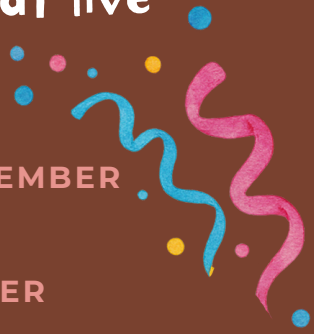


PARTY NIGHTS!

Dancing to great live music!



SATURDAY 28 NOVEMBER

- THE DORKS

FRIDAY 4 DECEMBER

- KUDOS

SATURDAY 5 DECEMBER

- THE SHIRE

FRIDAY 11 DECEMBER

- MOTHERS RUIN

SATURDAY 12 DECEMBER

- BLUENESS

FRIDAY 18 DECEMBER

- LOCKSTOCK

SATURDAY 19 DECEMBER

- HIGHLAND SWING & SOUL BAND



HOGMANAY PARTY!

Celebrate in style! 5 COURSE BANQUET dancing to party band CCMS Bring in "the Bells" with complimentary bubbly and a Highland Piper. Complete a wonderful night with hot stovies before you wend your way home in the "wee small hours". SEE OUR HOGMANAY BROCHURE FOR FULL DETAILS

BOOK TODAY!

Party nights & Hogmanay Banquet MUST BE BOOKED IN ADVANCE as space is limited

Contact Us

PHONE

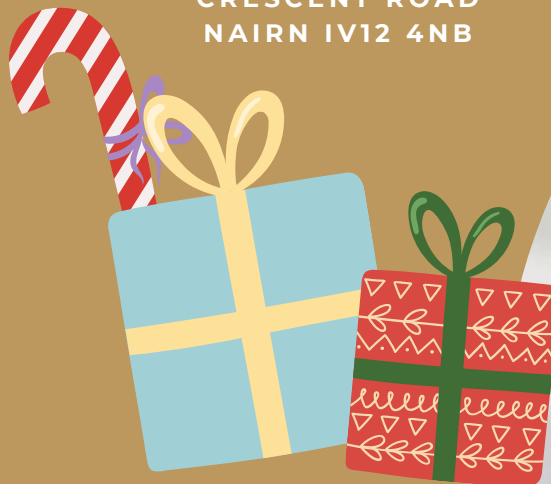
01667 455500

EMAIL

HAVELOCKNAIRN@GMAIL.COM

Bookings of 4 OR FEWER DINERS can be booked on our website EXCEPT for Party Nights and 31 December - www.havelocknairn.co.uk

HAVELOCK HOTEL
CRESCENT ROAD
NAIRN IV12 4NB



The Havelock
Let's Celebrate!

Festive
Season 2026



FESTIVE MENU

2 courses £28

3 courses £34

STARTERS

- CARROT, ORANGE & GINGER SOUP – with herb infused olive oil, toasted pumpkin seeds, homemade focaccia (gf*,ve,v)
- HAM & HAGGIS CROQUETTE – pulled ham hock & haggis in panko crumb, with cranberry compote and rocket (gf)
- SEAFOOD COCKTAIL – Oak smoked Scottish salmon & poached king prawns, crisp lettuce, Marie rose, picante avocado and crispy kale (gf)
- BLUE CHEESE PANNACOTTA – creamy blue murder pannacotta winter spiced pear chutney, toasted walnut salad and parsnip crisps (gf,v)



MAINS

- ROAST TURKEY – sliced roast turkey layered with sage & onion sausage meat stuffing, served with roast potatoes, pigs in blankets, honey glazed root vegetables, sprouts and a red wine gravy (gf)
- BRAISED BEEF CHEEK – slow cooked for 8 hours, served with pomme Anna, celeriac puree, roasted roots, sprouts and red wine jus (gf)
- PAN SEARED FILLET OF HAKE – on a king prawn & mussel gnocchi, cooked in a kedgeree cream sauce, finished with parmesan and crispy leeks
- BUTTERNUT SQUASH, APRICOT & KALE ROAST – with roast potatoes, sprouts, carrots, roast parsnips and an onion & garlic jus (gf,v,ve)



DESSERTS

- CHOCOLATE ORANGE BREAD & BUTTER PUDDING – sliced brioche doused with Grand Marnier and marmalade, baked in a rich dark chocolate & orange anglaise, served with vanilla pod custard
- DUO OF CHEESE – Connage Clava brie & white stilton with apricot. Served with fine oatcakes, quince jelly and thyme butter (gf)
- CHRISTMAS PUDDING – warmed Christmas pudding served with brandy custard and mulled berry crème fraiche (gf*)
- LEMON POSSET – zesty lemon posset, topped with blueberry & star anise compote and brandy snap (gf*)

Contact us for
booking terms and
conditions

