



*Christmas
2024
at Woodbank*



What's on

Daily Festive Menu

27th November - 22nd December

Festive Carvery Feast

1st, 8th, 15th and 22nd December (8th and 15th featuring Santa)

Breakfast with Santa

7th and 14th December

Burns Supper

25th January

*Woodbank and Sports Centre will close on
Monday 23rd December at 3.00 p.m.*

*We will re-open on
Monday 6th January at 12.00 p.m.*

Starters

Scotch Broth (ve)

*tender barley and seasonal root vegetable broth,
served with a warm bread roll*

Classic King Prawn Cocktail

*succulent king prawns in a tangy marie rose sauce, served on crisp
lettuce, garnished with paprika, chives and radish*

Haggis Bon Bons

served with whisky and peppercorn cream sauce

Slow Roast Tomato (v)

*creamy burrata, drizzled with olive oil and topped with basil,
pomegranate seeds, balsamic glaze*

Mains

Traditional Turkey and Trimmings

*sliced breast of turkey, skirlie, thyme roasted potatoes,
maple roasted vegetables served with roast gravy*

Slow Braised Shin of Beef

*maple roasted carrots, mashed potato and turnips,
green beans, red wine jus*

Baked Fillet of Scottish Salmon

sundried tomato and herb orzo, grilled tender stem broccoli

Butternut Squash, Harissa and

Vegan Feta Strudel (ve)

*maple roasted vegetables, mashed potato and turnips,
cranberry gel*

Desserts

Salted Caramel Chocolate Tart

Arran dairies tablet ice cream

Vanilla Cheesecake

peach, strawberry and champagne compote

Sticky Toffee Pudding

butterscotch sauce, Mackie's traditional ice cream

Scottish Cheese Platter

served with oatcakes, quince, grapes and chutney

Daily Festive Menu

indulge in holiday cheer, one dish at a time...

27th November - 22nd December

12.00 p.m. - 8.00 p.m.

2 courses £27.95 per person

3 courses £32.95 per person

Starters

Scotch Broth (ve)

tender barley and seasonal root vegetable broth, served with a warm bread roll

Classic Prawn Cocktail

succulent prawns in a tangy marie rose sauce, granary bread

Ham Hock and Mustard Terrine

apple cider chutney

Honey Glazed Brie (v)

mulled pear chutney and oatcakes

Crispy Cauliflower Florets (ve)

katsu sauce

Mains

Roast Turkey

Roast Gammon

Roast Rib of Beef

Butternut Squash, Harissa and Vegan Feta Strudel (ve)

served with all the trimmings, homemade yorkshire pudding and roast gravy

Macaroni Cheese

Desserts

served from the kitchen

Salted Caramel Chocolate Tart

Arran dairies tablet ice cream

Vanilla Cheesecake

peach, strawberry, and champagne compote.

Traditional Christmas Pudding

brandy custard

Sticky Toffee Pudding

butterscotch sauce, Mackie's traditional ice cream

Festive Carvery Feast

*the table is set, the bird is cooked,
sharpen your knives and carve...*

1st, 8th, 15th and 22nd December

***8th and 15th featuring Santa**

**with 2 sittings at
12.00 p.m. and 2.00 p.m.**

3-courses

£29.95 per person

Kids 3-courses

£14.95 per person

Breakfast with Santa

he's going to find out who's naughty or nice...

Saturday 7th and 14th December

9.00 a.m. - 11.00 a.m.

Adults £16.95 per person

Children £12.95 per person

served from the buffet

Freshly Baked Pastries

Toast and Preserves

Hot Breakfast Items

including bacon, lorne sausage, local butcher sausages, beans, hash brown, haggis, black pudding, beans, mushroom and tomato

Warm Pancakes and Waffles

with white chocolate, biscoff spread, bananas, strawberries and fresh fruit salad

tea, coffee, fruit juice and festive mocktails

Carvery with Santa

Enjoy 2 courses plus dessert from our delicious Festive Carvery Menu

Sunday 8th and 15th December

with 2 sittings at

12.00 p.m. and 2:00 p.m.

2 Course Carvery and Dessert

Adults £29.95 per person

Children £14.95 per person



Burns Supper

haggis, neeps and tatties oh my...

Saturday 25th January

Arrival from 6.30 p.m.

Dinner served at 7.00 p.m.

£25 per person



Burns Supper Menu

Starters

Vegetable Broth

crusty bread

Intermediate

Haggis Neeps and Tatties

whisky jus

(vegetarian option available)

Mains

Chicken Wrapped in Bacon

whisky cream sauce

or

Mushroom Wellington

peppercorn sauce,

*served with roasted root vegetables
and dauphinoise potatoes*

Dessert

Cranachan

raspberry, cream and whisky toasted oats

Woodbank fudge and infusions



woodbankhotel.com

North Deeside Road, Pitfodells, Aberdeen, AB15 9PN

Reception: +44 (0) 1224 884700
reservations-woodbank@shell.com