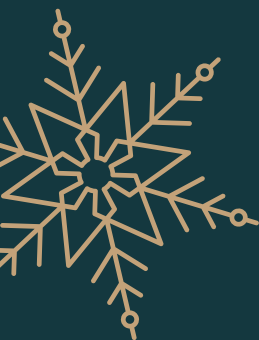


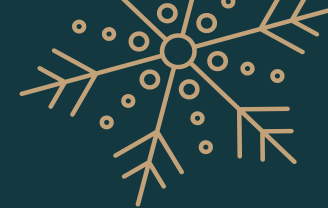
THE BUSBY

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](http://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

Saturday 13th 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

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**[thebusbyhotel.co.uk](http://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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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*

# 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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and we will do our best to accommodate you. (V) vegetarian,  
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(GF) gluten free, (GFA) gluten free available

*Sample Menu*





## *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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## 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



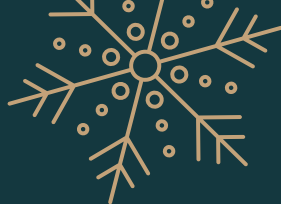
## FESTIVE WREATH MAKING WITH DINNER & DRINKS

SATURDAY 29TH NOVEMBER  
1PM-5PM

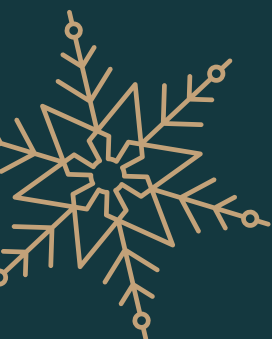
Enjoy a 2 course meal with canapé  
desserts, followed by a glass of fizz  
and festive wreath making.

£74.95 per person





SCAN BELOW TO SEE WHAT'S  
ON THIS FESTIVE SEASON



**THE BUSBY**

1 Field Road, Clarkston, Glasgow G76 8RX  
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[events@thebusbyhotel.co.uk](mailto:events@thebusbyhotel.co.uk)