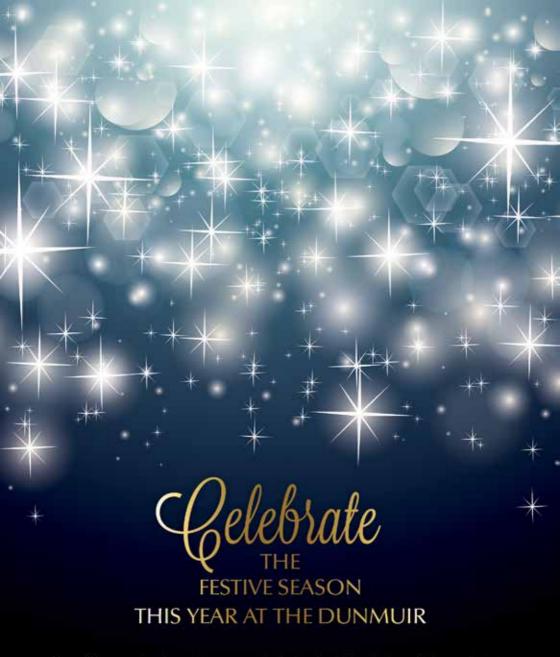


Christmas And New Year

2017/18





You will be warmly welcomed at our award winning family hotel. From Christmas Parties, Christmas Day and Hogmanay Celebrations to private events or just a quiet lunch or dinner in our award winning 1902 Bar and Grill, we have something to suit all tastes.

f https://www.facebook.com/dunmuirhotel/
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IN OUR AWARD WINNING 1902 BAR AND GRILL

Throughout December we shall be offering our Festive specials along with our award winning Grill menu. Serving from 12noon each day – reservations are recommended.

We will be doing an early bird dinner from 5pm to 6pm on the 8th,9th, 15th and 16th December.

Receive a glass of festive punch to start the evening.

2 COURSES £19.95 - 3 COURSES £24.95

FESTIVE VEGETABLE BROTH

with Homemade Roll (GF Option V)

SEASONAL WEDGE OF BRIE

Breaded in Panko Crumb with a Cranberry salsa (V)

CHICKEN LIVER PATE

with Nairns Oatcakes and our Homemade Chutney (GF)

TRADITIONAL CHRISTMAS TURKEY

with Pork Chipolatas, Sage & Onion Stuffing, Roast Root Vegetables, Roast Potatoes and Steamed Spouts (GF Option)

BEEF OLIVES

with a Pork and Wild Mushroom Stuffing, sitting on a bed of Bubble and Squeak with Petit Onion Jus and Crispy Carrots

PAUPIETTE OF HADDOCK

Stuffed with Local Seafood over Wilted Greens and a Rich Mornay Sauce (GF,P)

MUSHROOM AND STILTON WELLINGTON

with a Savoury Gravy, Creamed Potatoes and Sauted Vegetables (V)

TRADITIONAL CHRISTMAS PUDDING

with Brandy Sauce (GF Option)

INDIVIDUAL FRESH FRUIT TRIFLE

STICKY TOFFEE PUDDING

SELECTION OF SCOTTISH FINE CHEESE

with Nairns Oatcake and Homemade Chutney (GF)

Disco Party Nights

Fed up with rowdy, crushed events? Then join us in the more elegant surroundings of the Goldenstones. Bring your party to our party for a superb evening where you will be able to dance the night away to our resident DJ & enjoy the fun of our Photo booth.

The evening will start at 7.30pm, when you can meet your colleagues and friends in the Goldenstones Suite for an informal drink, then enjoy the very best award winning cuisine prepared by our Head Chef and his team.

A sumptuous three course dinner and half a bottle of house wine plus coffee will be served at 8pm.

Mini Bacon Rolls served to your party at Midnight.

£28.00 PER PERSON

FESTIVE VEGETABLE BROTH

with a Homemade Roll (V GF Option)

HOMEMADE CHICKEN LIVER PATE

Toast and Cranberry Jelly (GF option)

SEAFOOD COCKTAIL

Marie Rose Dressing with Lemon Wedge and Brown Bread (GF Option)

TRADITIONAL ROAST TURKEY

Pork Chipolatas, Sage & Onion Stuffing, Roast Root Vegetables, Roast Potatoes and Steamed Spouts (GF Option)

PULLED ROULADE OF BEEF SHIN over a Creamy Mash Vegetables with and Beef Jus (GF)

BAKED VEGETABLE WELLINGTON

with Baby Vegetable and Buttered Greens and a Cheese Sauce (V)

CONFIT EYEMOUTH HADDOCK FILLET

in a Lime and White Wine Butter, with Baby New Potatoes and Buttered Greens (p GF)

TRADITIONAL CHRISTMAS PUDDING

with Brandy Sauce (GF Option)

MILK CHOCOLATE TRUFFLE TORTE
APPLE TART

with Crème Anglaise

COFFEE AND MINTS

NEW FOR 2017

Disco Buffet Nights

CONTACT THE HOTEL FOR OUR FRIDAY AND SATURDAY DATES THROUGHOUT DECEMBER

Something a little less formal – start with a glass of Prosecco on arrival and two canapes. A great evening with a Christmas Themed Buffet served at 9pm and Dancing until 1am to our DJ & Photo Booth for even more fun.

£15.00 PER PERSON

CANAPES

Smoked Salmon Blini & Haggis Cigar

SELECTION OF SANDWICHES (GF Option)

PIGS IN BLANKET & SKEWERED
STUFFING BALLS

CORONATION TURKEY CROSTINI

FILO PRAWNS

MINI PIES

Chicken and Beef

MINCE PIES

Please advise at the time of the booking if you have any dietary requirements

Accommodation

WHY NOT STAY OVER?

OVERNIGHT PACKAGE

on the night of your party

£50.00 PER ROOM PER NIGHT

Including full Scottish breakfast

Based on two people sharing and in a Standard Room

UPGRADE TO A SUPERIOR FOR ONLY

£35.00 EXTRA



TIMES - 1PM, 1.30PM, 2PM

Celebrate Christmas Day with friends and family and make it a truly memorable occasion. Let us prepare your celebration lunch; all you need to do is relax and enjoy. Arrive refreshed perhaps after a morning walk, enjoy and indulge in our lavish lunch. If you wish very hard a special person may make a surprise visit.....

£54.95 PER ADULT - £24.95 PER CHILD AGED 5-10 CHILDREN FREE AGED 4 AND UNDER

BELHAVEN SMOKED FISH TERRINE

Served over Crostinis and a Citrus Sour Cream (GF Option)

FESTIVE VEGETABLE BROTH

with a Homemade Roll (GF Option)

PRESSED PHEASANT AND CRANBERRY PARFAIT

with Scottish Oatcakes and Homemade Pickle (GF)

BEETROOT AND GOAT'S CHEESE MOUSSE

with Basil Crackers (GF Option)



CROWN OF LOCAL TURKEY

with Pork Chipolatas, Sage & Onion Stuffing, Roast Root Vegetables and Potatoes and Sprouts (GF Option)

PAN SEARED SEA BASS

Served over a Tomato and Chestnut Mushroom Risotto with a Parmesan Tuille and Micro Rocket (GF)

BRAISED LAMB SHANK

with Clap Shot Mash and Mint Jus and Broccoli Flowers (GF)

LENTIL AND WILD MUSHROOM ROAST

with all the Trimmings and Onion Gravy (V/Vegan)



CHRISTMAS PUDDING AND MALT WHISKY SAUCE (GF Option)

TRIO OF FINE SCOTTISH CHEESE AND NAIRNS BISCUITS (GF)

TRADITIONAL SHERRY AND RASPBERRY TRIFLE

SWEET CHOCOLATE AND CHERRY POT

with Crushed Amaretto Biscuits



COFFEE AND TEA AND TABLETS

Christmas Day Lunch

IN THE GRILL RESTAURANT

Relax and enjoy our 8 course tasting lunch in the Grill. Arrive to our festive cocktail and canapes.

£69.00

TO START

BELHAVEN SMOKED FISH TERRINE

Served over Crostini's and a Citrus Sour Cream (GF Option)

TO WARM YOUR SOUL FESTIVE CONSOMMÉ

with a Crisp Bread served in a Espresso Cup (V)

IN BETWEEN PAUPIETTE OF SOLE

Stuffed with Local Crab Meat steamed over Spinach with a Buerre Blanc (P)

INTERMEDIATE

NB GIN AND TONIC SLUSH SORBET

with a Twist of Lime (V GF)

THE MAIN EVENT

CROWN OF LOCAL TURKEY

with Pork Chipolatas, Sage & Onion Stuffing, Roast Root Vegetables, Potatoes and Sprouts (GF Option)

SOMETHING SWEET HOME-MADE CHRISTMAS PUDDING

with a Malt Whisky Sauce (GF Option)

TO FINISH

DOU OF GRUTH DHU AND MULL OF KINTYRE CHEESES

with Homemade Chutney and Oatcakes (GF Option)

TO CONCLUDE COFFEE AND HOMEMADE CHOCOLATES

Hogmanay Gala Ball

IN THE GOLDENSTONES

Welcome 2018 in style. Join our fantastic Hogmanay Gala Ball - the Goldenstone is the place to be.

A wonderful 6 course dinner with Beef carved in the room followed by live entertainment from "The Amazing Blackbeez". We start at 6.30pm with the Goldestones bar open and dinner served at 7pm.

£42.00

BELHAVEN SMOKED FISH TERRINE

Served over Crostinis and a Citrus Sour Cream (GF Option)

DUO OF HORNIG'S HAGGIS BONBONS

with a Creamy Peppercorn Sauce (V Option Available)

SORBET (GF V)

ROAST TOPSIDE OF SHAW'S BEEF

Carved in the room with all the Trimmings (GF Option)

HOMEMADE VEGETABLE WELLINGTON

WHITE CHOCOLATE AND FOREST BERRY SYLLABUB (V)

TEA OR COFFEE WITH PETIT FOURS

Accommodation

WHY NOT MAKE IT MORE OF A NIGHT AND STAY OVER

Arrive between 2pm and 5pm and enjoy a Cream Tea.

After the Gala Dinner, have a peaceful night's sleep and a full Scottish

Breakfast before saying goodbye to friends old and new.

£85.00 PER PERSON

+£15.00 PER PERSON SUPERIOR

+ £20.00 PER PERSON DELUXE ROOM



- person, after which time the booking will be released. All deposits are non-refundable and non-transferable thereafter. Guests booking a room will be required to guarantee the full cost by Credit card and will be subject to the hotel's standard accommodation terms. Under 16'S are not permitted to attend any evening event without express prior consent and if staying overnight must be supervised by a parent or guardian at all
- Full pre-payment with final numbers is required a minimum of 14 days prior to your event or by 1st December 2017, whichever is the earliest.
- All payments must be settled as a whole by the organiser and not by individuals. All monies are non-refundable and non-
- Final numbers and menu selection for all guests must be confirmed no later than 14 days prior to arrival. Any decrease in the number of guests attending after this time will be charged, in full, to the credit card held on file.
- 6 Please note that some dishes may contain nuts or nut produce, please ask for clarification. All special dietary requirements should be requested at least 7 days prior to the event.
- Party Organisers or company representatives will be liable for any

- Management reserve the right to refuse admission.
- All drinks consumed on the premises must be purchased at the hotel.
- 10 When dancing at an event, drinks are not permitted on the dance floor and shoes must be worn at all times
- 11 Guests are asked to always behave in a responsible manner and dress appropriately. Unacceptable behaviour from any guest will not be tolerated and will be asked to leave the premises 12 We reserve the right to refuse sale of alcoholic beverages.
- 13 For the safety and comfort of all our guests and to prevent noise disturbance, post event parties may not be held in any guest bedroom or hotel area after the event has finished.
- 14 The proposed licensing times for our bars at the time of printing are subject to approval by the local licensing authority.
- 15 The hotel reserves the right to transfer a party to alternative rooms should existing confirmed numbers increase or decrease and to alter or amend any content enclosed.
- 16 The hotel reserves the right to cancel any event when minimum numbers have failed to be reached. In such cases, at least 7 days working notice will be given if possible and either a full refund or offer of alternative dates will be offered. If alternative dates are offered the price may change.

