

THE
REDHURST

HOTEL • RESTAURANT • BAR



CHRISTMAS & NEW YEAR 2021



IT'S PARTY TIME!

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

Saturday 11th December
SNOWBALL DISCO
PARTY NIGHT
£39.50 PER PERSON

Friday 17th December
FESTIVE FIESTA 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



BOXING DAY

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

Chef's vegan option available on request



FANCY A SLEEPOVER?

Add an overnight stay, including breakfast

SPEAK TO OUR TEAM

CHRISTMAS DAY MENU

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
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.

£55
PER ADULT

£29.95
PER CHILD

Celebrate in our
Grand Ballroom
with DJ at our
Hogmanay Ball

Includes 3 course meal

£55 PER PERSON

**BOOK
NOW**

0141 638 6465

WWW.THEREDHURST.CO.UK



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

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