

The graphic features the text 'FLETCHER'S' in a bold, dark blue, sans-serif font at the top. Below it, 'Christmas' is written in a large, elegant, gold-colored script font. Underneath 'Christmas', the word 'Menus' is written in a smaller, gold-colored script font. At the bottom of the graphic, the year '2026' is displayed in a large, bold, dark brown, sans-serif font. The entire text is centered on a light gray rectangular background. This background is set against a dark green background featuring out-of-focus Christmas lights and pine branches. Several white snowflake icons are scattered around the text.

FLETCHER'S
Christmas
Menus
2026

Celebrate the festive period this year at Fletcher's.

November 27th - December 23rd

info@fletchersstirling.com

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Fletcher's, 78 Upper Craigs
Stirling, FK8 2DT

FLETCHER'S
Christmas Party
Unforgettable Group Dining Experience

Looking to host a memorable gathering during the festivities

At Fletcher's, we specialise in creating exceptional dining experiences for groups of 10 to 100 guests.

Whether it's a festive family reunion, a corporate celebration, or a friendly get-together, we've got you covered.

Exquisite Dining

As **Stirling's Restaurant of the Year 2025** we are proud to present you with a fantastic dining experience with our specially crafted festive menus.

Immerse yourselves in the Christmas spirit

Each table is adorned with Christmas crackers, adding a touch of merriment to your dining experience. Let the joyful atmosphere surround you as you celebrate together.

Dine in your own private room adding a special touch to your festive experience

Raise a Toast

What's a celebration without a toast?

Why not take advantage of one of our drinks packages:
Your group can be welcomed with a glass of fizz, wine on the table or even some ice cold beers ready to be enjoyed.

Festive Menu

2 courses £32.95 | 3 courses £39.95

Starters

Haggis Bon Bons

Turnip puree, whisky sauce & crispy leeks

Duck & Orange Pate **gfo**

Arran oatcakes, plum & apple chutney, watercress salad

Breaded Brie Bites **v**

Cranberry sauce, balsamic & rocket salad

Duo of Melon Carpaccio **vg/gf**

Cantaloupe & honeydew melon, mulled berry compote

Roasted Portobello Mushroom **v**

Toasted sourdough with a rich smoked cheese sauce, crispy onions and dressed rocket

Bang Bang Prawn Cocktail **gfo** (+£3 supplement) **gfo**

King prawns, crisp baby gem, pickled cucumber, bang bang dressing, toasted ciabatta crostini & fresh lime

Mains

Traditional Roast Turkey **gf**

Herb roasted potatoes, glazed root vegetables, sage & onion stuffing, pigs in blankets, winter greens & rich turkey jus

Braised Blade of Beef **gf**

Creamed potatoes, winter greens, glazed Heritage carrots & rich red wine jus

Roast Salmon Fillet **gf**

Herb-crushed potatoes, seasonal greens & a creamy dill and mustard sauce

Roast Chicken Supreme **gf**

creamy mash, crisp haggis bon bon, seasonal greens & whisky cream sauce

Root Vegetable Wellington **vg**

Herb crushed new potatoes, winter greens, spiced tomato ragu

8oz Scottish Sirloin Steak (+£7 supplement)

Served with hand cut chips, roast tomato, mushroom & whisky cream sauce

Desserts

Sticky Toffee Pudding **gfoa or vgoa**

Butterscotch sauce & vanilla ice cream

Christmas Pudding **gfoa**

Brandy sauce & mulled berry compote

Honeycomb Cheesecake

Caramel sauce & vanilla bean ice cream

Chocolate & Raspberry Tart **gf/vg**

Belgian chocolate sauce, raspberry coulis, fresh berries & vanilla icecream

Baileys Tiramisu

Espresso & Baileys soaked sponge, white chocolate mascarpone

Cheese Plate **gfoa** (+£4 supplement)

Arran smoked cheddar, blue murder, brie with beetroot chutney & Arran oatcakes



A discretionary 10% service charge will be applied to all tables of 6 or more.

Please make a member of staff aware of all allergens before ordering. Allergens for all meals and menus can be found by scanning our QR code or visiting our website. Ask a member of staff for our gluten free and vegan menus.

Sittings
12pm | 4pm

Christmas Day Menu

Glass of fizz on arrival | 4 Course Meal |
£97.50 | Ages 3-12 £55 | Under 3 free

Starters

Confit Duck Terrine **gfo**

Beetroot chutney, toast ciabatta thins, pickled shallots, dressed watercress

Smoked Salmon & Atlantic Prawn Tian **gfo**

Avocado mousse, pickled cucumber, lemon & dill oil, toasted ciabatta thins

Gateau of Haggis **voa**

Creamed potatoes, bashed neeps, Glenfiddich cream sauce & carrot crisps

Roast Beetroot Carpaccio **gf**

Whipped goat's cheese, candied walnuts, orange dressing & watercress salad

Soup

Roast Cauliflower & Chesnut Soup **gfo**

crispy cauliflower & herb oil with bread & butter

Mains

Traditional Roast Turkey

Garlic & rosemary roast potatoes, honey glazed carrots and parsnips, buttered Brussels sprouts with pancetta, sage & onion stuffing, pigs in blankets and a rich thyme turkey jus

Scotch Fillet Steak **gfo**

Potato fondant, celeriac puree, roasted heritage carrots, buttered kale, crispy shallots and a rich red wine jus

Slow Cooked Belly of Pork **gf**

Black pudding potato terrine, braised red cabbage, buttered sprouts with pancetta, apple puree and a cider & wholegrain mustard jus

Pan-Seared Cod **gf**

Crushed herb potato cake, charred tenderstem broccoli, sautéed samphire, king prawns and a Champagne & dill beurre blanc

Root Vegetable Wellington **vg**

Hasselback potatoes, sprouting broccoli & spiced tomato ragu

Desserts

Cherry Almond & Cognac Christmas Pudding **gfo**

Brandy sauce, mulled winter berry compote

Salted Caramel & Chocolate Tart

Vanilla bean ice cream, raspberry coulis and chocolate crumb

Doughnut & Apple Cinnamon Cheesecake

Salted caramel sauce, vanilla mascarpone cream and cinnamon crumble

Cheese Plate

Arran smoked cheddar, blue murder, brie with beetroot chutney & Arran oatcakes

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TATTIES & TIPPLES

event catering

Want the Fletcher's experience that comes to you?

Our sister company, Tatties & Tipples, brings the party to your door.

From weddings to private dinners, we offer a wide range of catering and bar services tailored to your event.

Our services include:

**Full-Day Wedding Catering
Bespoke Finger Buffets | Hot Fork Buffets &
Canapés | Pop-Up BBQs & Pizza Parties | Office
Platters & Corporate Buffets | Private Dining & Chef
Experiences | Drinks Receptions & Mobile Bars**

*Whether it's your home, office, wedding venue,
Airbnb, or lodge, we create food and drink
experiences that make every occasion
unforgettable.*

**Weddings · Corporate Events · Lunches · Birthdays ·
Christenings · Hen & Stag Parties · Family
Celebrations · Contract Catering**

For more inspiration, visit ✨ www.tattiesandtipples.com
or follow us on Instagram, Facebook & TikTok to see
our latest events in action.



FLETCHER'S

Christmas Day Kids Menu

Mozzarella Sticks · gfo
deep fried with tomato dip

Cheesy Garlic Ciabatta · gfo
toasted ciabatta with garlic & herb butter & mozzarella

Crispy Chicken goujons
served with bbq sauce

Tomato, Red Pepper & Smoked Paprika Soup gfo
sourdough bread & butter

Traditional Roast Turkey · gf/dfo
garlic & rosemary roasted potatoes, honey glazed carrots & parsnips, buttered sprouts & pancetta, greens, sage & onion stuffing, pigs in blankets & rich turkey jus

Cheeseburger gfo/dfo
steak burger served with skin on fries & ketchup

Breaded Fish Fingers gf
skin on fries, peas & lemon

Margherita or Pepperoni Pizza gf/vo
pizza sauce and mozzarella

Macaroni Cheese
macaroni in cheese sauce and garlic bread

Sticky Toffee Pudding vgo/gfo
toffee sauce & vanilla ice cream

Honeycomb Cheesecake
caramel sauce & vanilla bean ice cream

Chocolate Brownie
baked brownie with chocolate sauce, whipped cream & seasonal berries

