

Tis the season to be merry and our celebration menu is sure to add some sparkle to your occasion

PRE-ORDERS AND FULL PAYMENT MUST BE TAKEN ON 1st of December



Christmas Day MENU

Dinner served at 1pm
Last orders from bar 4.45

Adults £59.95 pp
Kids £19.95 pp

Let us serve up some magic this Christmas

Starters

ROASTED RED PEPPER & LENTIL SOUP
Served Soup Roll

CHICKEN SMOKED BACON & VEGTABLE ROULADE
Served with mixed salad & tomato chutney

SAUTÉED MERRY MUSHROOMS
In a white cream sauce served with garlic croutons and dressed rocket

STICKY HONEY CHICKEN
Crispy chicken fried then coated perfectly in a sticky honey sauce

Mains

OVEN ROASTED FILLET STEAK
Tender fillet steak, served with potatoes, mixed salad, tomato, and a sauce of your choice. With a steak sauce of your choice

TRADITIONAL TURKEY
Served with sage & onion stuffing, chipolatas & a poultry gravy

TAWA FISH
Haddock fish cooked in a thick, rich onion and tomato sauce, enhanced with traditional Indian spices. Garnished with fresh coriander and crushed coconut for a burst of flavor

MIX VEG CURRY
All curries served with rice & Nan

Desserts

HOT CHOCOLATE FUDGE CAKE
WHITE CHOCOLATE STRAWBERRY CHEESECAKE

TEA OR COFFEE

Kids

TOMOTOA SOUP

MAINS

HALF TURKEY
KIDS CHICKEN NUGGETS & CHIPS
KIDS FISH FINGERS

ICE CREAM SELECTION

Festive Drinks Package

All package drinks must be pre-ordered

Wine

Pinot Grigio - £20.95
Chardonnay - £20.95
Merlot - £20.95
White Zinfandel - £20.95
ANY 3 BOTTLES FOR £52.95

Bucket Deals

Corona 330ml
Budweiser 330ml
Peroni Red 330ml
Smirnoff Ice 330ml
Blue W.K.D 330ml

6 X BOTTLES FOR £19.95
BUCKETS CANNOT BE MIXED

Prosecco 1.5Ltr - £47.50
House Champagne - £44.95
Moet & Chandon - £64.50

TERMS AND CONDITIONS

- ★ All reservations will be treated as provisional and held for no longer than 14 days pending that the required appropriate & non-refundable booking per person is paid.
- ★ We reserve the right to cancel if the deposit is not received.
- ★ Final balance is due 4 weeks prior to date of event. (Excludes Festive Lunch)
- ★ Menus are subject to change.
- ★ No evening guests allowed entry to Party Nights.

- ★ Under 18's are not permitted at the Party Nights.
- ★ The hotel management reserves the right to refuse entry to the hotel.
- ★ The hotel reserves the right to move Christmas events if numbers dictate.
- ★ All details are correct at the time of going to press but may be subject to alteration without prior notice.
- ★ All prices quoted include VAT at the current rate.

- ★ Large parties cannot be guaranteed one table.
- ★ ONCE FINAL PAYMENT IS RECEIVED NO REFUNDS OR TRANSFER CREDIT WILL BE GIVEN. PLEASE ADVISE YOUR PARTY OF THESE CONDITIONS.
- ★ AS WE CANNOT GUARANTEE AVAILABILITY OF HIGH CHAIRS, MAY WE SUGGEST IT WOULD BE ADVISABLE TO BRING YOUR OWN.
- ★ Gratuities at customers discretion.

Christmas Party Night

29TH & 30TH NOVEMBER & 22ND DECEMBER

COCK-A-LEEKIE SOUP
Served with a dinner roll

SAUTÉED BUTTON MUSHROOMS
Mixed in a white wine cream sauce on a toasted herb crouton & dressed rocket salad

BRAISED 8OZ SIRLOIN STEAK
Served with a brandy and mixed peppercorn sauce

TRADITIONAL ROAST TURKEY
Served with sage & onion stuffing, chipolatas & a poultry gravy

CHEF'S VEGETARIAN DISH OF THE EVENING

All Main courses are served with Seasonal Vegetables & Roast Potatoes

CHOCOLATE FUDGE CAKE
Served with Salted Caramel Sauce & Cream

£42.50 PER PERSON
£20 PER PERSON DEPOSIT
MUST BE 18 AND OVER



6TH, 7TH, 13TH, 14TH, 20TH & 21ST DECEMBER

COCK-A-LEEKIE SOUP
Served with a dinner roll

SAUTÉED BUTTON MUSHROOMS
Mixed in a white wine cream sauce on a toasted herb crouton & dressed rocket salad

OVEN ROASTED SILVERSIDE OF BEEF
Served with a red wine jus

TRADITIONAL ROAST TURKEY
Served with sage & onion stuffing, chipolatas & a poultry gravy

CHEF'S VEGETARIAN DISH OF THE EVENING

All Main courses are served with Seasonal Vegetables & Roast Potatoes

CHOCOLATE FUDGE CAKE
Served with salted caramel sauce & cream

£45.95 PER PERSON
£20 PER PERSON DEPOSIT
MUST BE 18 AND OVER

Boxing Day

3 Course £28.95

STARTERS
MIX PAKORAS

Chicken, Vegetable and Haggis

CHILLI CHICKEN POORI

Pan fried Chicken cooked with Mushrooms In a chilli, Soya Sauce

MASALA FISH

Freshwater tilapia slow-cooked in a Rogan Josh-style sauce, served on a sizzling hotplate-a dish made for fish lovers

CHEFS SOUP

Ask your Server

MUSSELS & GARLIC BREAD

Mussels cooked in white wine creamy sauce served with a slice of garlic bread

CALAMARI

Deep fried calamari served with rocket salad and helping of garlic mayo

MAINS

SHREDDED LAMB

Slow cooked scottish lamb shredded into pieces, cooked with garlic, ginger, green chillies & cinnamon tarka

MADRAS MIX SEAFOOD CURRY

A delightful mix of octopus, mussels, prawns, and haddock, cooked in a tangy tomato base with mustard seeds and fenugreek leaves. This creamy sauce brings all the flavors together for a satisfying dish

GARLIC CHILLI CHICKEN

Scotland's favourite dish which is hot & spicy & has a kick to savour

LB TIKKA MASALA

Tender pieces of marinated chicken grilled to perfection, packed with rich flavors

NAWAB DHAL

Chef's special recipe cooked in an abundance of spices & aroma with your choice of meat

MOTHER'S STEAK PIE

Hearty steak pie, just like mum made, served with vegetables and your choice of chips or mash

SMOKED SALMON PASTA

FISH & CHIPS
Beer battered Haddock, served with chips, Tartare Sauce & a choice of mixed salad or peas

LASAGNAS

Beef Mince cooked in homemade traditional spices. Served with 2pcs of garlic bread

PENNE ARRABIATA

Hot & spicy tomato sauce made with fresh garlic, tomatoes & chilli

Curries served with rice or Nan

DESSERTS

CHOCOLATE FUDGE CAKE

Served with chocolate sauce & cream

CARAMEL APPLE GRANNY

Served with pouring cream

DUE TO SUPPLY AND DEMAND MENUS MAY BE SUBJECT TO CHANGE.