



# CHRISTMAS & NEW YEAR

We've got it all wrapped up!



# 2017

Party Reservation Pack

Mosset Tavern, Gordon Street, Forres, IV36 1DY

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# CHRISTMAS & NEW YEAR AT THE MOSSET TAVERN

Dear Party Organiser,

Thank you for considering the Mosset Tavern to take care of you and your party this festive season. We have an array of menus to suit your party's needs whether it be a buffet, lunch or banquet.

## ICE WHITE PARTY NIGHTS



So think glitz, glamour and festive sophistication as you enter our elaborately staged and decorated function suite. Guests shall be welcomed by mine hosts at 7pm with a cocktail or glass of Prosecco to start proceedings and then taken to your seats. You'll then be entertained by Andy Lucas, renowned musician on the Mosset grand who will have you singing and dancing along to classic Christmas and party tunes whilst you dine on the very best festive fare created by our talented brigade of chefs. Dress to Impress! The evening is finished off with party games and disco until the wee small hours. Early booking is essential!

## NEW FOR THIS YEAR!!! LED DANCE FLOOR!!

This year we have added extra special Christmas crackers in the bar, be sure to check out these amazing offers.

We have festive menus available throughout December to suit all tastes, pockets, occasions and appetites so whether it's celebrating with colleagues, friends or family there truly is something for everyone's tastes.

Once again thank you for considering the Mosset Tavern this festive season.

Gordon & Melissa Brailsford

# BAR CHRISTMAS CRACKERS

OUTSTANDING OFFERS IN OUR BAR THIS CHRISTMAS

## BITES AND BUBBLES £36

Enjoy Prosecco for 2 hours along with Christmas nibbles of Brie bites with orange and cranberry dip, bloomer sandwiches and wraps, pigs in blankets and petit fours £36 per person (max of 40)

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## BAR CHRISTMAS SUPPER £12

3 course traditional Christmas dinner for only £12 per person max of 40 guests

### Red Lentil and Vegetable Soup

with home baked bloomer bread

### Traditional Roast Turkey

accompanied by festive trimmings of pork and sage stuffing, roast and boiled potatoes, root vegetables, pigs in blankets and a rich gravy or

### Red Cabbage, Apple, Brie And Red Onion Roulade (V)

with baby boiled potatoes, red pepper jam and balsamic dressed leaves

### Christmas Pudding

with Brandy Sauce

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## GIANT MARTINI, PROSECCO AND NIBBLES £99

Enjoy a sharing pornstar or mistletoe martini along with a magnum of prosecco with Christmas nibbles of Brie bites with orange and cranberry dip, bloomer sandwiches and wraps, pigs in blankets and petit fours £36 per person (based on four sharing) just £99.00

# DATES FOR YOUR DIARY

## FESTIVE MENUS

Available 1st - 24th December 2017 by reservation

### A LA CARTE TWO COURSES

Plus tea/coffee and after dinner mints £20

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Plus tea/coffee and after dinner mints £25

### STOCKING FILLER MENU

A two or three course lunch & small portion festive menu, £15 | £20  
available all day Monday - Thursday + Friday & Saturday lunchtimes until 5.45pm

## FESTIVE PARTIES

### ICE WHITE PARTY NIGHTS

Join us for any one of our famous party nights for a festive party to remember! Each night includes a cocktail, glass of prosecco or mocktail on arrival, sumptuous 3 course dinner, tea and coffee in the lounge, live entertainment and disco till the early hours. (No pianist on the 2nd)

DECEMBER PRICES:

SATURDAY 2ND £34

FRIDAY 8TH £37

SATURDAY 9TH £37

FRIDAY 15TH £37

SATURDAY 16TH £37

### PIECE BAG FRIDAY AND CLUB M PARTIES

From 10pm, party into the early hours with great entertainment & festive fun!

### MOSSET HOGMANAY HOOLIE!

£18.00

Schiehallion will be hosting our Hogmanay Bash. Don't worry if you can't remember the steps as this renowned ensemble will teach and call the moves throughout the night. And if you're worried there's a little too much hoogie and shoogie, there's a party disco to finish the evening until 1am. Suitable for families with children aged 12 and over. Tickets include stovies and are on sale from 1 September 2017.

Christmas Day: bar open 12-3pm & 6pm-12.30am

Boxing Day: bar open from midday, restaurant open 1-7pm (booking essential), Club M from 10pm

New Year's Day: closed | 2nd January 2018: normal opening times (booking essential)

Menu Key: (V) Vegetarian, (GF) suitable for a gluten free diet, (GF\*) can be made gluten free – please ask, (N) contains nuts

# STOCKING FILLER MENU

Lighter Festive menu to suit your pocket and your taste buds!

## STARTERS

### Red Lentil and Vegetable Soup

(V) (GF available) with home baked bloomer bread

### Chicken Liver and Brandy Pate

with spiced beetroot chutney, dressed leaves and Patterson's oatcakes (GF available)

### Flaked Portsoy Salmon and Crayfish Cocktail

on a bed of shredded lettuce with brown bread and Marie-rose sauce (GF available)

## Main Course

### Traditional Roast Turkey

accompanied by festive trimmings of pork and sage stuffing, roast and boiled potatoes, root vegetables, pigs in blankets and a rich gravy (GF available)

### Char-Grilled Chicken

topped with melted brie and cranberries, creamy mashed potato, and a rich pan gravy (GF)

### Baked Fillet of Salmon

with sautéed new potatoes, green beans and a lemon butter (GF)

### Leek Fondue Tart

with mushrooms in a garlic butter, cherry tomatoes and new potatoes (V)

## Desserts

### Baked Vanilla Cheesecake

with fresh berries, raspberry coulis and whipped cream (GF)

### Rich Milk Chocolate Tart

accompanied by whipped cream and raspberry coulis

### Duo of Scottish Cheese

Mull on Kintyre cheddar and isle of Kintyre brie (GF available)

### Tea and Coffee & Warmed Mince Pie

£15.00 – 2 COURSES / £20.00 – 3 COURSES



# A LA CARTE MENU

## STARTERS

### Red Lentil and Vegetable Soup

with home baked bloomer bread (V) (GF available)

### Chicken Liver and Brandy Pate

with spiced beetroot chutney, dressed leaves and Patterson's oatcakes (GF available)

### Flaked Portsoy Salmon and Crayfish Cocktail

on a bed of Shredded Lettuce with brown bread and Marie-rose sauce

## MAIN COURSES

### Slow Roasted Shin of Aberdeen-shire Beef

topped with caramelised onion chutney, creamy mashed potatoes, roasted root vegetables and a rich gravy (GF)

### Grilled Fillets of Sea Bass

with wilted winter greens, cherry tomatoes, chorizo, new potatoes, lemon parsley butter (GF)

### Traditional Roast Turkey

accompanied by accompanied by festive trimmings of pork and sage stuffing, roast and boiled potatoes, root vegetables, pigs in blankets and a rich gravy and your favourite festive trimmings. (GF available)

### Roasted Red Pepper Stuffed

with a sweet and sour fruit cous cous, pepper jam, baby boiled potatoes and dressed leaves

### 8oz Venison Burger

topped with a beetroot chutney and Isle of Kintyre brie cheese, skin-on chips and creamy coleslaw (GF available)

## DESSERTS

### Salted Caramel, Pear and Ginger Sponge

with Christmas pudding flavour ice-cream

### Bailey's and White Chocolate Cheesecake

with fresh berries, whipped cream and chocolate pencil (GF)

### Asher's Meringue

filled with a port poached plum and winter berry compote, whipped cream and cinnamon and shortbread crumb (GF available)

### Trio of Kintyre Cheese - Brie, Applewood Smoked and Cheddar

accompanied by beetroot chutney, savoury biscuits and fresh grapes (GF available)

### Tea and Coffee with Tablet

**£20.00 - 2 COURSES / £25.00 - 3 COURSES**

# ICE WHITE PARTY MENU £37.00

Cocktail on arrival

## STARTERS

**Cream of Tomato and Roasted Red Pepper Soup (V)**  
with home baked bloomer bread (GF available)

**Chicken Liver and Brandy Pate**  
with spiced beetroot chutney, dressed leaves and Patterson's oatcakes (GF available)

## MAINS

**Traditional Roast Turkey**  
accompanied by festive trimmings of pork and sage stuffing, roast and boiled potatoes,  
root vegetables, pigs in blankets and a rich gravy (GF available)

**Roast Breast of Chicken stuffed with Smoked Bacon, Brie and Cranberries**  
accompanied by roasted root vegetables and baby boiled potatoes and a rich madeira and tarragon gravy (GF)

**Red Cabbage, Apple, Brie and Red Onion Roulade (V)**  
with baby boiled potatoes, red pepper jam and balsamic dressed leaves (GF)

## DESSERTS

**Rick Milk Chocolate and Salted Caramel Torte**  
with whipped cream and chocolate pencil

**Vanilla Cheesecake**  
topped with a winter berry and plum compote (GF)

**Tea and Coffee With Tablet**

**Entertainment and Party Disco**

# FESTIVE MENU RESERVATION

Reservation (Party Night, A La Carte, etc): .....

Party Organiser Name: .....

Company / Organisation Name: .....

Address: .....

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Telephone: .....

Email: .....

Date & Time of Party: .....

Number in Party: .....

Deposit Paid: (£10pp for party nights, £5 all others) .....

Today's Date: .....

Additional Information: .....

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The small print section so please, please read carefully!

## Booking & Cancellation Policy

1. We will hold a provisional booking for 14 days. A non-refundable deposit of £10.00 per person for party nights and £5 is required to confirm all other bookings. No refunds will be made for a reduction in numbers once the selection has been made and the deposit/ balance paid.
2. Party nights, full balance and choices to be paid and made by 1st December 2017.
3. All bar Christmas offer must be booked and paid 7 days in advance.
4. In fairness to all our guests, parties that arrive late without warning will be served after all other parties to avoid any delays.
5. Menus may be subject to slight change without prior notice.
6. Company cheques can only be used with prior consent.
7. It is deemed the party organisers responsibility to relay all this information to fellow diners to avoid any confusion.
8. Parties must all dine from the same menu.

Party Organisers' Signature \_\_\_\_\_