BOCLAIR HOUSE

Have yourself a merry little CHRISTMAS

CHRISTMAS & NEW YEAR 2024

CHRISTMAS DAY WEDNESDAY 25TH DECEMBER I 2PM

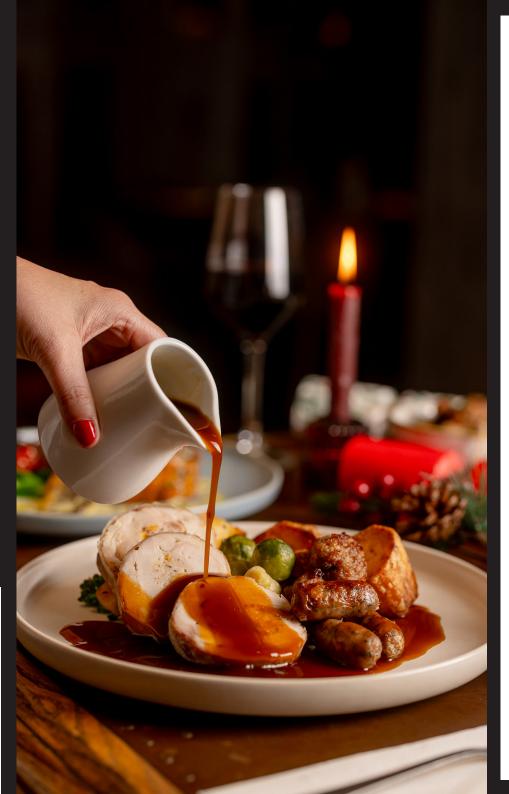
4 course meal followed by tea, coffee & mince pies. Includes a special visit from Santa and gifts for all the kids.

ADULTS £105 PER PERSON CHILDREN £45 PER CHILD*

*Price applies to children 12 years and under

LET THE FESTIVITIES BEGIN

Call 0141 942 4278 or visit boclairhousehotel.co.uk to book.



CHRISTMAS DAY MENU

STARTERS

Lightly Spiced Parsnip Soup (v)
Parsnip Crisps and Sour Cream

Duo of Scottish Smoked Salmon Terrine Pickled Shallot, Samphire, Endive, and Caviar Crème Fraîche

Ham Hough & Black Pudding Roulade Apple & Plum Chutney and Toasted Sourdough Crouton

INTERMEDIATE

Winter Berry Sorbet (v)

MAINS

Traditional Roast Turkey (gfa)
Apricot and Sage Stuffing, Pigs in Blankets,
Rosemary Roast Potatoes, Glazed Root Vegetables,
and a Rich Turkey Jus

Scottish Sirloin of Beef (gf)
Celeriac and Nutmeg Mash Potato, Sautéed Pancetta
with Chestnuts and Brussel Sprouts, Honey Glazed Root
Vegetables and a Madeira Jus

Roasted Butternut Squash (v)
Potato and Horseradish Rosti, Vegan Haggis Croquette,
Sprouting Broccoli and Herb Oil

DESSERTS

Hot Chocolate Orange Fondant Vanilla Bean Ice Cream

Mulled Wine Fruit Pavlova (v, gf, vea)

Selection of Scottish Artisan Cheese Isle of Mull cheddar, Clave brie, Hebridean Blue, Arran oatcakes, fruit, quince jelly and chutney

FOLLOWED BY TEA, COFFEE AND 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

HOGMANAY CELEBRATIONS

TUESDAY 31ST DECEMBER

HOGMANAY BALL

In our Grand Ballroom.
 Glass of Prosecco on arrival,
 4 course meal, ceilidh with our DJ
 & piper at the bells.

8pm - 2am

£95 PER PERSON*

HOGMANAY PARTY

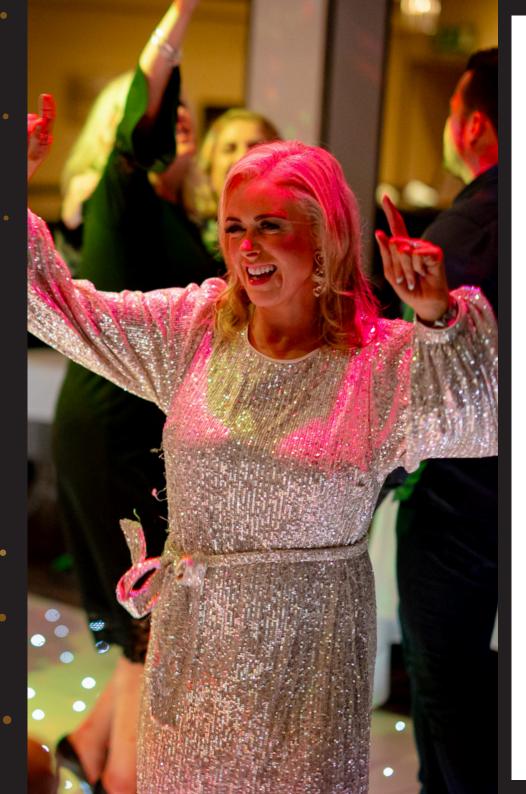
In Annabel's. Buffet, DJ & piper at the bells

7.30pm - 2am

£29.95 PER PERSON*

*Dining mixed tables unless booking a full table.

Hogmanay events are over 18s only.



HOGMANAY BALL MENU

STARTERS

Smoked Ham Hough Pickled Carrot and Parsley Terrine, Apricot Puree, Stornoway Black Pudding Bon Bon and Charred Sweetcorn

Beetroot Hummus and Marinated Feta (ve, gf)
Pickled Fennel, Golden Beetroot Relish,
Pickled Watermelon and Endive Salad

INTERMEDIATE

Roasted Carrot, Parsnip and Celeriac Soup (v)
Rosemary and Thyme Toasted Croutons

MAINS

Duo of Scotch Beef (gfa)
Fillet Medallion and Slow Braised Shin, Rosemary Salt
Roast Carrots, and Sauce Bourguignon - Pancetta,
Red Wine, Caramelised Shallot and Button Mushroom

Wellington of Wild Mushroom (v, vea) Leek, Tarragon, Roast Roots, Potato Fondant, Caramelised Shallot and Herb Jus

DESSERTS

Traditional Cranachan Tart (v) Raspberry Crumble, Toasted Oatmeal, and Drambuie Ice Cream

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

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Sample Menu

MAKE A NIGHT OF IT THIS HOGMANAY

Complete your New Year celebrations with a good night's sleep in one of our beautiful suites, perfect for resting your dancing feet. Refuel with a delicious breakfast the following morning included in the price.

DELUXE SUITE FROM £229
FOR TWO ADULTS

ARRAN SUITE £350 FOR TWO ADULTS

To book your stay please call us on 0141 942 4278.

Subject to availability

Call 0141 942 4278 or visit boclairhousehotel.co.uk to book.



Scan below to find out What's On this Festive Season.





MILNGAVIE ROAD, BEARSDEN, GLASGOW G61 2TQ 0141 942 4278 | BOCLAIRHOUSEHOTEL.CO.UK