

Festive Season

2023



LAICHMORAY
HOTEL

The page is framed by festive illustrations. On the left, there are holly leaves with red berries, a circular ornament with a red lip, and a small white cart on wheels. On the right, there is a white unicorn with a red bow, a branch with holly leaves and berries, and a white dove. The top features a candy cane and various leaves. The bottom left shows a gift box and more holly. The bottom right shows a branch with berries and a white dove.

Parties large or small can enjoy our Festive Fayre throughout December where we have a dining area to suit all. Whether it be a small family meal or a large office party we would be delighted to look after you.

The warm atmosphere at the Laichmoray can be found in every corner of the building.

Impeccably friendly service and stylish interior sets the tone for the dining experience, we are sure you will enjoy.

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Bring a Party to our Party

With great excitement we are happy to welcome Scottish live duo **SAVAGE HAGGIS** to the stage in our Maisondieu Suite , playing alternate nights to our resident DJ **DJ FATWILLY** for our festive party nights

Enjoy our 3 course Dinner menu with entertainment for
£55.00 per person

Friday 1st December
Friday 8th December
Friday 15th December

Entertainment on these dates by:

**SAVAGE
HAGGIS**

Live band with ceilidh

Saturday 2nd December
Saturday 9th December
Saturday 16th December
Friday 22nd December
Saturday 23rd December

Entertainment on these dates by:

**FAT WILLYS
DISCO**

Laichmoray Resident DJ

Deposit

A £25.00 per person deposit is required in order to make a booking. Deposits are non refundable

Pre-Order & Balance

Menu pre-order and the final balance for your party is due 4 weeks prior to your party date. Pre-order forms are provided by the hotel.

Allergens

Please notify us of all guests allergens and intolerances on the pre-order forms provided. All festive allergens can be found on the full brochure on our website.

Doors open:	6:30pm
Dinner served:	from 7pm
Entertainment:	9pm
Last orders :	11:45pm
Carriages:	12am



Festive Dinner Menu



Carrot & Orange Soup (GF)

Served with a warm bread roll and salted butter

Melon & Prawn Cocktail (GF)

Fresh melon & prawns bound in Marie-rose sauce on a bed of lettuce

Haggis Bites

Battered Haggis served with a chilli chutney

Tikka spiced butternut squash tart (vegan)

Tikka flavoured squash & spinach, in a crisp tart. With a mint yogurt dressing

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Roast Breast of Turkey

With oatmeal stuffing, pig in blanket & rich gravy (GF Available)

Cajun Salmon (GF)

Hot fillet of Cajun spiced salmon with a creamy sundried tomato & roast pepper sauce

Vegetable Wellington (Vegan)

Sweet potato and mushroom encased in pastry, served with a cranberry gravy

**All the above meals are served with roast potatoes, mashed potato (excluding vegan),
& seasonal vegetables**

Cold Beef Salad Platter (GF)

Sliced roast topside of beef served with salad leaves, tomato, coleslaw, cheese, red onion, beetroot, pineapple, egg and roast potatoes

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Homemade Christmas Pudding

Filled with vine fruits, brandy & rum served with custard
(Vegan pudding available, served with soya cream) (GF Available)

Cheeseboard Duo (GF Available)

Cranberry Wensleydale & stilton cheeses with apple chutney,
grapes and crackers

Sticky Toffee Profiteroles

Choux profiteroles filled with toffee & date cream, topped with hot toffee sauce

Blood Orange & Raspberry Sorbet (Vegan)

With berries & shortbread

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Tea or Coffee with homemade Scottish tablet

3 Courses £40.00 per person

The Perfect Christmas Gift

Make someone's Christmas extra special! Our vouchers are available up to any value, perfect for a Christmas stocking!

Alternatively, we can make your voucher out for:

Afternoon tea for two,
A special weekend away,
or cocktails in IV30.

We are also happy to post out vouchers on your behalf (+£1.50)

PRIVATE FUNCTIONS

Book one of our private restaurants for your own select party.

From a party of 20 to 100 we can advise which space would be best for you

Select either our Set lunch or evening menu

The following Drinks packages can be added on:

Prosecco on arrival

G&T drink on arrival

A glass of wine with the meal

(Entertainment can be arranged at an additional cost)

In the mood for a Cocktail

Open every Friday and Saturday in December IV30 is the best way to kick start your night or relax after your Dinner Reservation. Enjoy Quality Cocktails, Malts, Wines and Premium Spirits in comfy surroundings

Booking is not required as we run a first come first serve basis.

Fridays 4pm - 12am

Saturdays 2pm - 12am



Festive Lunch Menu

Carrot & Orange Soup (GF)

Served with a warm bread roll and salted butter

Smoked Mackerel (GF)

Hot flaked smoked mackerel served on a beetroot salad

Pork & Duck Pate

A smooth pate mix of shredded duck and pork with apricot chutney

Spicy Cauliflower Tempura (Vegan)

Spicy tempura battered cauliflower bites with mango chutney

Roast Breast of Turkey

With oatmeal stuffing, pig in blanket & rich gravy (GF Available)

Feather blade of Beef (GF)

Sliced feather blade of beef served with a port & redcurrant jus

Home baked Nut Roast (Vegan)

Vegan lentil, mixed nut & mushroom loaf, served with a roast pepper sauce

All the above meals are served with roast potatoes, mashed potato (excluding vegan), brussels sprouts, honey glazed Parsnips & chappit neeps

Cold Spiced Gammon Salad Platter (GF)

Cold sliced gammon marinated in festive spices served with salad leaves, tomato, coleslaw, cheese, red onion, beetroot, pineapple, egg and roast potatoes

Homemade Christmas Pudding

Filled with vine fruits, brandy & rum served with Custard (Vegan pudding available, served with soya cream) (GF Available)

Toffee & Pecan Cheesecake (GF)

Light and fluffy toffee cheesecake topped with Caramelised pecans

Cheeseboard Duo (GF Available)

Cranberry Wensleydale & stilton cheeses with apple chutney, grapes and crackers

Blood Orange & Raspberry Sorbet (Vegan)

With berries and shortbread

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Tea or Coffee with homemade Scottish tablet

3 Courses £35.00 per person

