



## 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.

Visit our website for further information  
[strathavenhotel.com](http://strathavenhotel.com)



STRATHAVEN HOTEL

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CHRISTMAS

## FESTIVE MENU

£19.95 per person for 3 courses, £16 for 2 courses  
4th - 24th December 2017, 12pm - 9.30pm

### STARTERS

Soup of the day  
Duck and cranberry terrine, apple and cinnamon compote  
Isle of Bute smoked salmon, goats cheese mousse  
Breaded Scottish brie, roast beetroot (v)

### MAINS

Traditional roast turkey with all the trimmings  
Braised shin of beef, pickled walnut jus, mashed potatoes and seasonal vegetables  
Seared seabream, sautéed potatoes, prawn and caper butter  
Butternut squash and pesto risotto (v)

### DESSERTS

Sticky toffee pudding, butterscotch and vanilla ice cream  
Raspberry and cinnamon cheesecake, honeycomb brittle  
Christmas pudding, brandy cream  
Selection of Scottish cheese

## CHRISTMAS DAY

£69 per adult (including a glass of fizz), £30 per child for 3 courses  
A gift from santa for every child (under 12 years old)  
The Strathaven Suite 12.30pm - 1pm arrival. The Restaurant 2pm - 2.30pm arrival

### STARTERS

Snow pea and watercress soup (v)  
Isle of Bute smoked salmon and prawn Marie Rose  
Chicken liver and pancetta parfait, cranberry compote  
Golden beetroot, celeriac and walnut salad (v)

### MAINS

Traditional roast turkey with all the trimmings  
Sirloin of beef from James Preston of Strathaven, mushroom and thyme jus  
Salmon, green beans, sundried tomato dressing  
Spinach and pumpkin strudle, light chilli jam (v)

### DESSERTS

Gingerbread cheesecake  
Chocolate and toffee tart  
Christmas pudding, brandy cream  
Selection of Scottish cheese

£10 per per person deposit at time of booking. Full pre-payment required on the 1st December.

## HOGMANAY

3 course dinner, a glass of fizz, entertainment and a selection of pies at the bells  
£75 per person  
The Strathaven Suite 7.30pm - 8pm arrival.  
Bookings available in The Restaurant between 5.30pm - 7pm

### CANAPÉS

Duck and mushroom feuillette  
Smoked salmon and cream cheese roulade  
Tomato and mozzarella crostini

### STARTER

Haggis neeps and tatties, Scotch broth sauce

### MAIN COURSE

Roast beef fillet from James Preston of Strathaven, mashed potatoes,  
baby vegetables, black pudding purée

### DESSERT

Dark chocolate mousse, raspberry sorbet

*Tea, coffee and tablet to finish*