



ARTÀ

WINTER FESTIVITIES

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A WARM WELCOME

This festive season, we invite you to join us in our Mediterranean haven and indulge in fine Spanish dining, our electric party atmosphere and an abundance of festive folly. Housed over three floors and seven rooms, Arta is the perfect place to enjoy the festivities. Whether it's a jam-packed roster of cabaret, social salsa dancers or talented local musicians, we have something to keep everyone entertained this Christmas.

Here, you will find all the details on our specially created Christmas dining menus. You will also find lots of information on our schedule of winter events, including our famous cocktail masterclass with a festive twist, Salsa taster sessions and of course our signature New Year's Eve Fiesta.

We have stylish private rooms which cater for both intimate gatherings and large parties. These can be hired exclusively for the duration of your evening where you can celebrate the festivities into the small hours.

We wish you glad tidings this Christmas and hope to welcome you to our opulent venue over the festive period.

The Arta Team



FESTIVE MENU

From £19.00 per person

A glass of cava is included on selected dates. Please see our menu calendar at the back of our brochure for full pricing information.

STARTER

Roasted Plum Tomato & Red Piquillo Pepper Soup (v)
Basil Oil with Rustic Bread

Chicken Liver Parfait
Smoked Tomato Chutney, Rocket & Pickled Shallot Salad with Arran Oaties

Gravadlax Salmon
Capers, Pickled Fennel Salad, Picked Leaves & Lemon Dressing

MAIN

Ellerslie Turkey Breast
Pork & Herb Stuffing, Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

Salt Baked Butternut Squash & Feta Wellington (v)
Roast Tomato Fondue, Roast Potatoes, Glazed Sprouts, Roast Parsnips & Coriander Carrot

Roast Hake with Clams
Poached Tomato & Black Olive Chowder, Thyme Roast Fondant Potato & Pea Shoots

Black Treacle Cured Centenary Ham
Roast Potatoes, Buttered Sprouts, Honey Roast Parsnips & Coriander Carrots with Pan Jus

DESSERT

Dark Chocolate & Salted Caramel Tart
Chocolate Soil, Orange Sorbet

Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants

Scottish Cheese Selection
Mull of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes



FESTIVE PARTY NIGHTS

SUNDAY – WEDNESDAY

From £19.00 per person

Join us in our Spanish haven for an evening of festive dining, famous party atmosphere accompanied by our resident DJ.

STARTER

Roasted Plum Tomato & Red Piquillo Pepper Soup (v)
Basil Oil with Rustic Bread

MAIN

Ellerslie Turkey Breast
Pork & Herb Stuffing, Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

DESSERT

Dark Chocolate & Salted Caramel Tart
Chocolate Soil, Orange Sorbet



STARTER

Celeriac & Parsnip Soup (v)
Truffle & Crème Fraîche

Duck Liver Parfait
*Orange & Cointreau Jam, Toasted
Brioche & Herb Salad*

Chickpea & Roast Pepper Pate (v)
*Harissa, Salt Baked Beetroot, Red Chard
& Confit Garlic Crostini*

Gravadlax Salmon
*Capers, Pickled Fennel Salad, Picked
Leaves & Lemon Dressing*

MAIN

Ellerslie Turkey Breast
*Pork & Herb Stuffing, Pancetta Wrapped Chipolatas,
Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips
& Coriander Carrots with Cranberry Jus*

Salt Baked Butternut Squash & Feta Wellington (v)
*Roast Tomato Fondue, Roast Potatoes, Glazed
Sprouts, Roast Parsnips & Coriander Carrot*

Seared Monkfish Fillet
Squid, Chorizo, Baby Potato Stew & Basil Crisps

Braised Feather Blade of Beef
*Creamed Potato & Roast Carrot, Heather Honey
Roast Parsnips, Parsnip Crisps & Braising Jus*

DESSERT

A Trio of Chocolate
*Hazelnut Praline Pont Neuf, with Blackberry
& Chambord Compote & Clotted Cream*

Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants

Lemon Cheesecake
*Bramble Jam, with Lemon
Curd & Meringue Shards*

Scottish Cheese Selection
*Mull of Kintyre, Blue Murder & Clava, Charcoal
Biscuits, Stout Chutney, Celery & Green Grapes*

CHRISTMAS DAY

SITTINGS BETWEEN 1PM – 5PM

£65 per person (Includes a glass of Champagne)

£14.95 per child



VEGAN & LOW GLUTEN MENU

*For more information on choices
or allergens please ask a member
of our team.*

STARTER

Soup of The Day
Fresh Herbs

Crispy Chickpea & Charred Corn Salad
Pickled Carrot & Roasted Red Pepper Coulis

MAIN

Salt Baked Butternut Squash & Feta Wellington
*Roast Tomato Fondue, Roast Potatoes, Glazed
Sprouts, Roast Parsnips & Coriander Carrot*

Truffled Wild Mushroom & Tarragon Risotto

DESSERT

Blackcurrant Delice
Crushed Berries

Mulled Poached Pear
Winterberry Compote, Raspberry Sorbet

*please note, these dishes are low
in gluten containing ingredients*





FESTIVE TIPPLES

Create your perfect drinks package.

Bottled Beer Package | £25
Six bottles from a selection of our house beers

Three Wise Wines | £50
Three bottles of our house red, white, or rosé

Gold Package | £200
Moët Chandon Brut with four mini Chambord
& a bottle of Premium Spirit with mixers

Frankincense Package | £150
Bottle of Premium Spirit with mixers
& a beer bucket

Myrrh Package | £125
Bottle of Premium Spirit with mixers



HOGMANAY CELEBRATIONS

£60 per person

Join us for a champagne reception, three course meal plus a ticket to our New Year's Eve event. Our celebrations will include a live ceilidh band, salsa dancers, resident DJs and our famous midnight petal drop.

STARTER

Seared King Scallops
*Chorizo & Black Pudding Crumb,
Parsnip Purée & Olive Oil*

**Roasted Plum Tomato
& Red Piquillo Pepper Soup (v)**
Basil Oil with Rustic Bread

Ceviche of Salmon
*Red Chilli & Herbs, Dressed Fennel, Crispy
Capers, Lemon & Dill Crème Fraiche*

Game, Prune & Peppercorn Terrine
*Smoked Tomato Jam, Pickled Cucumber
& Arran Oaties*

MAIN

Corn Fed Chicken Supreme
*Serrano Ham Crisp, Olive Oil Mashed Potato
& Lemon Dressed Green Beans with Aioli*

Seared Monkfish Fillet
Squid, Chorizo, Baby Potato Stew & Basil Crisps

Salt Baked Butternut Squash & Feta Wellington (v)
*Roast Tomato Fondue, Roast Potatoes, Glazed Sprouts,
Honey Roast Parsnips & Coriander Carrot*

Fillet of Beef with Estofado
*Smoked Paprika Bravas Potato
& Chargrilled Red Peppers*

DESSERT

Seville Orange Tart
Lemon Sorbet & Ginger Crumb

Rioja Poached Pear (v)
Vanilla Mascarpone & Sangria Sorbet

Scottish Cheese Selection
*Mull of Kintyre, Blue Murder & Clava, Charcoal
Biscuits, Stout Chutney, Celery & Green Grapes*

Dark Chocolate Delice
Blackberry Compote & Chantilly Cream

TO FINISH

Spanish Nod to the New Year, 12 grapes



CANVAS NEW YEAR PARTY

£65 per person

Champagne reception, three-course set menu and table for the evening.

STARTER

Roasted Plum Tomato & Red Piquillo Pepper Soup (v)
Basil Oil with Rustic Bread

MAIN

Corn Fed Chicken Supreme
Olive Oil Mashed Potato, Lemon Dressed Green Beans with Aioli

DESSERT

Dark Chocolate Delice
Blackberry Compote & Chantilly Cream

HOGMANAY PACKAGES

Party Package | £500

Our Canvas Party Package is the perfect way to celebrate the New Year for larger groups. This package includes ten Hogmanay tickets, a bottle of spirit and mixers, five bottles of Prosecco and ten bottles of beer. That's one way to bring in the bells!

Entry Only Ticket | £20

Not looking for a meal? You can purchase entry only tickets for our Hogmanay event. Enjoy three floors of live entertainment, ceilidh dancing, delicious cocktails and our famous Auld Lang Syne petal drop.

CLUB CABARET: CHRISTMAS EDITION!

THURSDAY 5TH DECEMBER

£35 PER PERSON (INCLUDES A GLASS OF CAVA)

Join us for some special Christmas cabaret. Enjoy a huge roster of deliciously decadent acts including burlesque, magical illusion and rip-roaring live music.

Festive dining and drinks packages are also available. This is a book in advance event.

STRICTLY FESTIVE SALSA

SUNDAY 1ST, 8TH & 15TH DECEMBER

£30 PER PERSON

Learn all the basics with our salsa dancing taster sessions, the ideal way to warm up during the month of December. Afterwards, enjoy two courses from our festive menu including a glass of cava.

This is a book in advance event.

WEEKLY LIVE ENTERTAINMENT

THURSDAY - SUNDAY

Take advantage of our in-house DJ and talented resident bands each week. Pop in for a festive feast or quick tittle and sample some of our quality music until late.



FESTIVE FILM CLUB PRESENTS: LOVE ACTUALLY

SUNDAY 15TH, FROM 3PM

£12.95 PER PERSON

Get into the Christmas spirit with a screening of the classic rom com 'Love Actually'. Before your movie enjoy a glass of cava on arrival, plus festive canapés - perfect for a night with the girls!

Please remember to book this one in advance, as spaces are limited.



GIVE THE GIFT OF ARTA

Our gift cards are the perfect present for someone who enjoys delicious dining or a cocktail or two. You can purchase a variety of options, including monetary vouchers to be redeemed against food and drinks or opt for one of our experiences like our popular Spanish Afternoon Tea or Cocktails Masterclass.

To purchase, visit giftideasscotland.co.uk or visit us in venue.

A SPECIAL OFFER JUST FOR YOU...

GIVE A LITTLE, GET A LITTLE!

Purchase a gift card online at giftideasscotland.co.uk until 31st October and receive extra money to spend on us:

- £75 gets you £100
- £125 gets you £150
- £200 gets you £250

Enter the code "**givememore**" at checkout, valid on online purchases only, valid from date of purchase until 31st March 2020, whilst stocks last.



DATE	THREE COURSE LUNCH	THREE COURSE DINNER
<i>Early & Midweek Dates - Includes a glass of Cava*</i>		
Friday 22nd November	£19.00*	£23.00*
Saturday 23rd November	£19.00*	£23.00*
Sunday 24th November	£19.00*	£23.00*
Monday 25th November*	£19.00*	£23.00*
Tuesday 26th November*	£19.00*	£23.00*
Wednesday 27th November*	£19.00*	£23.00*
Sunday 1st December	£19.00*	£23.00*
Monday 2nd December*	£19.00*	£23.00*
Tuesday 3rd December*	£19.00*	£23.00*
Wednesday 4th December*	£19.00*	£23.00*
Sunday 8th December	£19.00*	£23.00*
Monday 9th December*	£19.00*	£23.00*
Tuesday 10th December*	£19.00*	£23.00*
Wednesday 11th December*	£19.00*	£23.00*
Sunday 15th December	£19.00*	£23.00*
Monday 16th December	£19.00*	£23.00*
Tuesday 17th December	£19.00*	£23.00*
Wednesday 18th December	£20.00*	£30.00*
Sunday 22nd December	£19.00*	£23.00*

<i>Weekend Dates - Our Most Popular Dates, They Fill Up Fast</i>		
Thursday 28th November	£20.00 Includes glass of cava	£30.00
Friday 29th November	£20.00 (12.15pm) £30.00 (14.15pm)	£40.00
Saturday 30th November	£20.00 (12.15pm) £30.00 (14.15pm)	£40.00
Thursday 5th December	£20.00 Includes glass of cava	£30.00
Friday 6th December	£20.00 (12.15pm) £30.00 (14.15pm)	£40.00
Saturday 7th December	£20.00 (12.15pm) £30.00 (14.15pm)	£40.00
Thursday 12th December	£20.00 Includes glass of cava	£30.00
Friday 13th December	£20.00 (12.15pm) £30.00 (14.15pm)	£40.00
Saturday 14th December	£20.00 (12.15pm) £30.00 (14.15pm)	£40.00
Thursday 19th December	£20.00	£30.00
Friday 20th December	£20.00 (12.15pm) £30.00 (14.15pm)	£40.00
Saturday 21st December	£20.00 (12.15pm) £30.00 (14.15pm)	£40.00

<i>Christmas Celebrations and New Year Parties</i>		
Wednesday 25th December	£65.00 Includes glass of champagne	
Thursday 26th December	£20.00 Includes glass of cava	£30.00
Friday 27th December	£20.00 (12.15pm) £30.00 (14.15pm)	£40.00
Saturday 28th December	£20.00 (12.15pm) £30.00 (14.15pm)	£40.00
Sunday 29th December	£20.00 Includes glass of cava	£30.00
Monday 30th December	£20.00 Includes glass of cava	£30.00
Tuesday 31st December	See brochure	See brochure

CONTACT US



For further details or to discuss your festive party, gathering or private dinner, please contact us on:

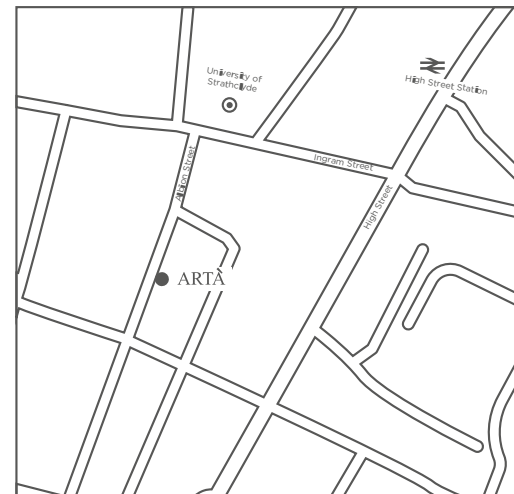
T: 0845 166 6018 E: events@arta.co.uk W: arta.co.uk

A: 62 Albion Street, Glasgow City, Centre, G1 1PA

TIS THE SEASON TO BE SOCIAL!

We would love to see all your festive photos, so don't forget to check in, or use #ARTAatchristmas

 [artaglasgow](https://www.facebook.com/artaglasgow)  [artaglasgow](https://www.instagram.com/artaglasgow)



BOOKING TERMS & CONDITIONS

A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking. Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable. Only one block method payment will be accepted for each booking. Arta will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met. Please refer to our website for full terms and conditions and our severe weather policy.

LET'S WRAP THIS UP!

*The benefits of booking your
festive celebration with us:*

A great selection of private
and semi-private dining spaces

Large party co-ordinators
available to help

Exclusive booking offers & incentives
available throughout the year via
our website

Pre-drinks or post dining dancing
organised at one of our 52 sister venues



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