—— тне —— REDHURST

HOTEL • RESTAURANT • BAR



CHRISTMAS & NEW YEAR 2021 -



Sparkle this Christmas at one of our Party Nights in our Grand Ballroom. The Redhurst will bring you a Christmas Party guaranteed to get you in the festive spirit...

Friday 26th November
MOTOWN
TRIBUTE NIGHT
£32.50 per person

Saturday 27th November 80s HEAVEN TRIBUTE PARTY £32.50 per person

Friday 3rd December JINGLE BELL DISCO PARTY NIGHT £37.50 PER PERSON Saturday 4th December CHRISTMAS CRACKER DJ PARTY NIGHT £39.50 PER PERSON

Friday 10th December SPARKLING DISCO PARTY NIGHT £39.50 PER PERSON

Friday 17th December FESTIVE FIESTA DISCO PARTY NIGHT £39.50 PER PERSON Saturday 11th December SNOWBALL DISCO PARTY NIGHT £39.50 PER PERSON

Saturday 18th December WHITE CHRISTMAS DISCO PARTY NIGHT £39.50 PER PERSON

All our Party Nights include a 3 course meal and live entertainment





Festive A La Carte menu available From 12 - 7pm



PARTY NIGHT MENU

STARTERS

Winter Vegetable Soup (v, vea, gfa) Crusty bread roll & salted butter

Chicken Liver Pâté (gfa) Winter chutney & sour dough croute

MAIN COURSES

Roast Turkey Breast (gfa) Sage & onion stuffing, pigs in blankets & turkey gravy

> Roast Cod (gfa) Herb crust & dill butter sauce

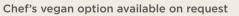
All served with winter market vegetables & roast potatoes

Chef's vegetarian & vegan option available on request

DESSERTS

Dark Chocolate Brownie (v) Roast hazelnut crumb & Devon clotted cream

Chef's Cheesecake of the day (v) Fruit coulis & sugar dust



FANCY A SLEEPOVER?

Add an overnight stay, including breakfast

SPEAK TO OUR TEAM







STARTERS

Hickory Smoked Chicken & Pistachio Terrine (gfa) Cranberry chutney & oatcakes

Whipped Goats Cheese (v, gfa) Beetroot gel, pickled beetroot, garlic crouton & baby basil

Smoked Mackerel Pate (gf) Charred grapefruit, horseradish cream & watercress

> Spiced Celeriac Veloute (v, vea) Chive oil, hazelnut crumb & micro herbs

MAIN COURSES

Traditional Turkey (gfa) Roast Parsnip, duck fat potatoes, pigs in blankets, pork & herb stuffing & turkey jus

Slow Cooked Beef Featherblade (gf) Wholegrain mash, braised red cabbage & beef jus



Roasted Cod A Dauphinoise potato, charred asparagus, sauce choron & samphire

Whole Beetroot Wellington (v, ve) Carrot & orange puree & cranberry chutney

SWEETS

Warm Christmas Pudding (v, vea) Brandy anglaise & red currants

Orange Cheesecake Mulled wine syrup, caramelized orange & white chocolate crumb

> Almond Pannacotta (v, ve) Cherry compote & toasted pistachio biscotti

Double Chocolate Fudge Brownie (v) Honeycomb, salted caramel ice cream & berries



Followed by tea/coffee & mince pies



MAKE MEMORIES WITH US THIS CHRISTMAS

CHRISTMAS DAY

3 course meal followed by tea/coffee & mince pies. Includes a special visit & gift from Santa for all the kids

Adults £69.95 PER PERSON Children £29.95 PER PERSON

*Price applies to children under 12 years



HOGMANAY CELEBRATIONS

Celebrate the bells in our bar with a piper to welcome in 2022 Dance the night away!

£10 PER PERSON

Dine in our restaurant topped off with a piper to welcome in 2022

> 3 course meal from our Hogmanay menu

£49 PER PERSON

Come along to our Family Hogmanay Bash! Dine in our Clarkston Suite with DJ & piper for the bells

3 courses from our Hogmanay menu. *Price applies to children under 12 years.



Celebrate in our Grand Ballroom with DJ at our Hogmanay Ball Includes 3 course meal

£55 PER PERSON

£29.95 PER CHILD

BOOK NOW 0141 638 6465



HOGMANAY MENU FRIDAY 31st DECEMBER

STARTERS



Linlithgow Haggis (v-av) Over 100 years old Scottish recipe served with turnip mash, Glayva jus & toasted oats

Potato & Leek Soup (gfa, v, vea) With a crusty bread roll & salted butter

MAINS

Traditional Steak Pie (gfa)

Golden Puff Pastry with chef's winter market vegetables & potatoes

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Oven Roast Ayrshire Chicken (gfa) Stornoway black pudding bon bon,

winter root vegetables & creamy pepper sauce

Chef's vegetarian & vegan option available on request

DESSERTS

Raspberry Cranachan Delice (gfa)

Creamy raspberry mousse served with berry coulis, shortbread & toasted oats

Duo of Scottish Cheese (v, gfa) Fruit chutney, celery, apple & oatcakes

MAKE A NIGHT OF IT -

Add an overnight stay, including breakfast

SPEAK TO OUR TEAM



LET THE FESTIVITIES BEGIN

LIVE DJ'S

Open til 2am

24th December **£10 ENTRY** 26th December **FREE ENTRY** 31st December **£10 ENTRY**

27 Eastwoodmains Road, Giffnock 0141 638 6465 | www.theredhursthotel.co.uk