

Looking for the perfect venue for your Christmas party this year?

Celebrate the festive season this year in style. Whether you are looking for Christmas Lunch, Christmas Dinner, Hotel Packages or a Tailor Made Christmas Party, we have it all at The Collective.

The Collective offers outstanding quality of food & drink, with the best entertainment all under the one roof! For more information contact us on 01383 840041



Lunch Menu

Starters

Crema di Zuppa di Pomodoro (v)
Cream of tomato soup with a puree of basil & olive croutons

Arrosto Peperone Rosso e Olive Nere Bruschetta (v)
Roasted red peppers, tomatoes, black olives & garlic served on freshly toasted Italian bread

Funghi Dolce (v)
Homemade herb crusted mushrooms filled with Dolcelatte cheese & served with garlic butter

Mains

Tacchino Tradizionale
With sage & cranberry stuffing, bacon wrapped chipolatas, cranberry sauce & rich pan gravy

Pollo Funghetti
Chicken breast with asparagus in white wine, woodland mushrooms & cream sauce served with rice

Tagliatelle Casa
Bolognese, mushrooms, pepperoni & a touch of cream

Lasagna di Verdure Mediterraneo (v)
Roasted Mediterranean vegetable lasagne
Main course served with chef's selection of roasted honey parsnips, buttered carrots, brussel sprouts, rosemary & garlic scented potatoes

Dessert

Traditional Xmas Pudding
Served with brandy custard & glace cherries

Profiterole Scuro
Soft choux pastry filled with Chantilly cream & covered with chocolate cream

Blueberry Crème Brulee
Served with biscotti

A-La-Carte Menu
still available through Xmas

Dinner Menu

Starters

Crema di Zuppa di Pomodoro (v)
Cream of tomato soup with a puree of basil & olive croutons

Arrosto Peperone Rosso e Olive Nere Bruschetta (v)
Roasted red peppers, tomatoes, black olives & garlic served on freshly toasted Italian bread

Salmone Affumicato el Gamberi al Cartoccio
Smoked salmon & prawns drizzled with a light Marie Rose sauce

Funghi Dolce (v)
Homemade herb crusted mushrooms filled with Dolcelatte cheese & served with garlic butter

Mains

Tacchino Tradizionale
traditional turkey dinner with sage & cranberry stuffing, bacon wrapped chipolatas, cranberry sauce & rich pan gravy

Pollo Funghetti
Chicken breast with asparagus in white wine, woodland mushrooms & cream sauce served with rice

Salmone Rustico
Grilled salmon fillet with chorizo mash topped with basil butter glaze

Tagliatelle Casa
Bolognese, mushrooms, pepperoni & a touch of cream

Lasagna di Verdure Mediterraneo (v)
Roasted Mediterranean vegetable lasagne
Main course served with chef's selection of roasted honey parsnips, buttered carrots, brussel sprouts, rosemary & garlic scented potatoes

Dessert

Traditional Xmas Pudding
Served with brandy custard & glace cherries

White Chocolate & Winter Berry Cheesecake
Served with Chantilly cream

Profiterole Scuro
Soft choux pastry filled with Chantilly cream & covered with chocolate cream

Blueberry Crème Brulee
Served with biscotti

Christmas Day Menu

Starters

Pate Della Casa
Chicken liver parfait with fig chutney & Italian flat bread

Salmone Affumicato el Gamberi al Cartoccio
Smoked salmon & prawns drizzled with a light Marie Rose sauce

Caprese Romana(v)
Mozzarella, plum tomato & fresh basil leaves

Asparagi Con Prosciutto
Asparagus tips wrapped in Parma ham with rocket leaves & balsamic dressing

Intermediate

Chilli, Red Pepper & Butternut Squash Soup (v)

Fresh Citrus Sorbet (v)

Mains

Tacchino Tradizionale
With sage & cranberry stuffing, bacon wrapped chipolatas, cranberry sauce & rich pan gravy

Veal Scaloppina Piccata
Tender veal escalope served with a lemon, white wine & caper sauce

Gorgonzola Filetto Steak Alla Griglia
8oz Scottish fillet topped with Gorgonzola herb crust

Coda Di Rospo Alla Lombarda
Oven roasted monkfish wrapped in Parma ham served on risotto with a caper & dill butter glaze

Butternut Squash & Red Pepper Linguini (v)
Topped with fresh parmesan

Main course served with chef's selection of roasted honey parsnips, buttered carrots, brussel sprouts, rosemary & garlic scented potatoes

Dessert

Traditional Xmas Pudding
Served with brandy custard & glace cherries

White Chocolate & Winter Berry Cheesecake
Served with Chantilly cream

Profiterole Scuro
Soft choux pastry filled with Chantilly cream & covered with chocolate cream

Blueberry Crème Brulee
Served with biscotti

Ristorante
Alberto

Harlem
At
COLLECTIVE

ROOMS at
29 Bruce Street

Pricing

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
				1st	2nd	3rd	4th
Lunch				£12.95	£12.95	£14.95	£12.95
Dinner				£19.95	£19.95	£24.95	£19.95
DBB				£49.95	£49.95	£54.95	£49.95
	5th	6th	7th	8th	9th	10th	11th
Lunch	£12.95	£12.95	£12.95	£12.95	£14.95	£14.95	£12.95
Dinner	£19.95	£19.95	£19.95	£19.95	£24.95	£24.95	£19.95
DBB	£49.95	£49.95	£49.95	£49.95	£54.95	£54.95	£49.95
	12th	13th	14th	15th	16th	17th	18th
Lunch	£12.95	£12.95	£12.95	£14.95	£14.95	£14.95	£12.95
Dinner	£19.95	£19.95	£19.95	£24.95	£24.95	£24.95	£19.95
DBB	£49.95	£49.95	£49.95	£54.95	£54.95	£54.95	£49.95
	19th	20st	21st	22nd	23rd	24th	25th
Lunch	£14.95	£14.95	£14.95	£14.95	£14.95	£14.95	
Dinner	£24.95	£24.95	£24.95	£24.95	£24.95	£24.95	£44.95
DBB	£54.95	£54.95	£54.95	£54.95	£54.95	£54.95	

Prices for January available on request

Terms & Conditions

1. All reservations will be treated as provisional & will be held for no longer than 14 days pending a non-refundable deposit of £10 per person.
2. Bookings will not be confirmed until a deposit or full payment is received.
3. No deposits can be transferred or used for other products.
4. Full payment is required by 1st December 2011.
5. Once final payment has been received no refunds or credit will be given.
6. Failure to pay the full balance on the specified date will result in cancellation of the booking & forfeiture of any deposit received.
7. Advance notification is required for any specific dietary requirements.
8. No persons under the age of 18 (photographic I.D will be required) will be permitted into Harlem after 8pm.
9. Management reserve the right to refuse entry.
10. All prices quoted include VAT at the prevailing rate.
11. All details are correct at the time of going to print but may be subject to alteration without prior notice.
12. A discretionary 10% service charge will be added to tables of 6 or more.
13. Dinner & Stay Package includes breakfast.
14. Pre-order necessary for a-la-carte menu

COLLECTIVE

Christmas
2011

DINE - DANCE - STAY
Open Christmas Day!



Classic Buffet £8

- Duck spring rolls with sweet chilli sauce
- Breaded camembert with redcurrant jelly
- Red peppers & jalapenos filled with cream cheese
- Chicken satay with spicy peanut sauce
- Selection of mini quiches
- Wraps filled with turkey, sage & cranberry stuffing
- Curly fries with dips
- Mini mince pies with cream

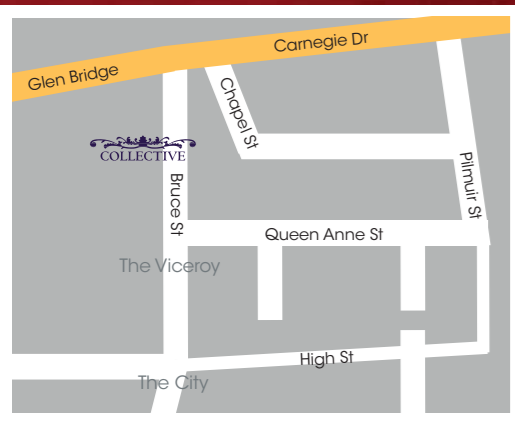
Premium Buffet £12

- Xmas dinner on a stick
- Red peppers & jalapenos filled with cream cheese
- Tempura prawns with sweet chilli sauce
- Mini smoked salmon & cream cheese bagels
- Cranberry & brie wontons
- Cheddar & cranberry port bites
- Wraps filled with turkey, sage & cranberry stuffing
- Spicy potato wedges with dips
- Mini chocolate desserts

Add your own touch...

- Prosecco & Canapes
£6.00 per person
- Champagne & Canapes
£10.00 per person
- Cheese, Coffee & Mince Pies
£5.00 per person
- Drinks Vouchers
£3.50 per voucher

Why not hire a Private Area



Contact Details

The Collective
29-35 Bruce Street,
Dunfermline, Fife
KY12 7AG

t: 01383 840 041
t: 01383 840 044
t: 01383 840 040
f: 01383 840 042

e: stay@29brucestreet.com
e: book@ristorantealberto.com
www.thecollective.info