

— THE —
REDHURST

HOTEL • RESTAURANT • BAR



— CHRISTMAS & NEW YEAR 2023 —

IT'S PARTY TIME!

Join us for sparkling party nights throughout the festive season. Enjoy a 3-course meal, glass of fizz and a DJ party night in our Grand Ballroom.

7pm - 1am

Friday 24th November
£42.50 PER PERSON

Friday 1st December
£47.50 PER PERSON

Friday 8th December
£47.50 PER PERSON

Saturday 9th December
£47.50 PER PERSON

Friday 15th December
£49.50 PER PERSON

Saturday 16th December
£49.50 PER PERSON

BOXING DAY

Festive A La Carte menu available
From 12 - 6pm

PARTY NIGHT MENU

STARTERS

Roast Butternut Squash Soup *(v, vea, gfa)*
Crisp Leek | Sage

Fine Chicken Liver Parfait *(gfa)*
Sticky Plum Chutney | Herb Crouton

MAIN COURSES

Ballotine of Turkey *(gfa)*
Apricot & Sage Stuffing | Chipolata | Rosemary Roast Potato
Rich Turkey Jus

Slow Braised Featherblade of Beef *(gfa)*
Sauce Bourguignon - Pancetta, Red Wine & Button Mushroom |
Roast Onion | Rosemary Roast Potatoes

Sweet Potato, Chestnut & Thyme Strudel *(v, vea)*
Potato Gratin | Sautéed Savoy Cabbage | Roast Cherry Tomato

DESSERTS

Dark Chocolate Torte *(gfa, v)*
Honeycomb | Cointreau Syrup | Clotted Cream

White Chocolate Cheesecake
Berry Coulis | Vanilla Cream

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you. (V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available

FANCY A SLEEPOVER?

Add an overnight stay, including breakfast

SPEAK TO OUR TEAM



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 £79.95 PER PERSON

Children £35 PER PERSON

*Price applies to children under 12 years

CHRISTMAS DAY MENU

STARTERS

Duo of Galia & Cantaloupe Melon *(gf, ve)*
Mulled Berry Compote | Cranberry Syrup | Champagne Sorbet

Classic Prawn Cocktail *(gfa)*
Baby & King Prawns | Marie Rose | Pickled Cucumber & Apple Salad
Lemon Crouton

Poached Baby Pear & Roast Beetroot Whipped Goats Cheese *(gfa, v, vea)*
Walnut Granola | Aged Balsamic | Endive

Cream of Cauliflower Soup *(gfa, v)*
Caramelised Onion Crisps | Truffle Oil

Cock-A-Leekie Terrine *(gfa)*
Confit Chicken | Prune, Leek, Tarragon & Watercress Salad | Sherry Dressing

MAIN COURSES

Traditional Roast Turkey *(gfa)*
Apricot & Sage Stuffing | Pigs in Blankets | Rosemary Roast Potato
Glazed Root Vegetables | Rich Turkey Jus

Duo of Scotch Beef *(gf)*
Filet Medallion | Slow Braised Shin | Caramelised Shallot |
Sauce Bourguignon - Pancetta, Red Wine & Button Mushroom | Rosemary Salt Roast
Carrots | Rosemary Roast Potatoes

Seared Fillet of Sea Trout *(gfa)*
Lemon & Dill Potato Cake | Sprouting Broccoli | Parsley Cream

Tartlet of Caramelised Onion, Black Olive & Thyme *(v, vea)*
Mushroom Puree | Crisp Kale | Baby Leek | Tarragon Jus

SWEETS

Traditional Christmas Pudding *(v)*
Brandy Sauce

Salted Caramel & Chocolate Tart *(v, vea)*
Honeycomb | Cointreau Syrup | Clotted Cream

Passionfruit & Lime Panna Cotta *(v, vea)*
Ginger Syrup | Coconut Ice Cream

White Chocolate Cheesecake
Berry Coulis | Vanilla Cream

Scottish Artisan Cheeses *(gfa)*
Plum Chutney | Arran Oaties

Followed by tea/coffee & mince pies



HOGMANAY CELEBRATIONS

Bring in the bells with us at our Hogmanay Ball!
Enjoy a 4 course meal followed by a DJ & piper for the bells

4 courses from our Hogmanay menu.

£65
PER ADULT

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

4 courses from our Hogmanay menu.

*Price applies to children under 12 years.

£65
PER ADULT

£35
PER CHILD

BOOK NOW

0141 638 6465
theredhursthotel.co.uk

HOGMANAY MENU

SUNDAY 31st DECEMBER

STARTERS

Haggis, Bashed Neeps & Champit Tatties (v)
Whisky & Peppercorn Cream Sauce

Terrine of Smoked, Poached & Cured Salmon (gfa)
Dill & Lemon | Caviar Crème Fraîche | Savoury Tuile

Poached Baby Pear & Roast Beetroot,
Whipped Goats Cheese (gfa, v, vea)
Walnut Granola | Aged Balsamic | Endive



INTERMEDIATE

Cream of Cauliflower Soup (gfa, v)
Toasted Almonds | Herb Oil

Champagne Sorbet (gf, ve)
Cassis Syrup



MAINS

Ballotine of Chicken with Haggis & Parma Ham
Thyme Roast Carrot | Fondant Potato | Arran Mustard | Whisky Sauce

Slow Braised Featherblade of Beef (gfa)
Confit Cheek Croquette | Caramelised Shallot | Sauce Bourguignon -
Pancetta, Red Wine & Button Mushroom | Rosemary Salt Roast Carrots |
Rosemary Roast Potatoes

Seared Fillet of Sea Bass (gfa)
Lemon & Dill Potato Cake | Sprouting Broccoli | Parsley Cream

Tartlet of Caramelised Onion, Olive & Thyme (v, vea)
Mushroom Puree | Crisp Kale | Baby Leek | Tarragon Jus

DESSERTS

Sticky Toffee Pudding (v)
Caramel Sauce | Vanilla Ice Cream

Scottish Artisan Cheeses (gfa)
Plum Chutney | Arran Oaties

White Chocolate Cheesecake
Berry Coulis | Vanilla Cream

Followed by tea/coffee & mince pies



MAKE A NIGHT OF IT

Add an overnight stay, including breakfast

SPEAK TO OUR TEAM

WREATH MAKING

Sunday 26th November, 2pm

Enjoy a glass of Prosecco on arrival before
making your own festive wreath

£55 per person

BREAKFAST WITH SANTA

Sunday 10th December, 10am - 12pm

Adults £19.50 | Children £15

Includes a gift for each child

LIVE ENTERTAINMENT

WITH OUR DJ

Christmas Eve | 8pm - 12am

Sunday 24th December FREE ENTRY

Hogmanay | 8pm - 2am

Sunday 31st December £10 ENTRY*

*this is a ticketed event

27 Eastwoodmains Road, Giffnock, G46 6QE
0141 638 6465 | theredhursthôtel.co.uk