



CELEBRATE PARTY NIGHTS CHRISTMAS & NEW YEAR



EGLINTON ARMS HOTEL

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www.bw-eglingtonarmshotel.co.uk Find us on  Facebook and  Twitter

PARTY NIGHTS

Enjoy a festive cocktail on arrival, followed by dinner, and then dance the night away to the sounds of our resident DJ.

Lentil Soup
with a crusty roll

Roast turkey
all the trimmings & a sage scented gravy

Wild mushroom & green lentil wellington
red wine jus

Shin of beef
rosemary & garlic sauce

All served with seasonal vegetables & potatoes

Freshly brewed filter coffee or tea

Friday
5th December
19th December
£29.95
per person

BOOK NOW
LAST
REMAINING
PLACES!

Booking secured with £25 per person non-refundable deposit.
All dietary requirements can be catered for, prior notice would be appreciated.
Accommodation from £90 based on 2 sharing.
No under 18

CHRISTMAS DAY

A sumptuous 4 course meal to take the stress out of Christmas Day. Children will have the opportunity to meet Santa Claus & receive a gift. Please advise if highchair is required at time of booking.

Restaurant 12.00pm, Gilmour 15.00pm, Restaurant 17.30pm

Smoked salmon

mini prawn cocktail & lemon wedge

Chicken liver parfait

oatcakes & onion marmalade

Goats cheese & sun-dried tomato tartlet

pesto dressing

Melon spheres

raspberry sorbet

Lentil soup

warm crusty roll

Traditional roast turkey

all the trimmings & a sage gravy

Medallions of beef fillet

diane sauce

Seared salmon

saffron, mussel, & dill emulsion

Mushroom & green lentil wellington

red wine jus

Roast gammon

all the trimmings, mustard sauce

All served with seasonal vegetables & potatoes

Chefs assiette of desserts

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

Tea or filter coffee

Restaurant & lounge 12.00pm
Gilmour suite 15.00pm
Restaurant & lounge 17.30pm

£98.00
PER ADULT

Kids Menu

Starters

Mini prawn cocktail with fresh lemon

Lentil soup

Melon spheres

Mains

Small portion of turkey

(with all trimmings)

Small portion of fillet

(with gravy)

Chicken gougons with chips & beans

Mac n cheese with garlic bread

Desserts

Chocolate brownie with ice cream

STP with ice cream

Ice cream with sauce

highchair free
Under 12s priced
at £45

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

HOGMANAY

Informal Hogmanay celebrations,
3 course set menu & DJ till 1am.

Menu

Lentil soup
crusty roll

Steak pie
seasonal vegetables & mash

Sticky toffee pudding
vanilla ice cream & butterscotch sauce

Vegan & Vegetarian
options available

£55
PER PERSON
OVER 16S ONLY



All dietary requirements can be catered for, prior notice would be appreciated.
Accommodation from £110 based on 2 sharing.

BAR/GRILL FESTIVE MENU

Soup of the day

warm crusty roll

Crispy fishcake

tartar salad & lemon

Chicken liver parfait

onion marmalade & oatcakes

Traditional roast turkey

all the trimmings & sage gravy

Slow cooked shin of beef

rosemary and garlic sauce

Mushroom & green lentil wellington

red win jus

All served with seasonal vegetables & potatoes

Warm Christmas pudding

brandy custard

Warm sticky toffee pudding

butterscotch sauce

Chocolate brownie

chocolate sauce & whipped cream

LUNCH

12.00 - 4.30pm

£19.50 - 2 courses

£23.50 - 3 courses

DINNER

5.00pm onwards

£21.50 - 2 courses

£25.50 - 3 courses

£10.00 per person deposit required for numbers of 10 and over.

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



TERMS & CONDITIONS

All reservations will be treated as provisional and held for no longer than 14 days pending a non-refundable deposit of £20 per person. Full pre-payment for Party Nights, Christmas Day and Hogmanay is required no later than Friday 28th November 2025. 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.