

FESTIVE MENU

Available every day from 12pm – 10pm.



Served in our Main Bar, Clubroom & also available for private events.

Curried parsnip, apple & coriander soup, crusty bread & butter

Duck liver parfait, roast red onion chutney & oatcakes

Grilled baby goats' cheese, honey glazed fig, toasted brioche & pesto crème fraîche & a granary roll



Turkey & Prosciutto roulade, spiced apricot stuffing, turkey gravy & cranberry sauce

Escalope of Scottish salmon, roast cherry tomatoes, spinach, rosemary & lemon beurre blanc

Tweed Valley beef brisket braised in Orkney ale

Chestnut, sage & mushroom roast basil & cranberry pesto



Caramel & blueberry croissant butter pudding & crème anglaise

Dark chocolate & kirsch mousse, black cherry compote & brandy snap

Lime & coconut panna cotta, pineapple salsa & granola

Scottish cheese selection, oatcakes & red onion chutney



Sunday – Tuesday - £25 per person
Wednesday - £30 per person
Thursday – Saturday - £35 per person



DEVILS CUT PARTY NIGHTS

Devils Cut provides a quirky alternative to the traditional office party! With the capacity of up to 85 dining guests & 130 standing guests, enjoy a range of dining & buffet packages. Select your favourite, then relax and enjoy that festive feeling!

Our infamous party nights are also back this year by popular demand! With a glass of Prosecco on arrival, 3 course meal & a DJ included for up to 60 guests, this is the perfect Festive Party!

Lunch £45 per person
Dinner £50 per person

*minimum spends apply for private hire

BUFFET MENU



Piri Piri Chicken Skewers

Haggis Bon Bons

Hoisin Duck Rolls

Duck Liver Parfait

Tartlet Smoked Salmon & Mascarpone Roulade

Mini Bruschetta (v+)

Brie & Cranberry Crostini's (v)

Vegetable Spring Rolls (v)

Beetroot Hummus Flatbreads (v+)

Mince Pies (v)

Brownie Raspberry Bites



6 items £15 Per Head
10 items £22.50 Per Head

CHRISTMAS DAY

Christmas Day is always a special occasion at Angels Share. Relax in our opulent Main Bar or Clubroom and let us take care of the rest.

Served from 12pm – 5pm with a glass of Moët on arrival

Grilled baby goat's cheese, honey glazed fig & garlic crostini



Seared scallops, Chorizo & lemon thyme beurre blanc

Butternut squash & coconut soup, chilli oil, toasted pumpkin seeds & lime crème fraîche



Turkey & Prosciutto roulade, winter vegetables, roast potatoes & gravy

Tweed Valley fillet of beef, wild mushroom, chestnut & tarragon ragout, roast potatoes & bearnaise

Monkfish tail with Prosciutto, basil, chiron sauce & spinach

Sweet potato gnocchi, sautéed mushrooms, sage, nutmeg, toasted pine nuts & cranberry salsa



Traditional Christmas pudding & brandy sauce

Dark chocolate torte, black cherry compote & Chantilly cream

Lime & coconut panna cotta, pineapple salsa & granola



Tea/Coffee & Mince pies

**£60 per person (£30 for children aged 5–12)
(children under 5 are free)**

HOGMANAY

New Year at Angels Share, is the perfect location to ring in 2020 in an electric atmosphere filled with laughter and frivolity.

Join us in the main bar for an elegant evening of glamour, Champagne & Canapé reception at 7.30pm, with dinner to be served from 8pm



Arbroath smokie mousse wrapped in smoked salmon & tarragon blinis

Roast celeriac soup, truffle oil, apple foam & warm focaccia

Potted beef, mini Yorkshires & horseradish cream



Home smoked breast of chicken, brie, pancetta, mashed potato & apricot chutney



Braised ox cheek, creamed polenta, tempura cranberries & port reduction

Ratatouille & smoked cheddar galette, poached duck egg, sweet potato & sun blushed tomato croquette

Steamed lemon sole, salmon & basil mousse, Mealie New potatoes, steamed greens & citrus beurre blanc



Stem ginger & marmalade pudding with chocolate ice cream

Rhubarb & custard crème brûlée with vanilla shortbread

Scottish cheese selection, Selkirk bannock & chutney

Tea/Coffee & Scottish tablet



£65 per person