGED STEAK

Wholegrain Mustard Mash Potatoes,
Blanched Asparagus & Whisky Gravy
(supplement £4)

COD FILLET WRAPPED IN PROSCUITTO

Creamed Mash, Broccoli
& Sunblushed Tomato Sauce

DESSERT

TIRAMISU

Pistachio & Cranberry Crumb,
Rhubarb & Ginger Ice Cream

CHOCOLATE & ORANGE TART

Chocolate Soil, Orange Sorbet

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 Carrots

TRUFFLED WILD MUSHROOM

& TARRAGON RISOTTO

DESSERT

BLACKCURRANT DELICE

Crushed Berries

MULLED POACHED PEAR

Winterberry Compote,
Raspberry Sorbet



CHRISTMAS DAY

£44.95 PER PERSON

£10.95 KIDS PORTIONS (UNDER 12s)

STARTER

CELERIAC & PARSNIP SOUP (V)

Truffle & Crème Fraiche

DUCK LIVER PARFAIT

Orange & Cointreau Jam,
Toasted Brioche & Herb Salad

SMOKED SALMON

Pickled Apple, Walnuts,
Crème Fraiche & Croutes

CHARRED ARTICHOKE & SUNBLUSHED TOMATO BRUSCHETTA (V)

Borettane Balsamic Onions,
Mozzarella Pearls & Basil

PORTOBELLO MUSHROOM STUFFED WITH CHESTNUTS & SOFT HERBS (V)

Vegan Cheese & Sage Pesto

MAIN

TURKEY BREAST ROULADE

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

WILD MUSHROOM, ARTICHOKE & THYME TURNOVER (V)

Roast Potatoes, Glazed Sprouts,
Honey Roast Parsnips & Coriander Carrots

BLACK TREACLE CURED CENTENARY HAM

Roast Potatoes, Buttered Sprouts, Honey
Roast Parsnips & Coriander Carrots, Pan Jus

BRAISED FEATHER BLADE OF BEEF

Creamed Potato & Roast Carrot,
Heather Honey Roast Parsnips,
Parsnip Crisps & Braising Jus

ROAST HAKE WITH CLAMS

Poached Tomato & Black Olive Chowder,
Thyme Roast Fondant Potato & Pea Shoots



DESSERT

LEMON CURD ETON MESS

Crushed Meringue
& Winterberry Compote

BLACK FOREST CHEESECAKE & BLACK CHERRY COMPOTE

Dark Chocolate Shavings

SALTED CARAMEL APPLE CRUMBLE

Crunchy Granola Topping,
Raspberry Ripple Ice Cream

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce & Frosted Redcurrants

SCOTTISH CHEESE SELECTION

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



HOGMANAY

£39.95 PER PERSON (FROM 5PM)

£14.95 KIDS PORTIONS (UNDER 12s)

£45.95 (FROM 8PM) INCLUDES LIVE
ACOUSTIC MUSIC TO SEE YOU INTO 2020

STARTER

SPICED ROAST BUTTERNUT

SQUASH SOUP (V)

Toasted Pumpkin Seeds,
Pumpernickel Bread

SMOKED GRESSINGHAM DUCK BREAST

Pickled Carrots & Glazed Roasted
Beetroot, Herb & Endive Petit Salad

GRAVADLAX SALMON

Capers, Pickled Fennel Salad,
Picked Leaves & Lemon Dressing

CHARRED ARTICHOKE & SUNBLUSHED TOMATO BRUSCHETTA (V)

Borettane Balsamic Onions,
Mozzarella Pearls & Basil

MAIN

PAN SEARED NORTH ATLANTIC SEA BASS

Confit Ratte Potatoes & Lemon Roast
Asparagus Tips, Beurre Blanc, Dill Oil

BUTTERNUT SQUASH & CHESTNUT RISOTTO

Crispy Kale

CHICKEN STUFFED WITH TARRAGON

Sunblushed Tomato, Basil Crushed Potatoes

21 DAY DRY AGED SCOTCH SIRLOIN STEAK

Roasted Vine Cherry Tomatoes,
Flat Cap Mushroom, Chips & Garlic Butter

DESSERT

TRADITIONAL CRANACHAN

Whisky, Toasted Rolled Oats & Raspberries

ORANGE TART

Citrus Curd & Ginger Crumb

SLOW COOKED CINNAMON APPLES

Crunchy Granola Topping, Lemon Sorbet

SCOTTISH CHEESE SELECTION

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

FESTIVE TIPPLES

Get the party started with
one of our packages specially
created for the festive season

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 Chambords to
create your own Festive Royale

CHAMPAGNE CELEBRATION | £99

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



WINTER EVENTS

WREATH MAKING

WEDNESDAY 11TH & 18TH DECEMBER

6PM | £35 PER PERSON

Join us for a wreath making masterclass. Enjoy a chilled glass of Prosecco, festive nibbles plus your very own creation to take home and display.

Advanced booking is required for this event.

FESTIVE AFTERNOON TEA

AVAILABLE THROUGHOUT DECEMBER

£12.95 PER PERSON

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

Advanced booking is required for afternoon tea.

FESTIVE BRUNCH

THROUGHOUT DECEMBER

UNTIL 12PM | £12.95 PER PERSON,

£7.95 PER CHILD

Why not join us for a delicious festive brunch? The perfect way to spend a crisp winter's morning. Our festive brunch includes tea/coffee and orange juice for the adults.



CHRISTMAS TREE & GREENERY SALES

PRICES FROM £15

Throughout December, we will be transforming our lane into a mini Christmas Market, where you can buy fragrant Christmas trees, wreaths & holly sprigs.

WEEKLY LIVE MUSIC

EVERY FRIDAY & SATURDAY THROUGHOUT DECEMBER
FROM 8.30PM

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.

To book your space for any of these events, please contact us on: 01334 441 396

CHRISTMAS ALL WRAPPED UP

GIVE THE GIFT OF MITCHELL'S

Our giftcards are the perfect present for someone who is planning a visit to our cosy corner of St Andrews. You can purchase a variety of options including our signature afternoon tea or one of our special hampers.

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.

MITCHELL'S HAMPERS

Our festive hampers make the perfect gift for the food lover in your life. Hampers include a selection of goodies and treats, all carefully wrapped. Talk about stress free shopping. Prices from:

SMALL : £19.95
MEDIUM : £29.95
LARGE : £39.95

Call us on 01334 441 396 to order yours today.

CONTACT US

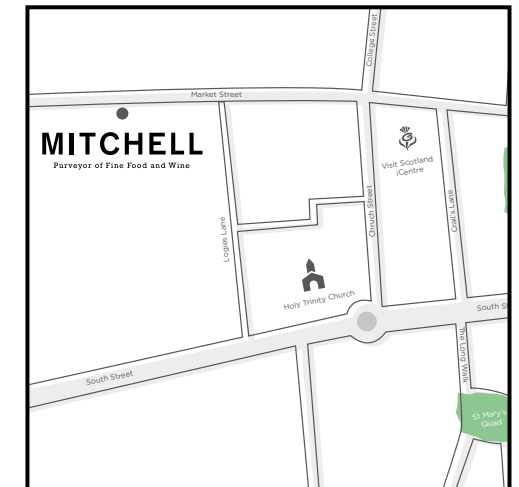
For further details or to discuss your festive party, gathering or private dinner, please contact us on:

T: 01334 441 396
E: info@mitchellsdeli.co.uk
W: mitchellsstandrews.co.uk
A: 110-112 Market Street,
St Andrews, KY16 2PB

TIS THE SEASON TO BE SOCIAL

We would love to see all your festive photos, so don't forget to check in, or use [#AMerryMitchellsChristmas](https://twitter.com/AMerryMitchellsChristmas)

 [mitchellsdeli](https://www.facebook.com/mitchellsdeli)  [mitchellsdeli](https://www.instagram.com/mitchellsdeli)



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. Mitchells 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 & 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 sister venues



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