



PRE ORDER FORM

Name		Date	
Party Size		Time	

	How Many?		How Many?
Two Course		Three Course	

Starters

Soup	
Pate	
Prawn	
Cheese Bites	

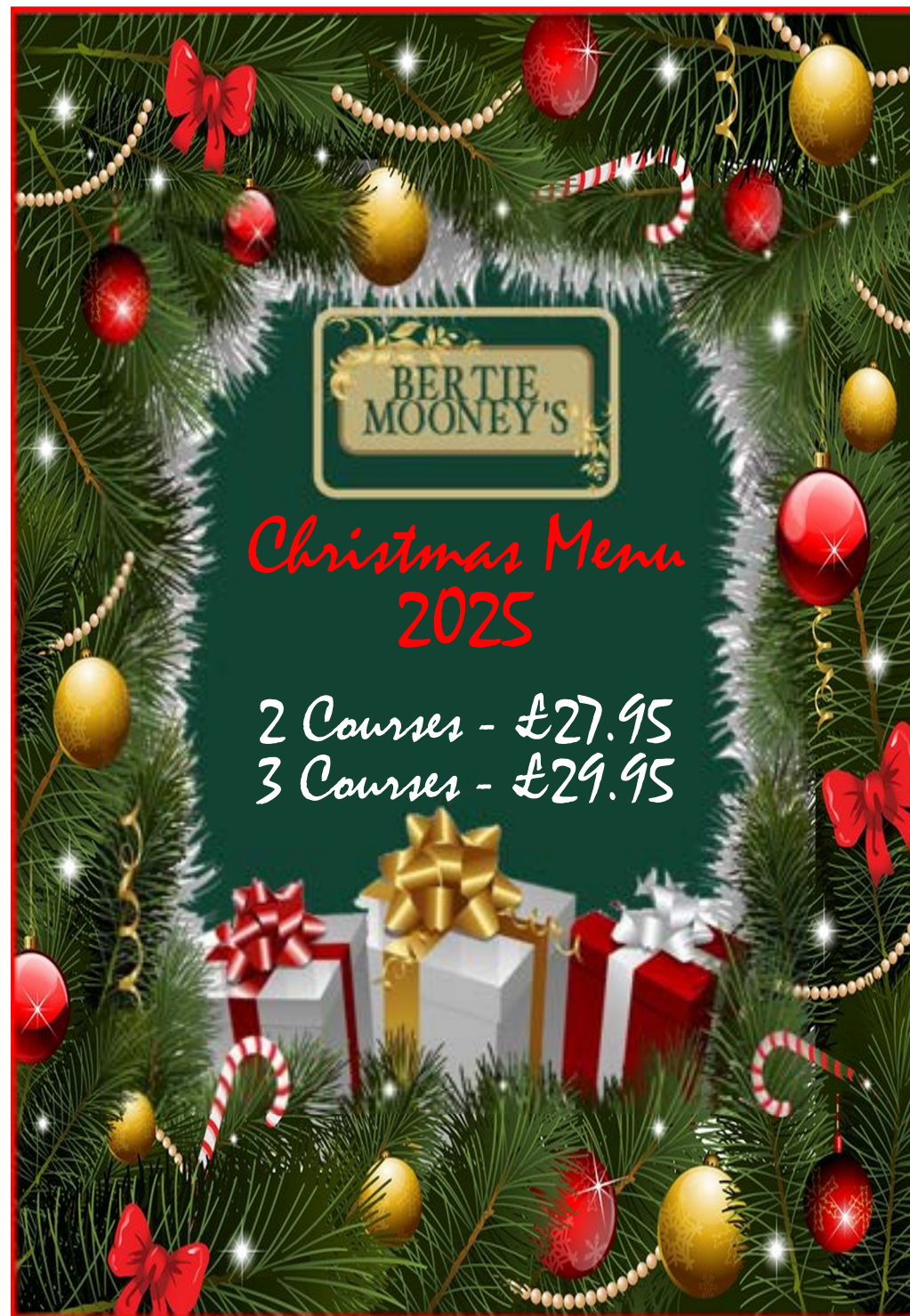
Main Courses

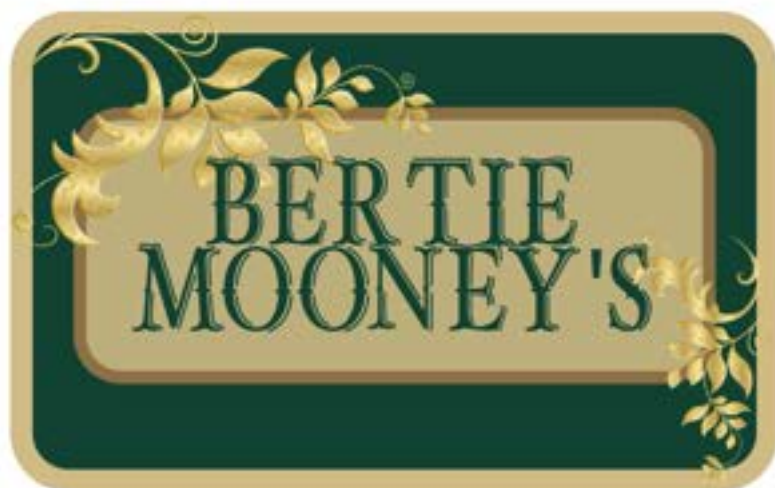
Turkey	
Braised Steak	
Lamb	
Cod	
Mush Pie	

Desserts

Christmas Pudding	
Brownie	
Ice Cream/Sorbet	
Cheesecake	

85 Commercial Street, Dundee, DD1 2AB. t: 01382 202865





**Jimmy, Karen and family and all our dedicated staff
would like to wish all our customers old and new, a
Very Merry Christmas and a Happy New Year!**

**Friday and Saturday Night Live Music between
8pm-11pm**

Email All Requests: info@bertiemooneys.co.uk

T&C's

Christmas Menu Served 1st to 24th December
All festive menus require a £5 deposit per person to secure your table.
We can't guarantee tables until deposits have been paid. All festive
menu bookings must be pre-ordered (minimum of 7 days in advance).
During busy periods, maximum sitting periods of 3 hours may be
applied. Please speak to staff when making your booking if you require
your table longer. Cancellations of pre ordered meals must be a
minimum of 48 hours prior to your booking time; any cancellations
made after this time will lose the £5 deposit for every meal cancelled.

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Starters

Soup of the Day

Served with a baked mini petit pan

Chicken Liver Pate

Served with red onion chutney, oatcakes and salad garnish

Prawn Marie Rose Cocktail (GF)

Served with a salad garnish and lemon wedges

Vegan Chilli Cheese Bites (V)(VE)

Served with sweet chilli & salad garnish

Main Courses

Traditional Roast Turkey (GF Available)

Served with stuffing, pigs in blankets, gravy, cranberry sauce, fresh local veg and
roast potatoes

Rump Steak Braised in Red Wine (GF Available)

Served with yorkshire pudding, gravy, seasonal veg and roast potatoes

Roast Lamb Leg (GF Available)

Served with yorkshire pudding, gravy, seasonal veg and roast potatoes

Lemon & Garlic Butter Baked Cod (GF)

Served with a lemon wedge, seasonal veg and roast potatoes

Baked Mushrooms Bourguignon Pie (GF)(V)(VE)

Served with gravy, seasonal veg and roast potatoes

Desserts

Traditional Christmas Pudding (GF)

Served with a brandy sauce or custard

Vegan Chocolate Truffle Brownie (GF)(V)(VE)

Served with raspberry sorbet

Ice Cream & Sorbet (GF)(V)

Topped with almonds and chocolate flake

Vanilla Cheesecake

Served with ice cream and strawberry sauce