

PARTY NIGHTS

Arrival at 7.00pm for dinner at 7:30pm. DJ midnight finish. Enjoy your party night meal then dance the night away to the sounds of our resident DJ.

Tomato and lentil soup with a crusty roll

Roast turkey all the trimmings, sage gravy

Shin of beef rosemary and garlic sauce

Mushroom wellington rich gravy

All served with seasonal vegetables and potatoes

Strawberry cheesecake white chocolate shavings

Freshly brewed filter coffee or tea

Friday 6th, 13th & 20th December £45 PER PERSON

Saturday 7th, 14th & 21st December £45 PER PERSON

JANUARY BLOW OUT

Tribute act -Saturday 25th January

> £35 PER PERSON

Booking secured with a £25 per person non-refundable deposit.

All dietary requirements can be catered for, prior notice would be appreciated.

Accomodation from £90 based on 2 sharing.

No under 18

CHRISTMAS DAY

Children will have the opportunity to visit Santa's Grotto and receive a gift. Please advise if highchair is required at time of booking.

Bar/Grill 1pm, Campsie 1pm, Buchanan 3pm, Bar/Grill 5pm

Smoked salmon

mini prawn cocktail and lemon wedge

Chicken liver parfait

oatcakes and onion marmalade

Goats cheese and sun-dried tomato tartlet pesto dressing

Melon spheres

Lentil soup

Traditional roast turkey all the trimmings, sage gravy

Medallions of beef fillet

Seared halibut saffron, mussel and dill emulsion

Mushroom wellington rich gravy

Roast gammon

all the trimmings, mustard sauce

All served with seasonal vegetables and potatoes

Chefs assiette of desserts

lemon & thyme glazed tart, chocolate & cherry mousse, Xmas pudding, ice cream, mini cheesecake

Tea or filter coffee with fudge

£95.00

Kids Menu

Starters

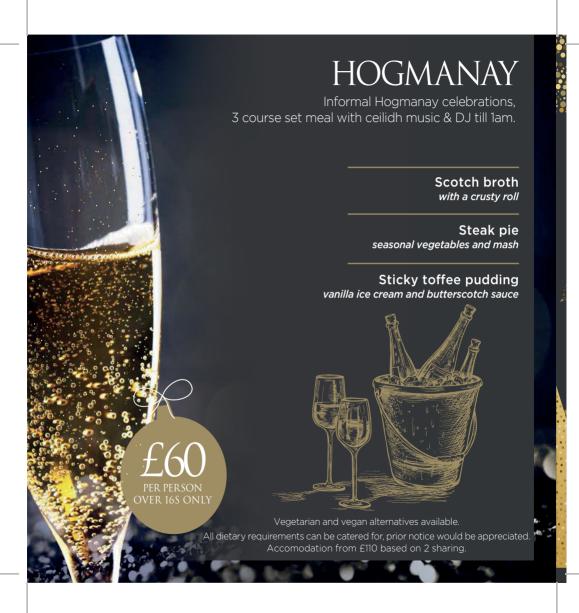
Mini prawn cocktail with fresh lemon Lentil soup Melon soheres

Mains

Small portion of turkey with all trimmings Small portion of fillet with gravy Chicken goujons with chips and beans

Mac N Cheese served with garlic bread Desserts

Chocolate brownie with ice cream Sticky toffee pudding with ice cream Ice cream with sauce £39 ER CHILD Idren under 12



BAR/GRILL FESTIVE MENU

Soup of the day warm roll

Fishcake tartar salad and lemon

Chicken liver parfait onion marmalade and oatcakes

Traditional roast turkey all the trimmings, sage gravy

Shin of beef rosemary and garlic sauce

Mushroom wellington (vegan) rich gravy

All served with seasonal vegetables and potatoes

Christmas pudding brandy sauce

Strawberry cheesecake white chocolate shavings

Sticky toffee pudding butterscotch sauce

£10.00 per person deposit required.

All dietary requirements can be catered for, prior notice would be appreciated.



£19.50 - 2 courses £23.50 - 3 courses

DINNER 5.00pm onwards

£21.50 - 2 courses £25.50 - 3 courses





TERMS & CONDITIONS

All reservations will be treated as provisional and held for no longer than 14 days pending a non-refundable deposit of £25 per person. Full pre-payment for Party Nights, Christmas Day and Hogmanay is required no later than Friday 25th October 2024.

Balances for January Blow Out no later than Friday 29th November 2024.

Once final payment is received, no refunds or credit will be given. In the event of any function being cancelled by the hotel, an alternative venue or date will be offered or a full refund will be given. The hotel reserves the right to move Christmas events to a smaller function suite if numbers dictate. Management reserve the right to refuse entry.

The hotel reserves the right to amalgamate smaller parties onto larger tables.

Menus are subject to changes. If any guest suffers from a food allergy, intolerance or special dietary requirement please contact the hotel before the event. All details correct at time of going to press but may be subject to alteration without prior notice.

All prices quoted include VAT at the current rate.