



HAVE A
HOLLY JOLLY

Christmas

AT
LYNNHURST



CHRISTMAS & HOGMANAY 2025

IT'S BEGINNING TO
LOOK A LOT LIKE
Christmas



GATHER THE FAMILY FOR A
TRADITIONAL CHRISTMAS AT
LYNNHURST. WE HAVE A
FABULOUS FESTIVE CALENDAR
OF EVENTS INCLUDING:

Festive Parties

Christmas Day

Hogmanay Celebrations

Festive Dining

Festive Wreath Making

Breakfast with Santa

LET THE
FESTIVITIES BEGIN

Call **01505 324331** or visit
lynnhurst.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!

SATURDAY 6TH DECEMBER

FRIDAY 12TH DECEMBER

SATURDAY 13TH DECEMBER

SATURDAY 20TH DECEMBER

£54.95 per person

FESTIVE FIZZ LUNCH
SATURDAY 13TH DECEMBER
12.30PM - 4.30PM

Join us for a delicious two course meal and a glass of fizz on arrival. The DJ will be spinning the tunes all afternoon!

£49.95 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 and under

Call to book 01505 324331
or visit our website

CHRISTMAS DAY MENU

STARTERS

Smoked Salmon & Baby Prawn Cocktail (*gfā*)
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, gfā*)
Caramelised onion crisps and truffle oil

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

MAIN COURSES

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

Duo of Scotch Beef (*gfā*)
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 (*gfā*)
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, gfā*)
Cointreau anglaise and lemon crumb

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

Traditional Christmas Pudding (*v*)
Brandy sauce

Scottish Artisan Cheeses (*gfā*)
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

FAMILY PARTY

WEDNESDAY 31ST DECEMBER

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

7pm - 2am

Adults £69.95 per person

Children £35* per child

*Price applies to children 12 years and under



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 oaties

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Sample Menu



Festive DINING

MONDAY 1ST DECEMBER TO
FRIDAY 2ND JANUARY*
IN THE LOWLAND

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 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



BREAKFAST WITH SANTA

SUNDAY 14TH &
SUNDAY 21ST DECEMBER
10AM - 12.30PM

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



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



LYNNHURST

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01505 324331 | lynnhurst.co.uk