



IT'S THE MOST
W O N D E R F U L
TIME OF THE YEAR

— THE —
REDHURST

CHRISTMAS & NEW YEAR 2025





WREATH MAKING

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

SUNDAY 30TH NOVEMBER
3PM - 5PM

£59.95 PER PERSON

Add a 2-course lunch with canapé desserts from 1pm–3pm for a full afternoon of festive fun.

£74.95 PER PERSON

CALL 0141 638 6465 TO BOOK
OR VISIT OUR WEBSITE



BREAKFAST WITH SANTA

SUNDAY 7TH DECEMBER
10AM - 12PM

Enjoy a tasty breakfast and meet Santa.
Includes a free gift for every child.

Adults £22 per person
Children £15* per child

*Price applies to children 12 years and under

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OR VISIT OUR WEBSITE



FESTIVE — DINING —

MONDAY 1ST DECEMBER
TO FRIDAY 2ND JANUARY*
IN THE BIRD & BELL

Perfect for festive family get-togethers or celebrating the countdown to Christmas with friends or colleagues. Enjoy delicious dishes and festive flavours with our Festive Celebration Menu.

*Excludes Christmas Day & New Year's Day



Festive

B O O Z é B R U N C H

SUNDAY 30TH NOVEMBER
1PM - 5PM

Join us for an epic festive party afternoon with
a delicious brunch, cocktails,
DJ Stevie Lennon, live sax and more!

£49.95 per person

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IT'S PARTY — TIME! —

7pm - 1am

Sparkle this Christmas at one of
our Party Nights!

3 course meal with a glass of fizz on arrival.
Our DJ will be playing all the best party
tunes after dinner!

Friday 5th
December

£54.95
per person

Friday 12th
December

£54.95
per person

Friday 19th
December

£54.95
per person

Saturday 20th
December

£54.95
per person

JANUARY JINGLE

SATURDAY 10TH JANUARY

Perfect for those working throughout the festive
period or looking for a post-Christmas party!

£54.95 per person



PARTY NIGHT — MENU —

STARTERS

Roast Red Pepper & Tomato Soup (v, vea, gfa)
Sour cream and herb croutons

**Confit Ham Hock, Pickled Shallot
& Caper Terrine** (gfa)
Golden beetroot relish, endive and fine herbs

MAIN COURSES

Ballotine of Turkey (gfa)
Wrapped in bacon, chestnut & sage stuffing,
pigs in blankets, honey-glazed root vegetables,
rosemary roast potatoes and a rich turkey jus

Slow Braised Shin of Beef (gfa)
Honey-glazed root vegetables, rosemary roast potatoes
and sauce bourguignon - pancetta,
red wine, baby onion & button mushroom

Nut Roast, Parsnip & Sage Strudel (v, vea)
Crisp seeded pastry, onion gravy,
truffled savoy cabbage and roast vegetables

DESSERTS

Pecan & Cranberry Tart (v)
Crème fraîche and butterscotch sauce

Chocolate Orange Torte (v, vea, gfa)
Cointreau anglaise and lemon crumb

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

Sample Menu



CHRISTMAS — DAY —

THURSDAY 25TH DECEMBER

3 course meal followed by tea,
coffee & mince pies. Includes a special
visit from Santa and gifts for all the kids.

Adults £89.95 per person

Children £35* per child

*Price applies to children 12 years & under

CALL 0141 638 6465 TO BOOK
OR VISIT OUR WEBSITE

MAKE MEMORIES WITH US THIS CHRISTMAS

Add an overnight stay, including breakfast

SPEAK TO OUR TEAM TO BOOK



CHRISTMAS DAY MENU

STARTERS

Smoked Salmon & Baby Prawn Cocktail (gfa)

Marie Rose, pickled cucumber, apple salad and lemon crouton

Beetroot Hummus & Marinated Feta (v, vea, gf)

Golden beetroot relish, pickled watermelon & shallot and salad

Parma Ham & Fresh Mozzarella Bruschetta

Balsamic-glazed fig and rocket leaf

Cream of Cauliflower Soup (ve, gfa)

Caramelised onion crisps and truffle oil

Confit Ham Hock, Pickled Shallot & Caper Terrine (gfa)

Golden beetroot relish, endive and fine herbs

MAIN COURSES

Traditional Roast Turkey (gfa)

Chestnut & sage stuffing, pigs in blankets, rosemary roast potatoes,
glazed root vegetables and a rich turkey jus

Duo of Scotch Beef (gfa)

Fillet medallion & slow braised shin, rosemary salt roast carrots,
rosemary roast potatoes and sauce bourguignon - pancetta,
red wine, caramelised shallot & button mushroom

Seared Fillet of Sea Trout (gfa)

Lemon risotto cake, sprouting broccoli, dill oil and lemon & caviar cream

Celeriac & Wild Mushroom Wellington (v, vea)

Tarragon, confit shallot & truffle oil, glazed puff pastry,
roasted root vegetables & potatoes and a herb jus

DESSERTS

Baked Vanilla Cheesecake (v)

Honeycomb and mulled berries

Chocolate Orange Torte (v, vea, gfa)

Cointreau anglaise and lemon crumb

Pecan & Cranberry Tart (v)

Crème fraîche and butterscotch sauce

Traditional Christmas Pudding (v)

Brandy sauce

Scottish Artisan Cheeses (gfa)

Mull cheddar, Hebridean blue and Clava brie,
house chutney, celery and Arran oats

Followed by tea, coffee and warm mince pies

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Sample Menu

HOGMANAY

— CELEBRATIONS —

WEDNESDAY 31ST DECEMBER

HOGMANAY BALL

7pm - 2am

Celebrate in our Grand Ballroom with a glass of fizz on arrival, 4 course meal, DJ & piper at the bells.

£69.95 per person*

*Over 18s only

FAMILY HOGMANAY PARTY

7pm - 2am

In the Clarkston Suite with a glass of fizz on arrival for adults, 4 course meal, DJ & piper at the bells.

Adults £69.95 per person
Children £35* per child

*Price applies to children 12 years and under

HOGMANAY PARTY

8pm - 2am

Bring in the New Year in our bar with our DJ & piper at the bells.

£20 per person*

*Over 18s only



HOGMANAY MENU

STARTERS

Haggis, Bashed Neeps & Champit Tatties (vea)
Whisky & peppercorn cream

Terrine of Salmon (gfa)
Smoked, poached & cured salmon, baby potatoes, lemon & dill caviar crème fraîche and savoury tuile

Beetroot Hummus & Marinated Feta (v, vea, gf)
Golden beetroot relish, pickled watermelon & shallot and salad

INTERMEDIATE

Cream of Cauliflower Soup (gfa, v)
Toasted almonds and herb oil

MAIN COURSES

Ballotine of Chicken
Stuffed with haggis, wrapped in Parma ham, thyme roasted carrots, fondant potato and Arran mustard & whisky sauce

Slow Braised Shin of Beef (gfa)
Herb & confit garlic potato croquette, caramelised shallot, rosemary salt roasted carrots and sauce bourguignon - pancetta, red wine & button mushrooms

Seared Fillet of Sea Bass (gfa)
Lemon & dill potato cake, sprouting broccoli and parsley cream

Celeriac & Wild Mushroom Wellington (vea)
Tarragon, confit shallot & truffle oil, glazed puff pastry, roasted root vegetables & potatoes and herb jus

DESSERTS

Sticky Toffee Pudding (v)
Caramel sauce and vanilla ice cream

Chocolate Orange Torte (v, vea, gfa)
Cointreau anglaise & lemon crumb

Scottish Artisan Cheeses (gfa)
Mull cheddar, Hebridean blue, Morangie brie, house chutney, celery and Arran oats

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Sample Menu



Scan below to find out
what's on this festive season



— THE —
REDHURST

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

