



This Year's
Festive Season
At The Popinjay Hotel
2024/2025

Our Events

Make memories with us here at
The Popinjay Hotel in the Clyde Valley.

The Festive Season is a time for
gathering with family, friends and
colleagues.

This year we have put together a
programme catering for the many varied
and popular tastes of our customers.

Join us!

Book the events of your choice and relax
knowing our experienced team will make
sure that every detail is taken care of,
leaving you to enjoy your time when with
us.

We look forward to welcoming you when
you visit.

How to book...

All our events can be booked online via our website; www.popinjayhotel.co.uk or by calling us on 01555 860441

All bookings are secured with a payment of £10 per person, this deposit is deducted against your final account.

In the event of your numbers reducing, the per person deposit is non refundable on cancelled places.

For all events please notify a member of the hotel team of any allergies, special dietary requirements or specific needs for your party.

All booking payments are required to be **settled in full** no later than **Friday 29 November 2024.**



Our Festive Menu will be available daily in
The Gallery Restaurant or Perch Bar,
from 12 noon
between 2nd and 30th December.

£21.95 per person for 2 courses

£26.95 per person for 3 courses



Festive Menu

Starters

Chicken Liver Parfait
Arran Oat Cakes and homemade spiced onion chutney

Ham and Lentil Soup
Crusty bread and butter

Prawn and Crab Cocktail
Mango salsa and rustic brown bread

Main Courses

Traditional Christmas Roast Turkey
sage & onion stuffing, pigs in blankets, crispy roast potatoes
with seasonal vegetables and a rich festive gravy

Slow Cooked Beef Shin
creamy mashed potatoes, honied carrots, wild mushrooms and
red wine jus

Gnocchi
Butter fried potato dumplings with basil oil, sunblush tomatoes,
roasted red peppers, parmesan shavings and garlic focaccia

Desserts

Christmas Pudding
with brandy sauce

Millionaires Sundae
Vanilla ice cream, caramel sauce, shortbread and Chantilly cream
with chocolate shavings

Selection of Scottish Cheeses, biscuits, homemade chutney and
fresh grapes

Wreath Making & Table Decoration *with light lunch*

Wreath Making:

Saturday, 30th November 12:30 – 3:30pm

Sunday 1st December 12:30 – 3:30pm

Table Decoration:

Sunday 8th December 12:30 – 3:30pm

£35 per person



Information about Wreath Making and Table Decoration

Join us in our Rosebank Suite for an informal afternoon of festive cheer, making your very own Christmas Wreath or Table Arrangement.

No previous experience is required as we will guide you through the process and encourage you to fulfil your creative spirit.

All basic materials will be provided including a mixture of fresh foliage from the hotel gardens. Feel free to bring along any additional personal decoration you may want to add to your creation.

Snips and scissors will be available, you are also welcome to bring your own.

We will break mid way for a delicious buffet lunch, tea and coffee.

This is a casual event, however festive attire and accessories are optional but remember there is no such thing as too much bling!

Please let us know of any special dietary or other requirements at the time of booking.

Breakfast with Santa

Sunday 15th December 10am - 12:30

Sunday 22nd December 10am - 12:30

A great opportunity for a fun family outing. Enjoy a delicious breakfast in our Rosebank Suite with a visit from Santa and a present for each child.



Menu

Apple & Orange Juice, Tea & Coffee

Selection of Pastries

Pancakes or Waffle

with Nutella and Strawberries

or

Bacon and Maple Syrup

or

Scrambled Egg

with smoked salmon or bacon

or

Yoghurt Parfait

Greek-style yoghurt with granola & homemade berry
compote

**£15.95 per person
(adults and children)**

Senior Citizen's *Tea Dance*

Thursday 19th December 12:30pm - 4pm

Enjoy a 3 course festive lunch followed by an afternoon of dancing.

Menu

Lentil Soup

with crusty bread and butter

~

Traditional Christmas Roast Turkey

sage & onion stuffing, pigs in blankets, crispy roast potatoes with seasonal vegetables and a rich festive gravy

~

Berry Pavolva

with whipped cream and white chocolate drizzle

Coffee and Mince Pies

Any dietary requirements will be catered to in addition to this menu, please let us know when booking about any allergies or special dietary requirements.

£17.95 per person



Christmas Party Nights

Saturday 7th December

Friday 13th December

Saturday 14th December

Friday 20th December

7:00pm for 7:30pm-12:30am

*The ideal night out with friends, family and colleagues.
Enjoy a three course meal, party and dance to the sounds
of our festive DJ until the early hours.*

Starters

Tomato and Red Pepper Soup

Seafood Cocktail
fresh lemon

table baskets of fresh bread and butter for all

Main Courses

Traditional Roast Turkey
with all the seasonal trimmings

Asparagus, Spinach and Goat's Cheese Risotto

Desserts

Christmas Pudding
and brandy sauce

Eton Mess

Meringue with whipped cream and fresh berries

£32.95 per person



Traditional Christmas Day

Lunch

Wednesday 25th December

Menu

Roasted Red Pepper and Tomato Soup

~

Smoked Salmon & Grilled Tiger Prawns
lime, honey and ginger dressing

or

Brie and Red Onion Tart
rocket salad

~

Champagne Sorbet

~

Traditional Christmas Roast Turkey
with seasonal trimmings, vegetables, roast potatoes and festive gravy

or

Pan-fried Lemon Butter Sea Bass
on wilted spinach with herb and wild mushrooms potatoes

or

Vegetable Wellington
with roast potatoes, honey roasted glazed carrots, parsnips and buttered
Brussels sprouts.

~

Traditional Christmas Pudding
and brandy cream

or

Winter Berry Pavlova
with lemon curd drizzle

£75 per adult | £36 per child under 12



Boxing Day Lunch

In The Gallery Restaurant

Thursday 26th December, from 12 noon

Starters

Roast Sweet Potato and Squash Soup
crusty bread and butter

French Onion and Blue Cheese Tart
rocket salad and blue cheese crema

Chicken Liver Pate

Arran Oat Cakes and homemade spiced onion chutney

Main Courses

Traditional Christmas Roast Turkey
with seasonal trimmings, vegetables, roast potatoes and festive gravy

Homemade Steak Pie
with mashed potatoes or chunky chips and seasonal vegetables

Gnocchi
butter fried potato dumplings with basil oil, sun blush tomatoes,
roasted red peppers, parmesan shavings and garlic focaccia

Dessert

Christmas Pudding
with brandy sauce

Millionaires Sundae
Vanilla ice cream, caramel sauce, shortbread and Chantilly cream with
chocolate shavings

Selection of Scottish Cheeses,
with biscuits, homemade chutney and fresh grapes

£21.95 per person for 2 courses

£26.95 per person for 3 courses



Hogmanay Gala Dinner

With Live Band and Piper

Tuesday 31st December

7:00pm Arrival

Starters at 7:30pm

Carriages 1am

Menu

Ham Hough & Lentil Soup

Trio of Melon

with parma ham, pea shoots and herb dressing

or

Homemade Chicken Liver Pate

with Aran oat cakes and a spiced tomato chutney

Champagne Sorbet

Beef or Vegetable Wellington

creamy mashed potatoes, roast seasonal vegetables

and red wine jus

or

Slow Cooked Supreme of Chicken

creamy mashed potatoes, roast seasonal vegetables and peppercorn

sauce

Traditional Cranachan

and homemade shortbread

Coffee and sweet treats

£85 per person

We have limited rooms available - contact the hotel directly for the best rates

New Year's Day

Lunch

Wednesday 1st January 12 noon until 5pm

£22.95 per person for 2 courses

£27.95 per person for 3 courses

Starters

Haggis, Neeps and Tatties
with whisky and mustard cream
(vegetarian option available)

Ham and Lentil Soup
crusty bread and butter

French Onion and Blue Cheese Tart
Rocket salad and blue cheese crema

Main Courses

Steak & Sausage Pie
with creamy mashed potatoes and seasonal vegetables

Seared Scottish Salmon
sweet potato fondant and dill cream

Gnocchi
butter fried potato dumplings with basil oil, sun blush tomatoes,
roasted red peppers, parmesan shavings and garlic focaccia

Desserts

Scottish Themed Pavlova
with whisky cream, toasted oats and raspberries

Sticky Toffee Pudding
with toffee sauce and vanilla ice cream

Selection of Scottish Cheeses
biscuits, homemade chutney and fresh grapes



We welcome and look forward to seeing everyone
when with us over the festive period.

We would like to wish you all a wonderful Christmas
and New Year, however you celebrate them.

Best Wishes,
from all the team at

The Popinjay Hotel



The Popinjay Hotel
15 Lanark Road, Rosebank, ML8 5QB
01555 860441 | info@popinjayhotel.com