



STRATHAVEN HOTEL
CHRISTMAS 2022





FESTIVE PARTY NIGHTS

16th, 17th December 2022

£45 per person.

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

£10 per person deposit is required at time of booking.
Full payment required by the 19th November 2022.

Quote 'PARTY' for discounted accommodation.
£105 Bed & Breakfast. Based on a standard double.
Subject to availability.

GIFT VOUCHERS

From cocktails and dining to overnight stays, choose one of our special experiences or let your loved ones decide with a monetary voucher.
Vouchers available to purchase online.

LUXURY WREATH MAKING CLASS

with Jan Rooney, Lace Buds

Sunday 27th November 2022 2pm-4pm

Your very own luxury wreath with a festive cocktail and canapés
£65 per ticket.

CHRISTMAS FAIR

Join us for our Christmas Fair whilst browsing a selection of local stall holders. Stock up on great gifts and get some fabulous and unique ideas for Christmas.
Suitable for all ages

Sunday 4th December 2022

12pm-5pm

Entry is a donation of your choice to our chosen charity.

HOGMANAY

New Year's Eve Party

£65 per person

Ticket price includes a welcome glass of fizz,
canapés and 3-course meal.

Dine in our restaurant and choose from
our Hogmanay or A La Carte Menu
5pm - 8.30pm. Bookings are essential.



FESTIVE MENU

£25 per person for 3 courses, £20 per person for 2 courses
1st - 24th December 2022 | 12pm - 9pm

TO START

Ham hock & red lentil soup, bread roll
Chicken liver parfait, apple & damson chutney , rocket leaves, warm brioche
Brie bites, cranberry jam
Prawn cocktail, lemon aioli, micro herbs, baby gem lettuce, crostini

TO FOLLOW

Turkey roulade filled with sage & onion stuffing, buttered sprouts, honey glazed winter vegetables, roast potatoes, pigs in blankets, turkey jus
Torched Scottish salmon, baby new potatoes, creamed leeks, sprouts, smoked herring roe
Salt baked beetroot & celeriac, shallot puree, horseradish cream
Medallions of Scotch beef, horseradish mashed potatoes, winter vegetables, port jus (£3 Supplement)

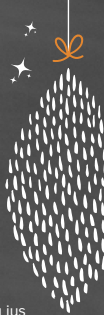
TO FINISH

Christmas pudding, brandy sauce
Citrus tart, clotted cream
Dark chocolate & orange mousse, caramelised figs, honeycomb crumb
Scottish cheese, biscuits, quince (£2 Supplement)

PRIVATE EVENTS

Our festive menu is available for private dining in The Strathaven Suite and Overton Suite.
£30 per person for 3-courses or £25 per person for 2-courses.
Room hire may apply.

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





CHRISTMAS DAY

£89 per person for 3 courses, £30 per child (aged 2 - 10 years)

£10 per person deposit required at the time of booking and remainder due by 8th December 2022

Chef's selection of canapés

TO START

Butternut squash soup, chilli oil

Ham hock terrine, pickled mushrooms, mustard aioli

Wild mushrooms, toasted brioche, white wine & tarragon cream

Scottish smoked salmon, charred lemon, beetroot gel, horseradish cream, smoked herring roe

TO FOLLOW

Hand carved turkey, sage & onion stuffing, pigs in blankets, honey roast winter vegetables, buttered sprouts, roast potatoes, turkey jus

Baby Scotch beef fillet, rosemary mashed potatoes, carrot purée, crispy parsnip, port jus

Oven roast fillet of cod, creamed sprouts, smoked mussels

Crispy sweet potato dukka, coconut oil, toasted seeds, giant cous cous

TO FINISH

Christmas pudding, brandy sauce

Chocolate orange cheesecake, red currants

Vanilla panna cotta, mulled wine berries

Scottish cheese, biscuits, quince, figs

Tea, coffee, mince pies



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