

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

Or email: audrey.smart55@hotmail.com



Gift Vouchers



Our Gift Vouchers are available in values up to £75 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



STROMA
BISTRO & BAR
Celebrate Christmas 2025

**Festive Bookings now
being taken for
2nd December to
31st December 2025**

**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
(Excluding Christmas Day and Boxing Day)

2 Courses

Adults £22.95 Seniors £20.95

3 Courses

Adults £27.95 Seniors £25.95

STARTERS

Home made Soup of the Day

Served with a bread roll from the Baker's Basket

Home-made Spicy Pakora (GF)

Vegetable (Ve) and/or Chicken, served with a Spicy Chilli dip

Mini Caprese Deep Dish Pizzas (V)

Caprese flavours, lots of Mozzarella, and a Balsamic glaze

Garlic Prawn Salad Wonton Cups

*Pan-fried sliced Prawns mixed with Coleslaw in crispy Wonton cups
with Sweet Chilli dipping sauce*

Creamy Garlic & Cheese Mushrooms (V) (GF)

Served in a Cream sauce with added Cheese on a bed of Steamed Rice

MAINS

Traditional Roast Angus Turkey Crown

Served with full Festive trimmings

Pan-seared Fresh Fillet of Salmon (GF)

Served with a Lemon Butter Sauce

Home-made Mixed Vegetable Filo Parcel (Ve)

Served with a Red Lentil Dhal

Home-made Steak & Ale Pie

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

Sliced Roast Sirloin of Scottish Beef with Yorkshire Pudding

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

Thai Style Chicken and Cashew nuts served with Steamed Rice

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

Chef's Chicken Tikka OR Mixed Vegetable (Ve) South Indian Garlic Masala (GF)

Curries are served with Basmati Pilau Rice

DESSERTS

Home-made Sticky Toffee Christmas Pudding

Our Festive favourite, served with a Highland Toffee & Brandy sauce

Home-made Pina Colada Cheesecake

Refreshing Pineapple and Coconut flavours served with fresh double cream

Home-made Orange, Pistachio and Almond Cake (GF)

A no flour dessert, moist and flavourful, served with fresh double cream

Fruit Sorbet (Ve) (GF)

Cheeseboard Selection

Served with savoury biscuits and home-made chutney

STROMA 2025 Festive Booking Form

Booking Type

Deposit (per person)

Number in Party

PLEASE PAY DEPOSITS IN CASH

Festive Lunch	£10.00	Adults	
	£10.00	Senior Citizens	
Festive Dinner	£10.00	Adults	
	£10.00	Senior Citizens	
Hogmanay Dinner	£10.00	Adults	
	£10.00	Senior Citizens	
Christmas Day Lunch	£25.00	Adults	
	£25.00	Senior Citizens	
	£10.00	Children	

Reservation Date:

Reservation Time:

Special Requirements:

Name:

Address:

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.

Keep it Local for your Christmas Celebrations

*Ashki, 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 10th Anniversary this Christmas

*We welcome our customers and friends from over the years to
join us in celebrating Xmas 2025 with one of our delicious meals
and toast to a Happy New Year in 2026 for everyone!*

2025 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.

***Non-Refundable 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**

Festive Dinner

**Served from 5.00pm daily from 2nd - 30th December
(Excluding Christmas Day and Boxing Day)**

2 Courses

Adults £28.95 Seniors £26.95

3 Courses

Adults £34.95 Seniors £32.95

STARTERS

Home-made Soup of the Day

Served with a bread roll from the Baker's Basket

Grilled Tequila Lime Chicken Salad

Served with an Avocado Crema & tortilla strips

Home-made Spicy Pakora (GF)

*Vegetable (Ve) and/or Chicken, served with a
spicy Chilli dip*

Creamy Garlic & Cheese Mushrooms (V)(GF)

Served on a bed of Steamed Rice

Spicy Mixed Platter (GF)

*Chicken Tikka, Chicken Reshmi and Seekh
Kebab served with Mint Yoghurt*

Garlic Prawn Salad Wonton Cups

*Pan-fried sliced Prawns mixed with Coleslaw
in crispy Wonton cups with Sweet Chilli dip*

MAINS

Traditional Roast Angus Turkey Crown

Served with full Festive trimmings

Pan seared Fillet of Fresh Salmon (GF)

Served with a creamy Cajun sauce

Sliced Roast Sirloin of Scottish Beef

Served with pan gravy and Yorkshire Pudding

Home-made Mixed Vegetable Filo Parcel (Ve)

Served with a Red Lentil Dhal

Roast Loin of Pork with Apricot Stuffing

Oven cooked with a herby Apricot and Honey Stuffing

Cranberry & Spinach Stuffed Chicken Breast

Oven-baked then drizzled with a Balsamic glaze

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

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)

Badami Korma; Tikka Masala; Janter Manter; Butter Balti; South Indian Garlic Masala

Chef's Chicken Tikka & King Prawn Sizzling Platter (GF) (*£2 supplement)

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

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

Chef's Tarka Dhal (Ve) (GF)

All Curries are served with Basmati Pilau Rice

DESSERTS

Sticky Toffee Christmas Pudding

Served with a Highland Toffee & Brandy sauce

Pina Colada Cheesecake

Served with fresh double cream

Fruit Sorbet (Ve) (GF)

Orange, Pistachio & Almond Cake (GF)

*A no flour dessert, served with fresh double
cream*

Cheeseboard Selection

*Served with savoury biscuits and
home-made chutney*

Christmas Day Luncheon

Table Reservations between 12.00pm — 3.30pm

4 Courses & Coffee

Adults £67.50 Seniors £62.50 Child 8-12 £32.50 Child under 8 £15.95
Special Menu

***** STARTERS *****

Red Lentil, Coriander and Tomato Soup (Ve) (GF)

Served with a bread roll from the Baker's Basket

Sweet Chilli Honey King Prawns

Pan-fried until golden, tossed in Honey and sprinkled with Sesame Seeds

Crab Stuffed Mushrooms

Crab, Mayo, Cream Cheese, Herbs and Parmesan filling with a crispy crumb topping

Spinach & Ricotta Crepe (V)

Butter crepe with a filling of wilted Spinach and Ricotta cheese

Chef's Spicy Mixed Platter (GF)

Chicken Pakora, Chicken Tikka and Seekh Kebab served with a fresh Raita dip

***** **Fruit Sorbet** *****

***** MAINS *****

Traditional Roast Angus Turkey Crown

Served in a rich gravy with full Festive trimmings and Cranberry sauce

Sliced Roast Sirloin of Scottish Beef

Served with Yorkshire Pudding and a Red Wine Jus

Garlic Butter Salmon with Spinach and Mushrooms

Oven-baked and served in a creamy Mushroom & Spinach sauce

Loin of Venison

Grilled and served with a Sloe Gin & Blackberry sauce

Cauliflower, Spinach and Chickpea Filo Parcel (V)

Served with a Saffron cream sauce

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

Chef's Special Mixed Tandoori Sizzling Platter (GF)

A selection of Chicken Tikka, Seekh Kebab and King Prawns on a sizzling plate

Served with Pilau Rice and Tandoori Sauce

***** DESSERTS *****

Home-made Sticky Toffee Christmas Pudding

Served warm with a Highland Toffee & Brandy sauce

Home-made Key Lime Cheesecake

Crushed biscuit crust with a creamy, tangy lime-flavoured topping

Home-made Orange, Pistachio and Almond Cake (GF)

A flourless dessert, moist and flavourful, served with fresh double cream

Cheeseboard

Served with savoury biscuit selection and home-made chutney

Tea or Coffee with home-made Shortbread

Hogmanay Dinner

Served from 5pm on 31st December

2 Courses

Adults £30.95 Seniors £28.95

3 Courses

Adults £36.95 Seniors £34.95

STARTERS

Home made Soup of the Day (Ve)

Served with a bread roll from the Bakers Basket

Sweet Chilli Honey King Prawns

Pan-fried and tossed in Honey & Sesame Seeds

Spicy Mixed Platter (GF)

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

Haggis Stuffed Mushrooms

Coated in beer 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 (Ve) and/or Chicken served with a spicy Chilli 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

Pan-seared Fresh Fillet of Salmon

Served in a creamy Mushroom & Spinach sauce

Loin of Venison

Grilled and served with Game Chips and a Red Wine Jus

Cauliflower, Spinach and Chickpea Filo Parcel (V)

Served with a Saffron cream sauce

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

Thai Style Chicken with Cashew nuts

Stir-fried with mixed peppers and onions and Red Thai Curry sauce

Served with Steamed 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)

Badami Korma; Tikka Masala; Janter Manter; Butter Balti; South Indian Garlic Masala

Chef's Chicken Tikka & King Prawn Sizzling Platter (GF) (*£2 supplement)

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

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

Chef's Tarka Dhal (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 Cheesecake

Served with caramel sauce and fresh double cream

Orange, Pistachio & Almond Cake (GF)

A no flour dessert, served with fresh double cream

Cheeseboard Selection

Served with savoury biscuits and home-made chutney