



# IT'S THE MOST WONDERFUL TIME OF THE YEAR

REDHURST

CHRISTMAS & NEW YEAR 2024





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!

Friday 6th December

£54.95 per person Saturday 7th December

**£54.95** per person

Saturday 14th December

> £54.95 per person

Friday 20th December

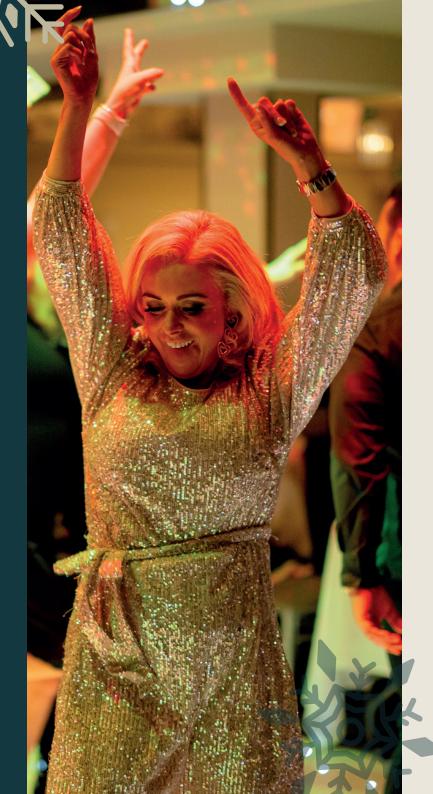
> £54.95 per person

#### MAKE A NIGHT OF IT

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Add an overnight stay, including breakfast

SPEAK TO OUR TEAM TO BOOK





# 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



# 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

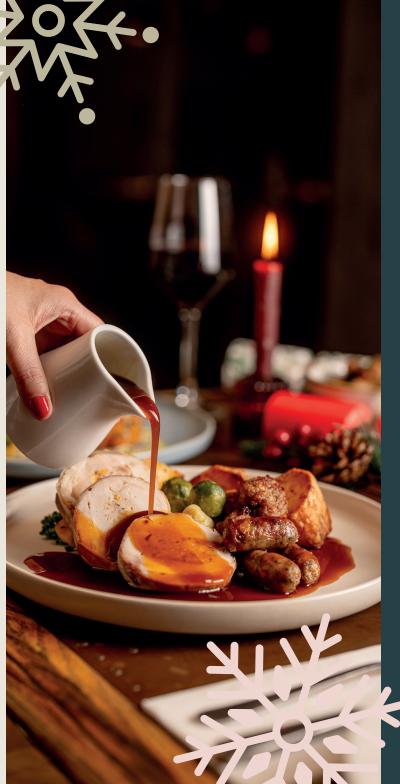
\*Price applies to children 12 years & under

CALL 0141 638 6465 TO BOOK OR VISIT OUR WEBSITE

## MAKE MEMORIES WITH US THIS CHRISTMAS

Add an overnight stay, including breakfast

SPEAK TO OUR TEAM 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 roquette 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

Seared 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



# WREATH —MAKING—

SUNDAY 1ST DECEMBER 2PM - 4PM

Enjoy a glass of fizz on arrival before making your own festive wreath.

£59.95 per person

CALL 0141 638 6465 TO BOOK OR VISIT OUR WEBSITE







# BREAKFAST - WITH SANTA—

SUNDAY 15TH DECEMBER 10AM - 12PM

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

> Adults £20 per person Children £15\* per child

\*Price applies to children 12 years and under

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#### HOGMANAY — CELEBRATIONS —

Tuesday 31st December

#### **HOGMANAY BALL**

7.30pm - 2am

Celebrate in our Grand Ballroom with a glass of fizz on arrival, 4 course meal, DJ & piper at the bells.

£69.95 per person\*

\*Over 18s only

#### **FAMILY HOGMANAY PARTY**

7pm - 1am

In the Clarkston Suite with a glass of fizz on arrival for adults, 4 course meal, DJ & piper at the bells.

> Adults £69.95 per person Children £35 per child\*

\*Price applies to children 12 years and under



#### **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 (afa, 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



#### **HOGMANAY PARTY**

8pm - 2am

Bring in the bells in our bar with our DJ & piper at the bells.

**£15** per person\*

\*Over 18s only

#### **HOGMANAY DRINKS**

— PACKAGES —

Book a private table at our bar party and make it a New Year to remember!

We have a range of drinks packages starting from £150 with 6 tickets included in each package.

#### HOGMANAY PACKAGE 1

Selection of 1 of the following:

Smirnoff Vodka Gordon's Gin Gordon's Pink Gin Captain Morgan White Rum Captain Morgan Spiced Rum

> 2 jugs of mixer or 10 Fever Tree tonics

> 1 bottle of Prosecco or 6 Corona beers

£225

#### HOGMANAY PACKAGE 2

Bottle of Lanson Champagne

Selection of 1 of the following:

Chase Vodka Jack Daniel's Tanqueray Gin

2 jugs of mixer or 10 Fever Tree tonics

£275

#### HOGMANAY COCKTAIL PACKAGE

Cocktail sharer for 6

(choose from Pornstar Martini & Espresso Martini)

1 bottle of Da Luca Prosecco

£150



#### TOAST -THE BELLS!-

Add a bottle of liqueur to your package

£75 each

#### Choose from:

Dead Man's Fingers Raspberry Rum Cream

Dead Man's Fingers Mango Rum Cream

Jägermeister

Antica Sambuca

Jose Cuervo Tequila Silver (includes limes & salt!)

Fireball Cinnamon

#### FESTIVE — DINING —

SUNDAY 1ST DECEMBER
TO TUESDAY 31ST DECEMBER\*
IN THE BIRD & BELL

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 638 6465 TO BOOK OR VISIT OUR WEBSITE





Scan below to find out What's On this festive season.





### THE ---

27 Eastwoodmains Road, Giffnock, G46 6QE 0141 638 6465 | theredhursthotel.co.uk

