

Molly's  
BISTRO

Christmas  
at Molly's Bistro





# Molly's

BISTRO



There are so many reasons to celebrate this Christmas with your favourite people. Let us help you capture the spirit of Christmas and make this year's festivities truly memorable.

[GET IN TOUCH](#)



*Festive Afternoon tea  
with live music*



**FESTIVE AFTERNOON TEA**  
with live music from Michael Loszak  
08 December | 1pm - 5pm

£25 classic | £30 with glass of fizz

**BOOK NOW**

[hello@mollysbistroaberdeen.com](mailto:hello@mollysbistroaberdeen.com)



**MICHAEL  
LOSZAK  
MUSIC**

# Christmas Lunches

2 COURSE £25.95

3 COURSE £29.95

GET IN TOUCH

Available 7 days a week | 12:00 - 17:00

29.11.24 - 23.12.24

Advance booking is essential | £5 non-refundable deposit is required.

Please inform a member of our team of any dietary requirements or allergens.



## MOLLY'S BISTRO CHRISTMAS LUNCH MENU



2 COURSE £25.95  
3 COURSE £29.95

### STARTERS

#### HOMEMADE SOUP OF THE DAY

*Served with a warm bread roll*  
(vg) | gluten free bread available

#### DUCK RILLETTE

*Duck pate, lightly seasoned shredded duck and port with a hint of gin served with oatcakes & plum and apple chutney*

(gf) | allergens: mustard, sulphites

#### ROAST VEGETABLE MEZZALUNA FLATBREAD

*Roasted butternut squash, sweet potato, roast carrots, courgette and red onions, finished with rocket and drizzled with a balsamic glaze*

(vg) | allergens: gluten

### THE MAIN EVENT

#### TRADITIONAL ROAST BREAST OF TURKEY

*Roast breast of Grampian turkey, served with Cumberland pigs in blankets, thyme roast potatoes, skirlie, honey glazed festive vegetables, homemade gravy and cranberry compote*

allergens: gluten | gluten free substitutes available

#### GRILLED SCOTTISH SALMON

*Grilled Salmon, herb crushed potatoes, honey glazed festive vegetables & a garlic and chive butter*

(gf) | allergens: milk

#### SWEET POTATO FIVE BEAN CASSEROLE

*Roasted sweet potato five bean casserole served with steamed rice and fresh coriander*

(vg) (gf)

### DESSERT

#### CHRISTMAS PUDDING

*Traditional Christmas pudding served with brandy custard and red currants*

allergens: milk, gluten | gluten free substitute available

#### HOMEMADE APPLE CRUMBLE

*Cinnamon stewed apples topped with crumble, your choice of vanilla ice cream or custard*

allergens: milk, gluten

#### CHOCOLATE TRUFFLE BROWNIE

*Chocolate truffle brownie tarte served with vegan vanilla ice cream and finished with chocolate sauce*

(vg) (gf) | allergens: soya





# Christmas Dinners

2 COURSE £32.00

3 COURSE £36.00

GET IN TOUCH

Available 7 days a week | 17:00 - 21:00

29.11.24 - 23.12.24

Advance booking is essential | £5 non-refundable deposit is required.

Please inform a member of our team of any dietary requirements or allergens.



## MOLLY'S BISTRO CHRISTMAS DINNER MENU



2 COURSE £32.00  
3 COURSE £36.00

### STARTERS

#### HOMEMADE SOUP OF THE DAY

*Served with a warm bread roll*  
(vg) | gluten free bread available

#### SMOKED SALMON

*Scottish smoked salmon with an orange and fennel glaze, toasted brioche & a dill & chive crème fraiche and a lemon garnish*  
allergens: gluten, fish, milk | gluten free bread available

#### CLASSIC SMOKED HOUMOUS WITH HARISSA

*A blend of oak smoked chickpeas and tahini paste made from roasted ground sesame seed and harissa, served with crudités and toasted ciabatta*  
(vg) (gf) | allergens: sesame



### THE MAIN EVENT

#### TRADITIONAL ROAST BREAST OF TURKEY

*Roast breast of Grampian turkey, served with Cumberland pigs in blankets, thyme roast potatoes, skirlie, honey glazed festive vegetables, homemade gravy and cranberry compote*  
allergens: gluten | gluten free substitutes available

#### ROAST SCOTTISH BEEF

*Served with Yorkshire pudding, skirlie, roast potatoes, honey glazed festive vegetables Yorkshire pudding and homemade gravy*  
allergens: gluten | gluten free substitutes available

#### GRILLED SCOTTISH SALMON

*Grilled salmon, herb crushed potatoes, honey glazed festive vegetables & a garlic and chive butter*  
(gf) | allergens: milk

#### AUBERGINE SLIPPER

*Roasted aubergine slipper served with Mediterranean vegetables set on a rich tomato sauce*  
(vg) (gf)

### DESSERT

#### CHRISTMAS PUDDING

*Traditional Christmas pudding served with brandy custard and red currants*  
allergens: milk, gluten | gluten free substitute available



#### MULLED BERRY FUDGE CAKE

*Warm chocolate berry fudge cake served with Chantilly cream and drizzled with chocolate sauce*  
allergens: milk, gluten

#### RHUBARB & GINGER DELIGHT

*Rhubarb & chocolate cheesecake, finished with a sprinkling of chocolate flakes and fresh raspberry*  
(vg) (gf) | allergens: soya



## WHITE WINE

### BANTRY BAY CHENIN BLANC SOUTH AFRICA

bottle **£22.50**  
175ml **£5.50**  
250mls **£7.90**

VEGAN

A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours.

### HILLVILLE ROAD CHARDONNAY AUSTRALIA

bottle **£23.50**  
175mls **£5.80**  
250mls **£8.20**

A juicy, medium bodied chardonnay showing white peach, cream and hints of pineapple. This wine has a generous creamy texture, sweet fruit and finishes with a lemon sherbet freshness.

### GUFETTO PINOT GRIGIO ITALY

bottle **£24.00**  
175ml **£5.90**  
250mls **£8.40**

VEGAN

Straw yellow, with hints of exotic white fruit, white floral scents, fresh and fragrant wine

### LUA NOVA VINHO VERDE PORTUGAL

bottle **£25.00**  
175ml **£6.10**  
250mls **£8.70**

VEGAN

This wine is fresh, zesty and zippy. On the nose there are notes of white flowers, and on the palate tropical and stone fruits.

### COME PULPO Y BEBE VINO ALBARIÑO SPAIN

bottle **£27.00**  
175ml **£6.40**  
250mls **£9.00**

VEGAN

The wine is very fresh and presents aromas of apple, lime or lemon. Very fresh on the palate, easy drinking.

### FINGER POST SAUVIGNON BLANC NEW ZEALAND

bottle **£33.00**

An elegant Sauvignon Blanc with aromas of gooseberries and tropical fruit leading to a crisp and refreshing finish.

### FLORIERES MACON VILLAGE, CAVE DE LUGNY FRANCE

bottle **£36.00**  
175ml **£6.40**  
250mls **£9.00**

VEGAN

Clear and shiny yellow in colour, this light and aromatic Chardonnay offers a seductive nose of delicate citrus notes and intense minerality. The cuvée perfectly illustrates the fruity and flattering palate of the wines of the Mâcon-Villages appellation.

## RED WINE

### LANGUORE SANGIOVESE ITALY

bottle **£22.50**  
175ml **£5.50**  
250mls **£7.90**

VEGAN

Intense red ruby colour, with violet hue. Its aromatic profile combines ripe cherry and blackberry, well balanced, fresh, and medium bodied.

### SUGARBUSH HILL SHIRAZ SOUTH AFRICA

bottle **£24.00**  
175ml **£5.90**  
250mls **£8.40**

VEGAN

A full-bodied shiraz, with a deep crimson colour and pronounced red berry flavours. This is followed by subtle herbaceous undertones providing a fine balance and good length.

### HILLVILLE ROAD MERLOT AUSTRALIA

bottle **£25.00**  
175ml **£6.10**  
250mls **£8.70**

VEGAN

Soft and juicy Merlot with the perfect balance of red fruits, sweet vanilla oak and spice.

### LUA NOVA LISBOA RED PORTUGAL

bottle **£25.00**  
175ml **£6.10**  
250mls **£8.70**

VEGAN

Intensely aromatic ripe black and red fruits; juicy plums and dark berry with fine tannins and a long lasting smooth finish.

### CAMINO ACERO MALBEC ARGENTINA

bottle **£26.00**  
175ml **£6.40**  
250mls **£9.00**

VEGAN

This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

### MOZZAFIATO PRIMITIVO ITALY

bottle **£27.00**  
175ml **£6.40**  
250mls **£9.00**

VEGAN

This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity.

### DEHESA DE GAZANIA RESERVA SPAIN

bottle **£33.00**  
175ml **£6.40**  
250mls **£9.00**

VEGAN

Deep cherry red. Very complex on the nose, where aromas of red berries and liquorice combine with layers of oaky aromas. It feels fullbodied, long and structured on the palate.

## ROSÉ WINE

### PESCADERO POINT WHITE ZINFANDEL ROSE USA

bottle **£23.50**  
175ml **£5.80**  
250mls **£8.20**

VEGAN

This vibrant fruity rose is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish.

### LE BOIS DES VIOLETTES ROSÉ FRANCE

bottle **£26.00**  
175mls **£6.40**  
250mls **£9.00**

VEGAN

Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.

## SPARKLING & CHAMPAGNE

### PROSECCO BEL CANTO ITALY

bottle **£31.00**  
20cl bottle **£9.50**

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

### VILARNAU BRUT GOLD ORGANIC CAVA SPAIN

bottle **£35.00**

ORGANIC

Aromas of green apple, pear and subtle notes of elderflower. Full bodied, beautifully balanced and with a long stream of fine, persistent bubbles.

### TAITTINGER BRUT RÉSERVE NV CHAMPAGNE FRANCE

bottle **£79.99**

Aged in the oldest cellars in Champagne, this award winning fizz weaves notes of peach, acacia, citrus and honey through the divine bubbles that lead to a beautifully elegant finish.



BOOK NOW

01224 565536

hello@mollysbistroaberdeen.com



# Need a gift idea?



Gift unlimited experiences at Molly's Bistro.  
From restaurant credit to delicious Afternoon Tea.



## Contact Us MOLLY'S BISTRO

**GET IN TOUCH**

 [01224\\_565536](tel:01224_565536)

 [hello@mollysbistroaberdeen.com](mailto:hello@mollysbistroaberdeen.com)

 43-45 Market Street  
Aberdeen, AB11 5EL

 [www.aberdeendouglas.com/mollys-bistro](http://www.aberdeendouglas.com/mollys-bistro)

  [@mollysbistroaberdeen](https://www.instagram.com/mollysbistroaberdeen)





