

The image features a dark blue background with a subtle, embossed pattern of pine needles. Two gold Christmas ornaments, each decorated with intricate white snowflake patterns, hang from thin gold strings. Large, stylized gold snowflakes are scattered throughout the scene, adding to the festive atmosphere.

Festive Celebrations

2024

LAICHMORAY
HOTEL

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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www.laichmorayhotel.co.uk

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Bring a Party to our Party

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

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

Friday 6th December
Friday 13th December
Friday 20th December

Entertainment on these dates by:

**SAVAGE
HAGGIS**

Live band with ceilidh

Saturday 7th December
Saturday 14th December
Saturday 21st 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.

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

Festive Dinner Menu

Lentil & tomato soup VE. GF.

Served with a warm bread roll

Breaded brie bites V.

With chilli jam

Beetroot cured salmon

With sourdough bread & horseradish

Spicy sweet potato cake VE. GF.

With a tomato salsa

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Turkey

With oatmeal stuffing, pig in blanket & rich gravy.

GF. Available

Beef Olive

Stuffed with white pudding, served with a rich beef gravy.

All the above meals are served with roast potatoes, mashed potato, brussels sprouts, honey glazed parsnips & chappit neeps.

Winter vegetable Risotto VE. GF.

(butternut squash, kale, mushroom & pomegranate)

Cold Larder Platter GF.

Prawn Marie-rose served with salad leaves, tomato, coleslaw, cheese, red onion, beetroot, pineapple, egg & roast potatoes.

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Christmas pudding

Filled with vine fruits, brandy & rum served with custard

VE. Available with soya cream / GF. Available

Gingerbread and lime cheesecake

Drizzled with ginger syrup

Chocolate Terrine

With a mulled berry coulis

Blood orange & raspberry sorbet VE.

With berries & shortbread

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After dinner tea or coffee

3 courses £45.00 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

Lentil & tomato soup VE. GF.

Served with a warm bread roll

Traditional prawn cocktail GF.

Prawns bound in Marie-rose sauce served on lettuce & tomato

Broccoli fritters VE.

Battered broccoli florets with spicy sriracha mayonnaise

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Turkey

With oatmeal stuffing, pig in blanket & rich gravy.

GF. Available

Pork Loin

Black pudding and apple stuffed pork loin, with a creamy wholegrain mustard sauce.

Vegetable wellington VE.

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

All the above meals are served with roast potatoes,
mashed potato, brussels sprouts, honey glazed parsnips & chappit neeps.

Cold Larder Platter GF.

Smoked salmon served with salad leaves, tomato, coleslaw, cheese,
red onion, beetroot, pineapple, egg & roast potatoes.

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Christmas pudding

Filled with vine fruits, brandy & rum served with custard

VE. Available with soya cream

GF. Available

Gingerbread and lime cheesecake

Drizzled with ginger syrup

Chocolate Terrine

With a mulled berry coulis

Blood Orange & raspberry sorbet VE.

With berries & shortbread

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After dinner tea or coffee

3 Courses £38.00 per person