

Private Functions



Venue available all year including the Festive Season

Our main restaurant can seat around 60 with additional seating in the Lounge for 20 so if you would like to talk to us about full or partial private use of the venue please contact us in the first instance on

01674 678411



Gift Vouchers



Our Gift Vouchers are available in values up to £50 and might offer a solution to your Christmas Gift dilemma.

These are available for purchase at all times so please call in and one of our friendly staff will be happy to assist.

1-4 Wharf Street

Montrose

DD10 8BD

Tel: 01674 678411

www.stromabistro.co.uk



Festive Bookings now

being taken for

2nd December to

31st December 2021

MERRY CHRISTMAS
and Happy New Year

1-4 Wharf Street, Montrose, DD10 8BD

For Reservations Tel: 01674 678411

Festive Lunch

Served 12 noon - 3.00pm daily from 2nd - 31st December
(CLOSED MONDAYS and excluding Christmas Day and Boxing Day)

2 Courses

Adults £18.95 Seniors £16.95

3 Courses

Adults £22.95 Seniors £20.95

STARTERS

Home made Soup of the Day

Served with a bread roll from the Baker's Basket

Prawn and Smoked Salmon Cocktail (GF)

In home-made Marie Rose sauce, served with fresh brown bread

Chestnut & Cranberry Stuffed Mushrooms (V) (Ve)

Rolled in breadcrumbs, deep fried and served with fruit chutney

Home-made Spicy Pakora (GF)

Vegetable (V) and/or Chicken, served with a mint yoghurt dip

Salt & Pepper Chicken

Pan-fried with spring onions, in a honey and red chilli sauce

MAINS

Traditional Roast Angus Turkey Crown

Served with festive trimmings

Oven baked Fresh Fillet of Salmon (GF)

Served with baby prawns in a Chardonnay cream sauce

Home made Steak & Ale Pie

Tender chunks of Scottish Steak in a rich gravy topped with a flaky pastry lid

All served with Roast and Boiled Potatoes, honey glazed Root Vegetables and Winter Greens

Creamy Chicken or Mushroom (V) Tagliatelle Alfredo *served with Garlic Bread*

8oz Sirloin Steak Garni (*£5 supplement)

Served with French Fries, grilled Tomato, fried Mushrooms, and battered Onion Rings

Chef's authentic Chicken Tikka OR Mixed Vegetable (V) Makhani Masala (GF)

Chef's authentic Chicken Tikka OR Mixed Vegetable (Ve) Kadai (GF)

Chef's authentic Chicken Tikka OR Mixed Vegetable (Ve) Spicy Garlic Masala (GF)

Served with Basmati Pilau Rice

Mixed Vegetable Chow Mein (V) (GF)

Egg Noodles stir-fried with vegetables and classic Chinese flavourings

DESSERTS

Home-made Sticky Toffee Christmas Pudding

Our Festive favourite, served with a Butterscotch & Brandy sauce

Home-made Cointreau and Chocolate Orange Cheesecake

Served with Chocolate sauce and fresh double cream

Fresh Fruit Salad (Ve) (GF)

Seasonal fruits accompanied with pouring cream

Cheeseboard Selection

Served with savoury biscuits and home-made chutney

2021 Festive Booking Form

Booking Type Deposit (per person) Number in Party

Festive Lunch	£5.00	Adults	_____
		Senior Citizens	_____
Festive Dinner	£10.00	Adults	_____
		Senior Citizens	_____
Hogmanay Dinner	£10.00	Adults	_____
		Senior Citizens	_____

Reservation Date:

Reservation Time:

Special Requirements:

Name:

Address:

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Email:

Tel No:

Bookings will only be held as confirmed upon receipt of your deposit, which is non-refundable.

Deposit Enclosed (£):

Signature: Date:

Pre-orders will be required for parties of more than 6 people.

Festive Dinner

Served from 5.00pm daily from 2nd - 30th December
(CLOSED MONDAYS and excluding Christmas Day and Boxing Day)

2 Courses

Adults £24.95 Seniors £22.95

3 Courses

Adults £29.95 Seniors £27.95

Keep it Local for your Christmas Celebrations

Ali and Audrey invite you to make a date

at Stroma this festive season

Enjoy the best of home-cooked Festive Fayre

throughout December and enjoy the ambience

of our welcoming restaurant premises

Join us for our 6th Anniversary this Christmas

We welcome our customers and friends from over the years to
join us in saying "FAREWELL" to 2021 with one of our delicious
meals and toast to a Happy New Year 2022 for everyone!

2021 Festive Menu Pre-Orders

We would ask that groups of more than 6 people
provide us with a pre-order for their meals.

This need only be provided two or three days in
advance of your table reservation.

A pre-booking form can be provided upon request.

Deposits and a completed Festive Booking Form are
required to confirm all reservations.

If you have special dietary requirements, please
contact us to discuss alternative menu options

STARTERS

Home-made Soup of the Day

Served with a bread roll from the Baker's Basket

Salt & Pepper Chicken

Pan-fried with spring onions, in a honey and red chilli sauce

Home-made Spicy Pakora (GF)

Vegetable (V) and/or Chicken, served with a mint yoghurt dip

Chestnut & Cranberry Stuffed Mushrooms (V)

Served with home-made fruit chutney

Spicy Mixed Platter (GF)

Chicken Tikka, Chicken Reshmi and Seekh Kebab served with a Raita dip

Chana Puri (Ve)

Spicy chickpeas in a tasty fried Indian bread, served with a salad garnish

MAINS

Traditional Roast Angus Turkey Crown

Served with full festive trimmings

Fresh Salmon Fillet New Orleans (GF)

Pan-seared in Honey, and topped with Cajun King Prawns

Sliced Roast Sirloin of Scottish Beef

Served with pan gravy and Yorkshire Pudding

Loin of Venison

Oven cooked and served with a Sloe Gin & Blackberry Glaze

All served with Roast and Boiled Potatoes, honey glazed Root Vegetables and Winter Greens

Sticky Garlic Chicken

Deep-fried breaded Chicken Strips in a Hoisin Sauce with Honey, Garlic & Ginger and Sesame seeds
Served with Boiled Rice

Creamy Chicken or Mushroom (V) Tagliatelle Alfredo

Served with Garlic Bread

8oz Sirloin Steak Garni (*£5 supplement)

Served with French Fries, grilled Tomato, fried Mushrooms, and battered Onion Rings

CHOICE OF Chef's Curry Specialities - Chicken Tikka, Lamb OR Mixed Vegetables (V)

Makhani Masala; Tikka Masala; Chasni; Butter Balti; Spicy Garlic Masala

Chef's Chicken Tikka & King Prawn Sizzling Platter (GF) (*£5 supplement)

Chef's Aloo Gobi (Potato & Cauliflower) Curry (Ve) (GF)

Chef's Aloo Palak (Potato & Spinach) Curry (Ve) (GF)

All Curries are served with Basmati Pilau Rice

Mixed Vegetable Chow Mein (V) (GF)

Egg Noodles stir-fried with vegetables and classic Chinese flavourings

DESSERTS

Sticky Toffee Christmas Pudding

Served with a Butterscotch & Brandy sauce

Cointreau & Chocolate Orange Cheesecake

Served with Chocolate sauce & fresh double cream

Fruit Sorbet (Ve) (GF)

Cheeseboard Selection

Served with savoury biscuits and home-made chutney

STROMA

will be closed on Christmas Day
and Boxing Day

Christmas Day Luncheon is available at
Our sister restaurant
Chapter & Verse, Forfar
From 12.00pm to 3.30pm

4-Course and Coffee

Adults - £57.50

Seniors - £52.50

Child 8-12 - £29.50

Special Under-8 Menu

Child u/8 - £12.95

The Chapter & Verse

Christmas Day Menu is available to view online at

www.chapterandverseforfar.co.uk

Please ring 01307 468688

For further information

Hogmanay Dinner

Served from 5pm on 31st December

2 Courses

Adults £26.95 Seniors £24.95

3 Courses

Adults £31.95 Seniors £29.95

STARTERS

Home made Soup of the Day

Served with a bread roll from the Bakers Basket

Thai Crispy Garlic King Prawns

Served with a Sweet Chilli Dipping Sauce

Spicy Mixed Platter (GF)

Chicken Tikka, Chicken Reshmi and Seekh Kebab served with a Raita dip

Stilton Stuffed Mushrooms (V)

Coated in batter and deep-fried

Black Pudding Tower

Home-made Tattie Scone topped with Black Pudding, crisp bacon & poached egg

Home-made Spicy Pakora (GF)

Vegetable (V) and/or Chicken served with a mint yoghurt dip

MAINS

Sliced Roast Sirloin of Scottish Beef

Served with Yorkshire Pudding and a Red Wine Jus

Balmoral Chicken with a whisky cream sauce

Chicken supreme stuffed with haggis and wrapped in streaky bacon

Oven baked Fresh Fillet of Salmon (GF)

Served with a Lemon Butter and Capers Sauce

Loin of Venison

Oven-cooked and served with a Sloe Gin & Blackberry Glaze

All served with Roast and Boiled Potatoes, honey glazed Root Vegetables and Winter Greens

Creamy Chicken or Mushroom (V) Tagliatelle Alfredo

Served with Garlic Bread

Sticky Garlic Chicken

Deep-fried breaded Chicken Strips in a Hoisin Sauce with Honey, Garlic & Ginger and Sesame seeds

Served with Boiled Rice

8oz Sirloin Steak Garni (*£5 supplement)

Served with French Fries, grilled Tomato, fried Mushrooms, and battered Onion Rings

CHOICE OF Chef's Curry Specialities - Chicken Tikka, Lamb OR Mixed Vegetables (V)

Makhani Masala; Tikka Masala; Chasni; Butter Balti; Spicy Garlic Masala

Chef's Chicken Tikka & King Prawn Sizzling Platter (GF) (*£5 supplement)

Chef's Aloo Gobi (Cauliflower & Potato) Curry (V) (Ve) (GF)

Chef's Aloo Palak (Potato & Spinach) Curry (V) (Ve) (GF)

All Curries are served with Basmati Pilau Rice

DESSERTS

Home-made Sticky Toffee Pudding

Served warm with toffee sauce and ice cream

Home-made Baileys Toffee Cheesecake

Served with fresh double cream

Fruit Sorbet (V) (Ve)

Cheeseboard Selection

Served with savoury biscuits and home-made chutney