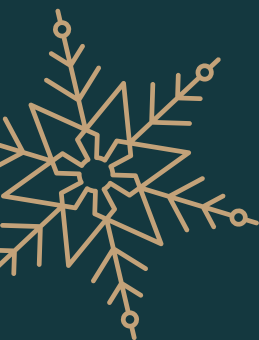


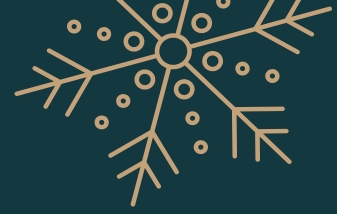
THE BUSBY

HAVE YOURSELF
A MERRY LITTLE

Christmas!



CHRISTMAS & NEW YEAR 2024



IT'S CHRISTMASSS!

Gather the family for a traditional Christmas at The Busby. We have a fabulous festive calendar of events including:

- Festive Party Nights
- Christmas Day
- Hogmanay Celebrations
- Festive Dining
- Breakfast with Santa

LET THE
FESTIVITIES BEGIN

Call 0141 644 2661 or visit
thebusbyhotel.co.uk to book.





Festive Party NIGHTS!

7PM - 1AM

Sparkle this Christmas at one of our Party Nights!
3 course meal with a glass of fizz on arrival.
Our DJ will be playing all the best party
tunes after dinner!

Busby Suite

Friday 6th
December

£49.95
per person

Friday 13th
December

£52.95
per person

Friday 20th
December

£52.95
per person

Carters

Saturday 7th
December

£49.95
per person

Friday 13th
December

£52.95
per person

Saturday 14th
December

£52.95
per person

January Jingle

Perfect for those looking for a post-Christmas party!
Saturday 11th January | £42.95



Party night MENU

STARTERS

Roast Red Pepper and Tomato Soup (v, vea, gfa)
Sour cream

Confit Ham Hough, Picked Carrot
and Mustard Terrine (gfa)
Golden beetroot relish, endive and fine herbs

MAIN COURSES

Ballotine of Turkey (gfa)
Wrapped in bacon, apricot & sage stuffing, chipolata,
honey glazed roots, rosemary roast potatoes,
and a rich turkey jus

Slow Braised Featherblade of Beef (gfa)
Glazed roots, rosemary roast potatoes,
sauce bourguignon - pancetta, red wine,
baby onion and button mushroom

Nut Roast, Parsnip and Sage Strudel (v, vea)
Crisp seeded pastry, onion gravy,
truffled savoy cabbage and roast vegetables

DESSERTS

Baked Vanilla Cheesecake (v)
Honeycomb and mulled berry compote

Dark Chocolate Torte (v, vea)
Raspberry crumb, berry coulis and clotted cream

Please alert our team of any food allergies or intolerances that you have
and we will do our best to accommodate you. (V) vegetarian,
(VA) vegetarian available, (VE) vegan, (VEA) vegan available,
(GF) gluten free, (GFA) gluten free available

Sample Menu



MAKE MEMORIES
WITH US THIS
Christmas

CHRISTMAS DAY

Wednesday 25th December

3 course meal followed by tea, coffee
& mince pies. Includes a special visit
from Santa and gifts for all the kids.

Adults £84.95 per person

Children £35* per child

*Price applies to children 12 years and under

Call 0141 644 2661 or visit
thebusbyhotel.co.uk to book.

Christmas Day MENU

STARTERS

- Classic Prawn Cocktail (gfa)
Baby and king prawns, Marie Rose, lemon crouton,
pickled relish and apple salad
- Beetroot Hummus and Marinated Feta (v, vea, gf)
Pickled fennel, golden beetroot relish, pickled watermelon and endive salad
- Cream of Cauliflower Soup (ve, gfa)
Caramelised onion crisps and truffle oil
- Slow Cooked Smoked Ham Hough
Lentil and winter vegetable broth, baby leek and parsley
- Confit Chicken, Apricot & Pancetta Terrine (gfa)
Tarragon aioli, watercress and rocket and sherry vinaigrette

MAIN COURSES

- Traditional Roast Turkey (gfa)
Apricot and sage stuffing, pigs in blankets, rosemary roast potatoes,
glazed root vegetables and rich turkey jus
- Duo of Scotch Beef (gfa)
Fillet medallion and slow braised shin, rosemary salt roast carrots,
rosemary roast potatoes, and sauce bourguignon - pancetta,
red wine, caramelised shallot and button mushroom
- Searred Fillet of Sea Trout (gfa)
Lemon risotto cake, sprouting broccoli, dill oil, lemon and caviar cream
- Celeriac and Wild Mushroom Wellington (v, vea)
Tarragon, confit shallot and truffle oil, glazed puff pastry,
roast roots and potatoes and a herb jus

DESSERTS

- Baked Vanilla Cheesecake (v)
Honeycomb and mulled berry compote
- Salted Caramel and Dark Chocolate Torte (v, vea)
Raspberry crumb, berry coulis and clotted cream
- Glazed Passion Fruit Delice (v)
Passion fruit coulis and coconut ice cream
- Traditional Christmas Pudding (v)
Brandy sauce
- Selection of Scottish Artisan Cheese (gfa)
Mull cheddar, Hebridean blue and Morangie brie, house chutney,
celery and Arran oaties
- Followed by tea, coffee
and warm mince pies

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Sample Menu

HOGMANAY CELEBRATIONS

Tuesday 31st December 2024

HOGMANAY PARTY IN CARTERS*

Glass of fizz on arrival,
4 course meal, DJ & piper at the bells

7.30pm - 2am

£69.95 per person

£15 wristband entry from 10pm

*over 18s only

FAMILY HOGMANAY PARTY

Glass of fizz on arrival for adults,
4 course meal, DJ & piper at the bells
in the Busby Suite.

7.30pm - 2am

Adults £69.95 per person

Children £35* per child

*Price applies to children 12 years and under

Call 0141 644 2661 or visit
thebusbyhotel.co.uk to book.



Hogmanay MENU

STARTERS

Haggis, Bashed Neeps and Champit Tatties (ve)
Whisky and peppercorn cream

Terrine of Salmon (gfa)
Smoked, poached and cured salmon, baby potato,
lemon and dill crème fraîche and savoury tuile

Beetroot Hummus and Marinated Feta (ve, gf)
Pickled fennel, golden beetroot relish, pickled watermelon and endive salad

INTERMEDIATE

Cream of Cauliflower Soup (gfa, v)
Toasted almonds and herb oil

MAIN COURSES

Ballotine of Chicken with Haggis and Parma Ham
Thyme roast carrot, fondant potato, Arran mustard and whisky sauce

Slow Braised Featherblade of Beef (gfa)
With confit cheek croquette, caramelised shallot, rosemary salt roast carrots,
and sauce bourguignon - pancetta, red wine and button mushroom

Seared Fillet of Sea Bass (gfa)
Lemon and dill potato cake, sprouting broccoli and a parsley cream

Celeriac and Wild Mushroom Wellington (vea)
Tarragon, confit shallot and truffle oil, glazed puff pastry,
roast roots, potatoes and herb jus

DESSERTS

Sticky Toffee Pudding (v)
Caramel sauce and vanilla ice cream

Selection of Scottish Artisan Cheese (gfa)
Mull cheddar, Hebridean blue and Morangie brie, house chutney,
celery and Arran oaties

Baked Vanilla Cheesecake (v)
Honeycomb and mulled berry compote

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Sample Menu





Festive Dining

SUNDAY 1ST DECEMBER TO
TUESDAY 31ST DECEMBER*
IN CARTERS

Perfect for festive family get-togethers or celebrating the countdown to Christmas with friends or colleagues. Enjoy delicious dishes and festive flavours with our Festive Celebration Menu.

*Excludes Christmas Day

Call 0141 644 2661 or visit
thebusbyhotel.co.uk to book.



BREAKFAST WITH SANTA

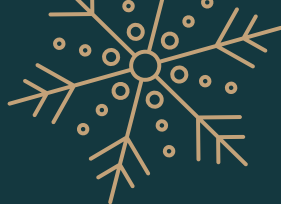
SUNDAY 15TH DECEMBER
& SUNDAY 22ND DECEMBER
10AM-12PM

Enjoy a tasty breakfast and meet Santa.
Includes a free gift for every child.

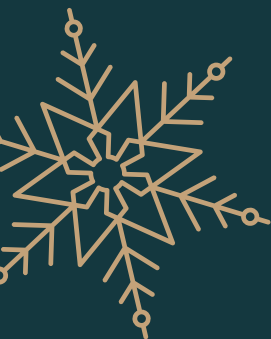
Adults £20 per adult
Children £15* per child

*Price applies to children 12 years and under





SCAN BELOW TO SEE WHAT'S
ON THIS FESTIVE SEASON



THE BUSBY

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events@thebusbyhotel.co.uk