



## FESTIVE PARTY NIGHTS

### December 7th & 15th

£38 per person. Ticket price includes a welcome glass of fizz, 3-course festive menu, present for every table, mince pies and DJ

### December 8th & 14th

£42 per person. Ticket price includes a welcome glass of fizz, 3-course festive menu, present for every table, mince pies and live music by the band Derringer

*Drinks packages available on request  
Full payment is required at time of booking.*



## PRIVATE EVENTS

Our festive menu is available for private dining in The Strathaven Suite and Overton Suite. £25 per person for 3-courses or £21 per person for 2-courses. *Speak to a member of our team for details.*

*A £200 deposit is required to hold the room and full payment for food is due 7 days before event.*

## CHRISTMAS AT STRATHAVEN

Whether you are looking for a traditional Christmas dinner or festive dishes with a modern twist, we have something for everyone.

Working with local producers wherever possible, our menus reflect the Scottish larder that surrounds us. We source high quality ingredients and all dishes are freshly prepared in house.

### TERMS AND CONDITIONS

All deposits are non transferable and non refundable.



## THE CEILIDH

*With the John Carmichael Ceilidh Band*

*In the Strathaven Suite on the 2nd January 2019  
£22 per person for 2-course dinner with tea, coffee & treats (6pm)  
£8 per person for tea, coffee & treats (7.30pm)  
Ceilidh beginners welcome.*



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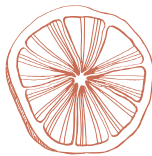
Find us on:



## STRATHAVEN HOTEL



CHRISTMAS 2018



## FESTIVE MENU

£22 per person for 3 courses, £18 per person for 2 courses  
1st - 24th December 2018, 12pm - 9.30pm

### TO START

Sweet potato & red pepper soup, chilli crème fraîche  
Sautéed wild mushrooms, spinach, sourdough toast  
Confit duck & apricot terrine, cranberry jam, charred onion bread  
Ritchies of Rothesay smoked salmon & prawn cocktail, avocado, horseradish purée

### TO FOLLOW

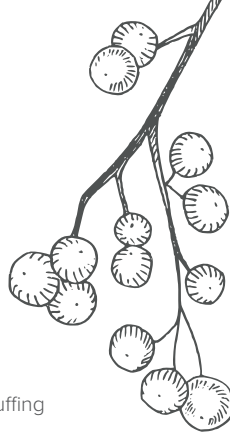
Roast turkey crown, rosemary garlic potatoes, roast vegetables, chipolatas, apple & chive stuffing  
Scottish seabream, herb potatoes, shredded sprouts, pancetta, chive butter  
Scotch shin of beef, celeriac mashed potatoes, roast vegetables, bourguignon jus  
Beetroot & ricotta tortelloni, crushed chestnuts, sage cream

### TO FINISH

Homemade Christmas pudding, brandy cream  
Glazed orange tart, mulled wine berries  
Sticky toffee pudding, butterscotch sauce, vanilla ice cream  
Cheese selection – Ayrshire Dunlop cheddar, Dunsyre blue, Howgate brie. fruit chutney, oatcakes

**Prefer your own space? Why not dine in our Private Events Room.  
Available on a first come first served basis for groups up to 16 people.**

*£10 deposit per person deposit required at the time of booking.*



## CHRISTMAS DAY

£69 per person for 3 courses, including a glass of fizz on arrival  
£30 per child (aged 2 - 11 years)

### Canapés

### TO START

Parsnip & honey soup, spiced apple yoghurt  
Smoked ham hough terrine, balsamic cranberry jam, foccacia toast  
Ritchies of Rothesay smoked salmon mousse roulade, herb crème fraîche  
Inverloch Howgate breaded brie, beetroot chutney

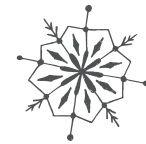
### TO FOLLOW

Free range turkey crown, rosemary roasted potatoes, roast vegetables, chipolatas, apple & chive stuffing  
Roast Scotch sirloin of beef, red wine & shallot jus  
Baked hake, baby potatoes, pancetta, french peas  
Beetroot & goats cheese wellington, vanilla celeriac purée

### TO FINISH

Homemade Christmas pudding, orange brandy anglaise  
Raspberry cheesecake, mulled wine berries, brandy snap  
Chocolate mousse pot, gingerbread crumb  
Cheese selection – Ayrshire Dunlop cheddar, Dunsyre blue, Applewood smoked. fruit chutney, oatcakes

*£10 per person deposit required at the time of booking and remainder due by 7th December.*



## HOGMANAY

£45 per person, including a glass of fizz on arrival at 7pm.  
Dinner will be served at 7.30pm in The Strathaven Suite. DJ to follow.  
Menu is also available in the restaurant.

### Canapés

### TO START

Ramsey's haggis neeps & tatties, whisky jus  
Scotch broth soup  
Ritchies of Rothesay smoked salmon, celeriac remoulade, lemon crème

### TO FOLLOW

Treacle glazed sirloin of beef, dauphinoise potatoes, roast vegetables, walnut jus  
Scottish salmon, herb potatoes, spinach beurre blanc  
Beetroot & ricotta tortelloni, beetroot & basil cream

### TO FINISH

White chocolate crème brûlée, homemade shortbread  
Cranachan cheesecake, mulled wine berries  
Cheese selection – Ayrshire Dunlop cheddar, Dunsyre blue, Applewood smoked. fruit chutney, oatcakes

Steak pies at the bells

*£10 per person deposit required at the time of booking and remainder due by 7th December.*