





CELEBRATE PARTY NIGHTS CHRISTMAS & NEW YEAR



EGLINTON ARMS HOTEL

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

SPECIAL FESTIVE EVENTS

Lunch with Santa - 3 course meal, with traditional roasts and dessert table. Kidz only buffet.

Visit from Santa and gift for good kidz.

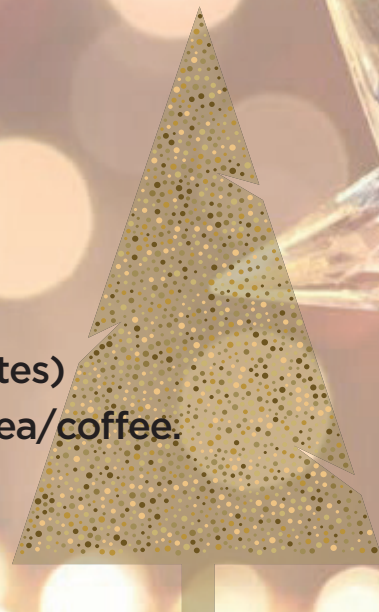
£25 per adult, £15 for under 12's

Every Thursday through December

Wee Plates Christmas Lunch (for smaller appetites)

Wee lentil soup, mini turkey dinner, ice cream, tea/coffee.

£12 per person. Also suitable for larger parties.



TERMS & CONDITIONS

All reservations will be treated as provisional and held for no longer than 14 days pending a non-refundable deposit of £5 per person. Full pre-payment for Party Nights, Christmas Day and Hogmanay is required no later than Monday 15th November 2021.

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.

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.

PARTY NIGHTS

Arrival 7.00pm.

Enjoy a 4 course menu then dance the night away to the sounds of our resident DJ.

Carriages 12.00am

Christmas Cocktail on Arrival

Duo of Melon

Pineapple and coriander salsa

Roast Parsnip and Cumin Soup

Crusty roll

Roast Turkey

All the trimmings and a sage scented gravy

Slow Roasted Sirloin of Beef

Red wine and rosemary sauce

Roasted Cod

Truffle and herb butter

Beetroot and Mushroom Wellington

With Puy lentils

All served with seasonal vegetables and potatoes

Vanilla Cheesecake

Spiced apple gel

Freshly Brewed Coffee or Tea

Booking secured with £5 per person non-refundable deposit.

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

£35 PER PERSON

Disco

Friday 3rd December

Friday 10th December

Friday 17th December

Saturday 18th December

CHRISTMAS DAY

A sumptuous 5 course meal to take the stress out of 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 12.30pm, Gilmour Suite 2.30pm, Bar/Grill 5.30pm

Smoked Salmon and Prawn Tian

Pickled cucumber and Marie Rose crème fraîche

Chicken Liver Parfait

Onion chutney and toasted brioche

Wild Mushroom and Goats Cheese Tart

Cranberry chutney and balsamic

Duo of Melon

Citrus Fruits

Lentil Soup

Crusty Roll

Roast Turkey

All the trimmings and a sage gravy

Fillet of Beef Medallions

Diane sauce

Roasted Halibut

Saffron and fennel sauce

Beetroot and Mushroom Wellington

Puy lentils, glazed parsnips, honey reduction

All served with seasonal vegetables and potatoes

Assiette of Desserts

Tea or Coffee

Liqueur truffles

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

£72.00
PER ADULT

£25
PER CHILD



HOGMANAY BALL

Start the new year in style with our grand Hogmanay Ball. The evening begins with bubbles and canapés served from 6.30pm followed by a sumptuous 4 course meal at 7.30pm prompt and live entertainment. Carriages 1.30pm

Whisky and Honey Cured Smoked Salmon

Pickled vegetables, pea puree

Melon

Winter berry compote

Gin, Tonic and Black Pepper Sorbet

Frozen strawberries

Seared Halibut

Saffron & fennel sauce

Fillet of Beef Medallions

Diane sauce

Beetroot and Mushroom Wellington

Puy lentils, glazed parsnips and honey reduction

Roast Chicken Supreme

Wild mushroom stuffing, tarragon and truffle emulsion

All served with Chef's selection of seasonal vegetables and potatoes

Assiette of Desserts

Tea or Coffee

Liqueur truffles



£75
PER PERSON

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

FESTIVE DINING

3 course lunch served from 12 noon - 5.00pm.
3 course dinner served 5.00pm - 9.00pm.
Available from 1st - 24th December

Soup of the Day

Crusty roll

Whisky and Honey Cured Smoked Salmon

Pickled vegetables, pea puree

Chicken Liver Parfait

Onion chutney and oatcakes

Roast Turkey

All the trimmings and a sage sauce

Slow Braised Shin of Beef

Red wine gravy

Beetroot and Wild Mushroom Wellington

Puy lentils

All served with seasonal vegetables and potatoes

Cheesecake

Spiced apple gel

Dark Chocolate and Orange Tart

Winter spiced berry compote

Warm Christmas Pudding

Brandy Custard

1ST - 24TH
LUNCH

£16.00

PER PERSON

1ST - 24TH
DINNER

£20.00

PER PERSON

No deposit required for numbers of 10 and under.
£5.00 per person deposit required for numbers of 10 and over.
All dietary requirements can be catered for, prior notice would be appreciated.
Also suitable for larger parties with free room hire.