

Rendezvous @ Nargile

Reservation Form – Christmas 2006

Name:.....

Company:.....

Address:.....

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Contact Number:.....

Fax Number:.....

E-mail Address:.....

Date of reservation:.....

Time:.....Numbers:.....

Deposit Payment:

Credit card

Cheque

Cash

Credit card details:

Name:.....

Card Number:.....

Start Date:.....Expiry Date:.....Issue Number:.....

Terms and Conditions:

1. A deposit of £10.00 per person is required 1 month prior to the date of reservation. **All deposits are non-refundable or transferable.** i.e. if numbers are confirmed at 20 and a deposit of £200 is given but then numbers change to 15, the £50 balance is non-refundable.
2. Numbers must be confirmed 1 week prior to date of reservation.
3. Cheques should be made payable to 'Rendezvous @ Nargile'. Please write your address and card number on the reverse.
4. Due to it being festive season and our restaurant having limited seating, there may be a specific time allocated to you for when we require your table to be free.

Please return completed form to:

Rendezvous @ Nargile
106-108 Forest Avenue
Aberdeen AB15 4UP

Tel: 01224 323700 Fax: 01224 312202

Rendezvous @ Nargile

Festive Lunch Menu

£27.50 per person

Starter

Meze – An array of hot and cold authentic Mid Eastern meze's, all delicious and tastily appetising, served with hot pitta bread.

Main Course

Char grilled escallops of marinated beef fillets served on a potato rosti drizzled with a rich red wine and wild mushroom sauce.

Oven roasted salmon on seasoned wilted spinach served with a creamy tarragon and coarse grain mustard sauce.

Black pepper crusted fillet of lamb char grilled and drizzled with a rich rosemary, tomato and red wine sauce.

Lightly fried escallops of aubergine layered with seasoned onion, cream of yogurt and a sprinkling of feta cheese, oven baked and served with a roasted red pepper sauce.

Char grilled supreme of chicken stuffed with pesto and parmesan, wrapped in parma ham and served on a creamy compote of petit pois and baby gem lettuce.

Dessert

Layers of buttered filo pastry sandwiched with traditional mincemeat, drizzled with honey and served on crème anglaise with ice cream.

A trio of rich dark, white and creamy milk chocolate mousse, set on a rum moistened sponge with a dusting of chocolate powder.

A selection of continental cheeses served with crackers.

A creamy champagne bavarois swirled with raspberries set on a vanilla sponge, served with raspberry coulis and ice cream.

Followed by tea/coffee, accompanied with mints/Turkish Delight.

Rendezvous @ Nargile

Festive Dinner Menu

£35.00 per person

Starter

Meze – An array of hot and cold authentic Mid Eastern meze's, all delicious and tastily appetising, served with hot pitta bread.

Main Course

Char grilled escallops of marinated beef fillets served on a roasted caramelised onion stuffed mushroom, drizzled with a rich red wine sauce.

Parmesan crusted seabass fillets, oven roasted, on a medley of asparagus, red onion, sun dried tomatoes and black olives.

Char grilled supreme of chicken stuffed with pesto and parmesan, wrapped in parma ham and served on a creamy compote of petit pois and baby gem lettuce.

Roasted aubergine timbales stuffed with a tomato and basil risotto served with a tomato and black olive sauce.

Escallops of marinated veal lightly grilled and served on wilted seasoned spinach and drizzled with a fresh lemon and thyme sauce.

Black Pepper crusted fillet of lamb char grilled and served on a medley of baby potato, carrots and petit pois drizzled with a rich rosemary, tomato and red wine sauce.

Dessert

Layers of buttered filo pastry sandwiched with traditional mincemeat, drizzled with honey and served on crème anglaise with ice cream.

A trio of rich dark, white and creamy milk chocolate mousse, set on a rum moistened sponge with a dusting of chocolate powder.

A selection of continental cheeses served with crackers.

A creamy champagne bavarois swirled with raspberries set on a vanilla sponge, served with raspberry coulis and ice cream.

Followed by tea/coffee, accompanied with mints/Turkish Delight.