



HAVE A
HOLLY JOLLY

Christmas

AT
LYNNHURST



CHRISTMAS & HOGMANAY 2024

IT'S BEGINNING TO
LOOK A LOT LIKE
Christmas



GATHER THE FAMILY FOR A
TRADITIONAL CHRISTMAS AT
LYNNHURST. 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 **01505 324331** or visit
lynnhurst.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!

FRIDAY 6TH DECEMBER

£54.95 per person

FRIDAY 13TH DECEMBER

£54.95 per person

SATURDAY 14TH DECEMBER

£54.95 per person

Call to book 01505 324331
or visit our website



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 and under

Call to book 01505 324331
or visit our website

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 oats

Followed by tea, coffee and warm mince pies

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Sample Menu

Hogmanay

TUESDAY 31ST DECEMBER

HOGMANAY BALL

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

7.30pm - 2am

£69.95 per person*

*Over 18s only

Family

HOGMANAY PARTY

Celebrate in the Brookfield Suite with a glass of fizz on arrival for adults, soft drink for kids, buffet, DJ & piper at the bells.

7.30pm - 1am

Adults £45 per person

Children £25 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

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 oats

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 THE LOWLAND

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



BREAKFAST WITH SANTA

SUNDAY 15TH DECEMBER
10AM - 12.30PM

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



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



LYNNHURST

Park Road, Johnstone PA5 8LS
01505 324331 | lynnhurst.co.uk