

BOCLAIR
HOUSE

*Have yourself
a merry little*
CHRISTMAS

CHRISTMAS & NEW YEAR 2025

PARTY NIGHT

SATURDAY 13TH DECEMBER | 7PM

Festive cocktail or mocktail on arrival,
3 course meal followed by our resident DJ
playing all your favourite songs.

£69 PER PERSON

MAKE A NIGHT OF IT

End your night in one of our beautiful
suites, perfect for resting your
dancing feet.

Call 0141 942 4278 or visit
boclairhousehotel.co.uk to book.



PARTY NIGHT MENU

STARTERS

Roasted Red Pepper & Tomato Soup (*v, vea, gf*)

Confit Duck Terrine (*gf*)
Toasted pistachios, apple & blackcurrant
chutney and herb salad

MAIN COURSES

Traditional Roast Turkey (*gfa*)
Apricot & sage stuffing, pigs in blankets,
rosemary roast potatoes,
honey-glazed root vegetables and a rich turkey jus

Butternut Squash, Spinach &
Caramelised Red Onion Tarte Tatin (*v, vea*)
Roasted pear & walnut salad

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

DESSERTS

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

Warm Mince Pie Infused Brioche Pudding (*v*)
Vanilla bean ice 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.

Sample Menu

CHRISTMAS DAY

THURSDAY 25TH DECEMBER | 1.15PM

Cocktail or mocktail on arrival, 4 course meal followed by tea, coffee & mince pies. Includes a special visit from Santa and gifts for all the kids.

ADULTS £115 PER PERSON
CHILDREN £45 PER CHILD*

*Price applies to children 12 years and under

LET THE FESTIVITIES BEGIN

Call 0141 942 4278 or visit
bocclairhousehotel.co.uk to book.



CHRISTMAS DAY MENU

STARTERS

Roasted Celeriac &
Thyme Velouté (*v, vea, gfa*)
Celeriac crisps

Tian of Scottish Smoked Salmon (*gfa*)
Prawn & white crab, lemon gel,
crisp apple and sourdough crouton

Confit Duck Terrine (*gf*)
Toasted pistachios, apple & blackcurrant
chutney and herb salad

INTERMEDIATE

Kir Royale Sorbet (*ve, gfa*)

MAIN COURSES

Traditional Roast Turkey (*gfa*)
Apricot & sage stuffing, pigs in blankets,
rosemary roast potatoes,
honey-glazed root vegetables and a rich turkey jus

Roasted Loin of Venison (*gfa*)
Pomme purée, honey-glazed root vegetables and a port
& redcurrant jus

Butternut Squash, Spinach &
Caramelised Red Onion Tarte Tatin (*v, vea*)
Roasted pear & walnut salad

DESSERTS

Warm Mince Pie Infused Brioche Pudding (*v*)
Spiced crème anglaise

Irish Cream Filled Choux Bun (*v*)
Dipped in milk chocolate with a salted caramel sauce

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

Scottish Cheese Selection (*gfa*)
Isle of Mull cheddar, Clava brie, Hebridean blue,
Arran oatcakes, fruit, quince jelly and chutney

FOLLOWED BY TEA, COFFEE AND WARM MINCE PIES

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Sample Menu

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



BOCLAIR
— HOUSE —

MILNGAVIE ROAD, BEARSDEN, GLASGOW, G61 2TQ
0141 942 4278 | BOCLAIRHOUSEHOTEL.CO.UK