



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

WITH DINNER & DRINKS

Enjoy a 2 course meal with canapé desserts,  
followed by a glass of fizz and  
festive wreath making.

SUNDAY 30TH NOVEMBER  
1PM - 5PM

£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

CALL 0141 638 6465 TO BOOK  
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

CALL 0141 638 6465 TO BOOK  
OR VISIT OUR WEBSITE





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

*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**

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