



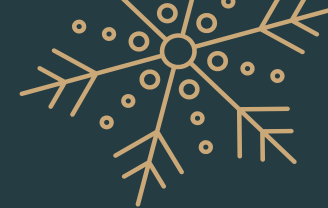
THE BUSBY

HAVE YOURSELF
A MERRY LITTLE

Christmas!



CHRISTMAS & NEW YEAR 2025



IT'S CHRISTMASSS!

Gather the family for a traditional Christmas at The Busby. We have a fabulous festive calendar of events including:

Festive Parties

Christmas Day

Hogmanay Celebrations

Festive Dining

Breakfast with Santa

Wreath Making

LET THE
FESTIVITIES BEGIN

Call 0141 644 2661 or visit
thebusbyhotel.co.uk to book.



Festive Party NIGHTS!

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!

Busby Suite

£54.95 per person

Friday 5th
December

Friday 12th
December

Saturday 13th
December

CARTER'S

£54.95 per person

Saturday 6th
December

Saturday 13th
December

Day Time Jingle

12.30pm - 4.30pm

Friday 12th December | £49.95

Perfect for those who prefer an early night!



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



MAKE MEMORIES WITH US THIS *Christmas*

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 and under

Call 0141 644 2661 or visit
thebusbyhotel.co.uk 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)
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 oaties

Followed by tea, coffee
and warm mince pies

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(GF) gluten free, (GFA) gluten free available

Sample Menu

HOGMANAY CELEBRATIONS

WEDNESDAY 31ST DECEMBER

HOGMANAY PARTY IN **CARTER'S**

Glass of fizz on arrival,
4 course meal, DJ & piper at the bells*

7pm - 2am

£72.95 per person*

Free entry from 10pm

*over 18s only

FAMILY HOGMANAY PARTY

Glass of fizz on arrival for adults,
4 course meal, DJ & piper at the bells
in the Busby Suite.

7pm - 2am

Adults £72.95 per person

Children £35* per child

*Price applies to children 12 years and under

Call 0141 644 2661 or visit
thebusbyhotel.co.uk to book.



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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(GF) gluten free, (GFA) gluten free available

Sample Menu



BREAKFAST WITH SANTA

SUNDAY 14TH DECEMBER
& SUNDAY 21ST DECEMBER
10AM-12PM

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

Adults £22 per adult
Children £15* per child

*Price applies to children 12 years and under



Festive Dining **CARTER'S**

MONDAY 1ST DECEMBER TO
FRIDAY 2ND JANUARY*

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

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FESTIVE WREATH MAKING

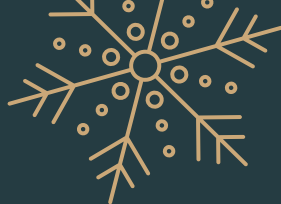
SATURDAY 29TH NOVEMBER
3PM-5PM

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

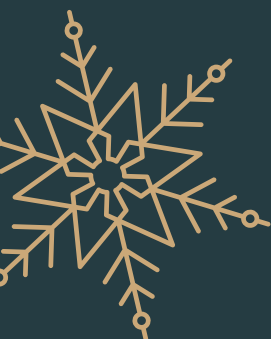
£59.95 per person

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

£74.95 per person



SCAN BELOW TO SEE WHAT'S
ON THIS FESTIVE SEASON



THE BUSBY

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events@thebusbyhotel.co.uk