



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.

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)



Sweet Potato, Coconut & Chilli Soup GF. VE.

Served with a warm bread roll

Prawn Cocktail GF.

Prawns coated in Marie-rose sauce on a bed of lettuce & tomato

Wild Boar Pate GFOR. A coarse blend of wild boar pate and plums with oatcakes

Pesto Arancini VE.

Crispy pesto & mozzarella arancini, with a red pepper salsa

≈≈≈≈≈≈ **Turkey** GFOR.

With oatmeal stuffing, pig in blanket & rich gravy

Beef Featherblade GFOR.

Served with a rich peppercorn sauce

Vegan Haggis Wellington VE. Served with a vegan peppercorn sauce

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

Christmas Pudding GFOR. VEOR.

Filled with vine fruits, brandy & rum served with custard

Key Lime Cheesecake GF. Topped with meringue

Chocolate Delice GF. Raspberry & white chocolate set dessert with a pistachio sponge base

Blood orange & raspberry sorbet VE.

With berries & shortbread

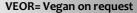
After dinner tea or coffee

3 courses £45.00 per person

GF=Gluten Free

GFOR= Gluten free on request

V.E= Vegan VEOR= \





Enjoy our 3 course dinner menu with entertainment for

£58.00 per person



Friday 12th December Saturday 13th December

Friday 19th December Saturday 20th December

Deposit

A £20.00 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.



Live band with ceilidh

Doors open:6:30pmDinner served:from 7pmEntertainment:9pmLast orders :11:45pmCarriages:12am

<u>llergens</u>

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.



Sweet Potato, Coconut & Chilli Soup GF. VE.

Served with a warm bread roll

Smoked Salmon Roulade GF. Blended smoked salmon & cream cheese

Bang-Bang Cauliflower VE.

Crispy cauliflower florets with chipotle sauce

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# Turkey GFOR.

With oatmeal stuffing, pig in blanket & rich gravy. served with roast potatoes, mashed potato, brussels sprouts, honey glazed parsnips & chappit neeps

# Salmon Hollandaise GF.

Seared supreme of salmon, served with new potatoes, Vegetable medley & hollandaise sauce

# Quorn Noodle Stir-fry VE.

Mixed vegetables, Quorn& a sweet chilli sticky ginger sauce mixed through noodles

# Cold Larder Platter GF.

Home baked gammon served with salad leaves, tomato, coleslaw, cheese, red onion, beetroot, pineapple, egg & roast potatoes

# Christmas pudding GFOR. VEOR.

Filled with vine fruits, brandy & rum served with custard

**Key lime cheesecake** GF. Topped with meringue

**Chocolate Delice** GF. Raspberry & white chocolate dessert with a pistachio sponge base

# Blood orange & raspberry sorbet VE.

With berries & shortbread

# After dinner tea or coffee

# 3 courses £40.00 per person

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V.E= Vegan VEOR= Vegan on request



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Enjoy the festive season and celebrate stress-free when you choose to stay overnight at the Laichmoray Hotel. With room rates from £90.00 You can travel in comfort with a good night's sleep just 30 seconds away.



In the mood for a Coditail

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 comfortable surroundings.

> Fridays 4pm - 12am Saturdays 2pm - 12am

To Book: 01343 540045 enquiries@laichmorayhotel.co.uk

www.laichmorayhotel.co.uk