



IT'S THE MOST
W O N D E R F U L
TIME OF THE YEAR

— THE —
REDHURST

CHRISTMAS & NEW YEAR 2024



IT'S PARTY — TIME! —

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

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

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



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

CALL 0141 638 6465 TO BOOK
OR VISIT OUR WEBSITE





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 *(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

Searred 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

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



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 —
REDHURST

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

