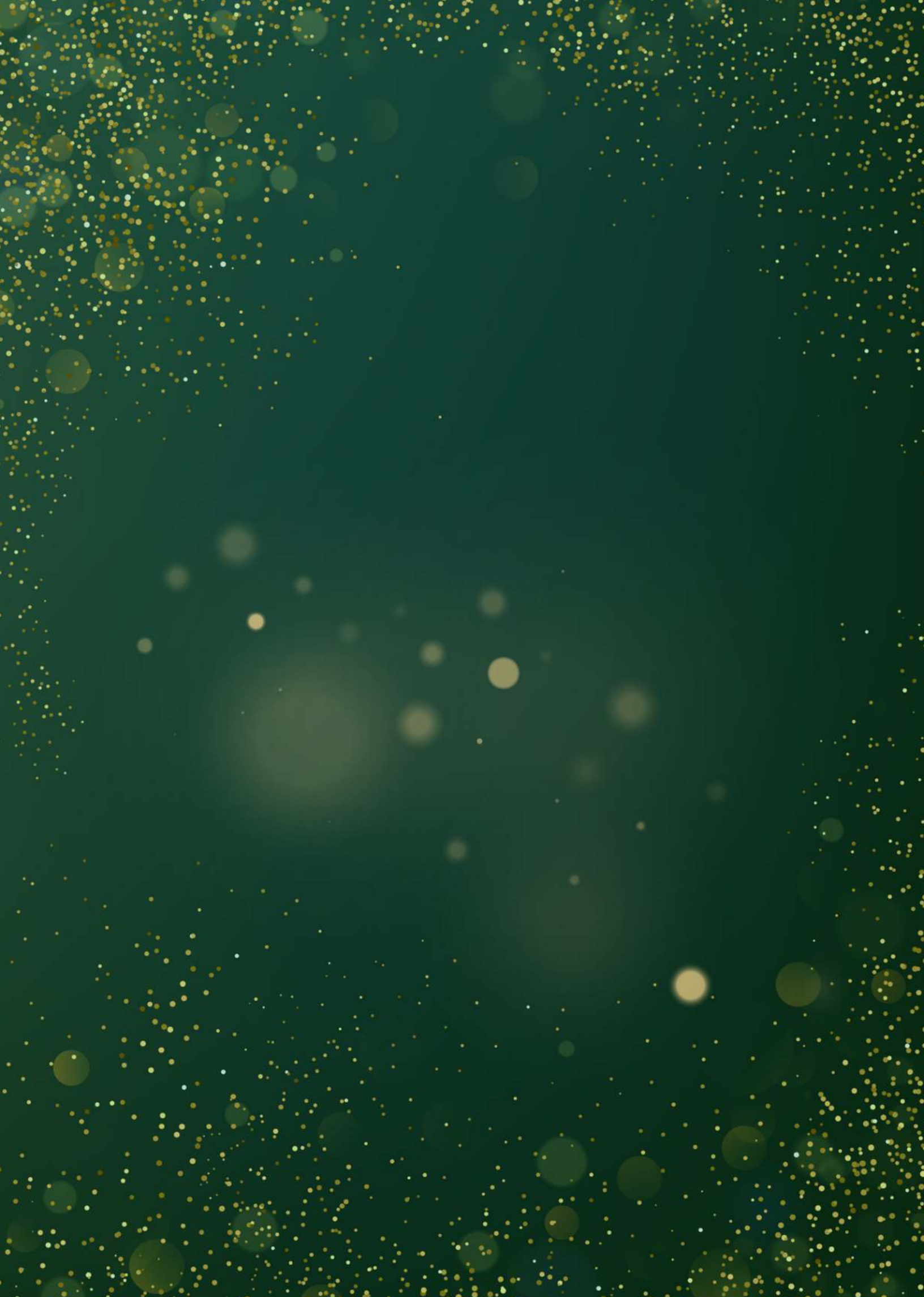


*This Year's
Festive Season*



AT THE
POPINJAY HOTEL



Our Events...

Create a wonderful time at the Popinjay Hotel.
A time for gathering with family, friends and
colleagues to celebrate the festive season.

This year, we have put together a programme
catering for many varied tastes.

Join us with friends and family.
Book the event of your choice and relax
knowing our experienced team will make sure
that every detail is taken care of.





Festive Menu

SERVED THROUGHOUT DECEMBER
FROM 12 NOON DAILY

Starters

Deep Fried Brie
cranberry sauce & toasted ciabatta
*

Tomato and Basil Bruschetta
ricotta cheese & fresh basil
*

Chicken Liver Pate
oat cakes & onion marmalade

Main Course

Roast Turkey with all the trimmings
brussels sprouts, glazed carrots, honey roast parsnips, roast potatoes & festive
gravy
*

Roast Topside of Beef
brussels sprouts, glazed carrots, honey roast parsnips, roast potatoes, red wine
gravy and yorkshire pudding
*

Pan Fried Scottish Salmon
brussels sprouts, glazed carrots, honey roast parsnips, roast potatoes & white
wine cream
*

Wild Mushroom Risotto
parmesan shavings, wild rocket & toasted ciabatta

Desserts

Christmas Pudding
with brandy sauce
*

Apple, Pear & Cinnamon Crumble
with vanilla Ice Cream
*

Profiteroles
chocolate sauce

£19.95 FOR 2 COURSES

£24.95 FOR 3 COURSES



Wreath Making with Afternoon Tea

SUNDAY 3RD DECEMBER

12:30 TO 4:30

£29.50 PER PERSON (SPARKLING AFTERNOON TEA)

£22.00 PER PERSON (STANDARD AFTERNOON TEA)

Enjoy a delicious afternoon tea in our Gallery Restaurant and then join us in our Rosebank Function Suite for instruction and guidance on creating your own decorative, festive wreath or table centrepiece to take home.



Menu

Roast Tomato and Red Pepper Soup

*

Festive Filled Sandwiches

Brie and Cranberry Tartlets

Pigs in Blankets

Currant Scones

Mince Pies

Fruit Cake

Profiteroles

Tea and Coffee

~Prosecco for those having Sparkling Afternoon Tea~

Tribute Nights

The ideal night out with friends, family and colleagues, our tribute nights can be enjoyed by all ages and are a great idea for an end of year work function.

Friday 1st December

Kenny Rogers & Neil Diamond

Pat Cairns returns to the Popinjay to get our month long Festive Celebrations off to a popular start. All your favorite songs from these legendary performers. From "Sweet Caroline" to "The Gambler," this is a night you won't want to miss.

£38 per person

Saturday 16th December

Dancing Through the Decades

Sing and Dance the night away to all the smash hits from the 70's, 80's, 90's and 00's.

There is no denying this amazing tribute night has something for everyone!

£42 per person

MENU

Carrot and Coriander Soup

or

Garlic Mushrooms en croute

*

Roast Turkey

brussels sprouts, glazed carrots, honey roast parsnips, roast potatoes & festive gravy

or

Wild Mushroom Risotto
with garlic bread and wild rocket

*

Christmas Pudding

with brandy sauce

or

Raspberry Cheesecake

with berry coulis

*

Mince Pies, shortbread and tablet



Disco Party Lunch & Nights

We look forward to these all year long!
Enjoy a drink on arrival and a delicious 3 course
festive meal, followed by a disco and other festive
fun

PARTY LUNCH

ARRIVAL NOON - 5PM

THURSDAY 21 DECEMBER

£36.75 PER PERSON

PARTY NIGHTS

ARRIVAL 7PM - 1AM

SATURDAY, 9TH DECEMBER

FRIDAY, 15TH DECEMBER

FRIDAY 22ND DECEMBER

£36.75 PER PERSON



MENU

Carrot and Coriander Soup

or

Garlic Mushrooms en croute

*

Roast Turkey

brussels sprouts, glazed carrots, honey roast parsnips roast potatoes &
festive gravy

or

Wild Mushroom Risotto

with garlic bread and wild rocket

*

Christmas Pudding

with brandy sauce

or

Raspberry Cheese Cake

with berry coulis

*

Mince Pies, shortbread and tablet



Christmas Day

Share the joy of Christmas at the Popinjay Hotel. Enjoy a 5 course family style lunch in our Gallery Restaurant.

Table reservations available between 12 noon and 2pm

Menu

Cream of Parsnip and Sweet Potato Soup

Stornaway Black Pudding with a poached egg and hollandaise sauce

or

Smoked Salmon and King Prawn Tian
with wild rocket and herb dressing

Lemon Sorbet

Roast Seasonal Turkey
with all the trimmings

or

Sea Bass Vierge

or

Traditional Roast Beef

or

Vegetable Wellington

*Served with roast potatoes, honey roasted glazed carrots, parsnips
and buttered brussels sprouts.*

Christmas Pudding
with brandy sauce

or

Homemade Meringue, winter berries and ice cream

or

Mango and Kiwi Cheesecake

Tea, Coffee and a platter of sweet things

£72 PER ADULT

£36 PER CHILD UNDER 12



Boxing Day Menu

From 12 noon on 26 December

Menu

Starters

Cream of Leek and Potato Soup
served with a crusty roll and butter
or

Smoked Salmon and King Prawn Tian
with wild rocket and herb dressing
or

Haggis Bon Bons
with whisky sauce
or

Chicken Liver Pate
with spiced Apple Chutney

Main Courses

Roast Seasonal Turkey
with all the trimmings
or

Roast Beef
or

Vegetable Pithivier
or

Honey Glazed Gammon

*Served with roast potatoes, honey glazed carrots, parsnips
and buttered Brussels sprouts.*

Desserts

Sticky Toffee Pudding
with toffee sauce and vanilla ice cream
or

Vanilla Cheesecake
or

Spiced Pear and Apple Crumble
with vanilla ice cream
or

Christmas Pudding
with brandy sauce

£32.95 FOR 2 COURSES

£36.95 FOR 3 COURSES



HOGMANAY GALA DINNER

SUNDAY, 31 DECEMBER 2023

BRING IN THE NEW YEAR WITH US AND ENJOY CANAPES,
ARRIVAL DRINKS, A 5 COURSE DINNER AND A LIVE BAND
AS WE BUILD UP TO WELCOMING 2024



5 COURSE DINNER

COCK-A-LEEKIE SOUP

HAGGIS TIAN

OR

CHICKEN LIVER PATE

SORBET

MEDALIONS OF SCOTCH BEEF WITH WHISKY SAUCE

OR

ROAST BREAST OF CHICKEN WITH PEPPERCORN SAUCE

OR

ASPARAGUS AND BROCOLI RISOTTO

TRADITIONAL SCOTTISH CRANACHAN

£80 PER PERSON

7PM ARRIVAL, STARTERS AT 7:30PM

CARRIAGES 1AM

New Years Day Lunch

Served 12 noon to 4pm

Menu

Starters

Cream of Vegetable Soup
served with a crusty roll and butter

or

Smoked Salmon and King Prawn Tian
with wild rocket and herb dressing

or

Haggis Bon Bons
with whisky sauce

or

Chicken Liver Pate
with spiced Apple Chutney

Main Courses

Steak Pie
with carrots, broccoli, parsnips and mash or chips

or

Roast Breast of Chicken
with carrots, broccoli, parsnips, mash or chips

or

Vegetable Pithivier
with a wild rocket and tomato salad

Desserts

Sticky Toffee Pudding
with toffee sauce and vanilla ice cream

or

Traditional Cranachan

or

Spiced Pear and Apple Crumble
with vanilla ice cream

£22.95 FOR 2 COURSES

£26.95 FOR 3 COURSES

ALL BOOKINGS ARE SECURED ON PAYMENT OF A £10 PER PERSON DEPOSIT DEDUCTED AGAINST YOUR FINAL ACCOUNT. IN THE EVENT OF YOUR NUMBERS REDUCING, THE PER PERSON DEPOSIT IS NON-REFUNDABLE ON CANCELLED PLACES.

ALL BOOKING BALANCE PAYMENTS ARE REQUIRED TO BE SETTLED IN FULL BY FRIDAY 1ST OF DECEMBER 2023

WE WELCOME AND LOOK FORWARD TO SEEING EVERYONE WHEN WITH US OVER THE FESTIVE CELEBRATIONS.

ENJOY YOURSELVES, HAVE A GOOD CHRISTMAS AND NEW YEAR HOWEVER YOU CELEBRATE THEM.

BEST WISHES

FROM ALL THE TEAM AT THE POPINJAY HOTEL.



TO BOOK:

CALL: 01555 860441

EMAIL: INFO@POPINJAYHOTEL.COM

**THE POPINJAY HOTEL
ROSEBANK, SOUTH LANARKSHIRE, ML8 5QB**