

'TIS THE SEASON



FABRIC DRINK & DINE

NO2 CANMORE ST | DUNFERMLINE
01383 733430

CAFÉ CONTINENTAL

NO6 HILL PLACE | KIRKCALDY
01592 641811

CHRISTMAS DAY

NOTHING COMPARES

BOXING DAY

THE PERFECT WAY TO EXTEND
THE CHRISTMAS SPIRIT

NEW YEAR'S DAY

CELEBRATE THE FIRST DAY
OF 2020 WITH US

PRE-CHRISTMAS

THE BEST START TO THE
FESTIVE SEASON.

GIFT VOUCHERS

THE PERFECT
CHRISTMAS GIFT!

PRIVATE DINING

THE IDEAL CHRISTMAS
PARTY VENUES!

EXCLUSIVE TO THE CAFE CONTINENTAL THROUGHOUT DECEMBER

MOVIE NIGHTS

SHOWING CLASSIC
FILMS THROUGHOUT
THE FESTIVE
SEASON

FRATELLI AT THE CAFE CONTINENTAL

FROM RUSTIC PASTAS TO KNOCK-OUT
PIZZAS. FRATELLI HAS SOMETHING FOR
EVERYONE THIS FESTIVE SEASON PERFECT IF
YOU'RE LOOKING FOR AUTHENTIC ITALIAN
DINING, OR JUST THE KIND OF COMFORT
FOOD THAT MAMMA USED TO COOK.

CHRISTMAS DAY

3 COURSES £48.95



ROAST TOMATO, RED PEPPER SOUP VG, GFO

TOASTED SOURDOUGH

SMOKED SALMON PARCEL

CRAB, PRAWNS

KING PRAWNS

ROCKET, CORIANDER SALAD, SWEET CHILLI DRESSING

DUCK LIVER, SMOKED DUCK BREAST PARFAIT

KUMQUAT CHUTNEY, TOASTED BRIOCHE



TRADITIONAL ROAST TURKEY, HAM GFO

WITH ALL THE TRIMMINGS

MEDALLIONS OF BEEF FILLET

FONDANT POTATO, CARAMELISED SHALLOTS, RED WINE JUS

PAN-ROASTED FILLET OF HAKE GF

MEDITERRANEAN CRUMB, CHICKPEA, CHORIZO, CHERRY TOMATO, BASIL

CAJUN SQUASH TART

VEGETABLE RATATOUILLE, VEGAN MOZZARELLA, ROAST TOMATO SAUCE

TRIO OF PORK, LOIN, BELLY

STORNOWAY BLACK PUDDING, MASH, CIDER LACED JUS



CONTINENTAL CHEESES GFO

OATCAKES, GRAPES, CELERY, GOOSEBERRY CHUTNEY

TRADITIONAL CHRISTMAS PUDDING

BRANDY SAUCE, REDCURRANTS

WHITE CHOCOLATE, RASPBERRY CHEESECAKE

PISTACHIO CRUST

MOET & CHANDON POACHED PEARS

CHANTILLY CREAM, MACERATED BERRIES

FESTIVE LUNCH 12PM - 3PM

2 COURSES £14.95 | 3 COURSES £19.95

ROASTED SWEET POTATO, CHILLI SOUP **VG, GF**
TOASTED SOURDOUGH

ARBROATH SMOKED HADDOCK, DILL FISHCAKES
MIXED SALAD LEAVES, SWEET CHILLI AIOLI.

ISLE OF MULL GOATS CHEESE BON BONS
HERITAGE BEETROOT, GOLDEN RAISIN, TOASTED NUTS, LEAVES.

CHICKEN, HAM HOCK BALLOTINE
CRISPY PANCETTA, PICCALILLI, TOASTED BRIOCHE

TRADITIONAL ROAST TURKEY **GFO**
WITH ALL THE TRIMMINGS.

MEDALLIONS OF BEEF FILLET **£10 SUPPLEMENT**
FONDANT POTATO, CARAMELISED SHALLOTS, RED WINE JUS

PAN-ROASTED FILLET OF HAKE **GF**
MEDITERRANEAN CRUMB, CHICKPEA, CHORIZO, CHERRY TOMATO, BASIL

HANDMADE RAVIOLI
PUMPKIN, SPINACH

SQUASH TART
CREAMED LEEKS, WILD MUSHROOMS, WINTER SALAD

CONTINENTAL CHEESES **GFO**
OATCAKES, GRAPES, CELERY, GOOSEBERRY CHUTNEY

TRADITIONAL CHRISTMAS PUDDING
BRANDY SAUCE, REDCURRANTS

LEMON, PASSION FRUIT PANNACOTTA **GFO, V**
CHAMPAGNE SORBET

CHOCOLATE, HAZELNUT TART
RASPBERRY COULIS, HONEYCOMB CRUMBLE, VANILLA ICE CREAM

AVAILABLE FROM 1ST - 24TH

FESTIVE DINNER 3PM - 9PM

2 COURSES £15.95 | 3 COURSES £20.95

ROASTED SWEET POTATO, CHILLI SOUP VG, GF
TOASTED SOURDOUGH

ARBROATH SMOKED HADDOCK, DILL FISHCAKES
MIXED SALAD LEAVES, SWEET CHILLI AIOLI.

ISLE OF MULL GOATS CHEESE BON BONS
HERITAGE BEETROOT, GOLDEN RAISIN, TOASTED NUTS, LEAVES.

CHICKEN, HAM HOCK BALLOTINE
CRISPY PANCETTA, PICCALILLI, TOASTED BRIOCHE

TRADITIONAL ROAST TURKEY GFO
WITH ALL THE TRIMMINGS.

MEDALLIONS OF BEEF FILLET £10 SUPPLEMENT
FONDANT POTATO, CARAMELISED SHALLOTS, RED WINE JUS

BELLY OF PORK, BLACK PUDDING MASH
SPROUTING BROCCOLI, APPLE PUREE, CARAMELISED APPLES, CIDER SAUCE.

PAN-ROASTED FILLET OF HAKE GF
MEDITERRANEAN CRUMB, CHICKPEA, CHORIZO, CHERRY TOMATO, BASIL

HANDMADE RAVIOLI
PUMPKIN, SPINACH

SQUASH TART
CREAMED LEEKS, WILD MUSHROOMS, WINTER SALAD

CONTINENTAL CHEESES GFO
OATCAKES, GRAPES, CELERY, GOOSEBERRY CHUTNEY

TRADITIONAL CHRISTMAS PUDDING
BRANDY SAUCE, REDCURRANTS

LEMON, PASSION FRUIT PANNACOTTA GFO, V
CHAMPAGNE SORBET

CHOCOLATE, HAZELNUT TART
RASPBERRY COULIS, HONEY COMB CRUMBLE, VANILLA ICE CREAM

/ 26TH - 30TH DECEMBER

HOGMANAY

3 COURSES £25.95



SCOTCH BROTH

TOASTED SOURDOUGH

HAGGIS, NEEPS, TATTIES GATEAU

WHISKY SAUCE

SEARED SCALLOPS

CHAMPIT MASH, CRAYFISH SAUCE

FRIED POLENTA

WILD MUSHROOM, LEMON FRICASSÉE, CRISPY ROCKET



FILLET OF BEEF

ROASTED CHERRY TOMATOES, MUSHROOM, CHUNKY CHIPS, PEPPERCORN SAUCE

DUCK BREAST

SAVOY CABBAGE, BACON, DAUPHINOISE, BLACK CHERRY JUS

PAN FRIED COD

BLACK OLIVE CRUST, PANZANELLA, TOMATO DRESSING

BAKED BELL PEPPER

TOMATO, BASIL, RISOTTO, ROCKET, PESTO OIL



RASPBERRY CRANACHAN

SHORTBREAD

CONTINENTAL CHEESES

OATCAKES, GRAPES, CELERY, GOOSEBERRY CHUTNEY

CHAMPAGNE SORBET **VG, GF**

CHOCOLATE, CHERRY CHEESECAKE

DARK CHOCOLATE GLAZE

Wishing you and your family
a merry Christmas and a happy new year, from all
of us at Fabric and The Cafe Continental.

We look forward to
seeing you again in 2020!


FONDE EN 1743
MOËT & CHANDON
CHAMPAGNE
★



FONDE EN 1743

MOËT & CHANDON
CHAMPAGNE



ALL OFFERS ARE SUBJECT TO AVAILABILITY, SUBJECT TO CHANGE & LICENSING RESTRICTIONS. £10 DEPOSIT / PERSON IS REQUIRED TO SECURE ALL BOOKINGS (£20 / PERSON FOR CHRISTMAS DAY). ALL DEPOSITS MUST BE PAID IN FULL TO SECURE RESERVATION. ALL VERBAL BOOKINGS WILL BE TREATED AS PROVISIONAL AND WILL BE HELD FOR A MAXIMUM OF 3 DAYS PENDING THE APPROPRIATE DEPOSIT. ALL DEPOSITS ARE NON-REFUNDABLE AND WILL BE LOST IF PARTY NUMBERS DECREASE. PARTIES MUST BE SEATED NO LESS THAN 15 MINUTES AFTER BOOKING TIME AND ALL TABLES WILL HAVE AN ALLOCATED TIME OF 2 AND A HALF HOURS FROM TIME OF RESERVATION UNLESS OTHERWISE ARRANGED. A PRE ORDER IS REQUIRED FROM PARTIES OF 6 OR MORE ORDERING FROM THE FESTIVE MENUS A MINIMUM 7 DAYS PRIOR TO BOOKING. THERE WILL BE A 10% DISCRETIONARY SERVICE CHARGE APPLIED FOR PARTIES OF 6 OR MORE. PAYMENT MAY BE MADE BY CREDIT OR DEBIT CARD, CASH OR CHEQUE (MADE PAYABLE TO CAFE CONTINENTAL).

THE MCEWAN ROOM

PRIVATE DINING

(MINIMUM 20 – MAXIMUM 28 PEOPLE). ALL BOOKINGS WILL BE TREATED AS PROVISIONAL UNTIL DEPOSIT IS RECEIVED IN FULL.

ALL BOOKINGS MUST PROVIDE US WITH A PRE ORDER FOR THEIR MEAL AT LEAST 5 DAYS PRIOR TO THE EVENT TAKING PLACE.

OUR CURRENT MENUS CAN BE FOUND ON OUR WEBSITE
WWW.FABRICDRINKANDDINE.COM

DRINKS ONLY (MINIMUM 20 – MAXIMUM 50 PEOPLE) 30 SEATED COMFORTABLY, 20 STANDING
DRINKS & BUFFET (MINIMUM 20 – MAXIMUM 50 PEOPLE) 30 SEATED COMFORTABLY, 20 STANDING
A COPY OF OUR CURRENT BUFFET OPTIONS WILL BE EMAILED TO YOU TO ALLOW YOU TO MAKE YOUR SELECTIONS.

THE BUFFET MUST BE PAID IN FULL 1 WEEK PRIOR TO YOUR EVENT DATE.

TERMS & CONDITIONS

DEPOSIT OF £100 IS REQUIRED TO CONFIRM YOUR BOOKING.

(DRINKS & BUFFET) £50 DEPOSITE WILL BE REFUNDED AFTER THE EVENT.

YOUR BOOKING WILL BE TREATED AS PROVISIONAL UNTIL PAYMENT IS MADE.

DEPOSIT IS NON REFUNDABLE IF ANY DAMAGE TO PROPERTY OR EQUIPMENT OCCURS /
MINIMUM NUMBERS FOR BOOKINGS ARE NOT MET.

WE DO NOT ALLOW DECORATIONS/BANNERS TO BE ATTACHED TO THE WALLS, TABLE
DECORATIONS ONLY PLEASE.

** MCEWAN ROOM - A 15% SERVICE CHARGE IS APPLIED TO PRIVATE DINING. 20% SERVICE
CHARGE IS APPLIED TO BUFFET OPTIONS**

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