MERRY
Christmas
2026
LAICHMORAY
HOTEL

Celebrate
WITH US

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

Gift unforgettable experiences this Christmas.

Afternoon Tea for Two

A Special Weekend Away

Cocktails in IV30

Any value available

We are happy to post vouchers directly to the recipient (+£3.50).

FESTIVE MENU

Roasted Winter Root Vegetable Soup (VE & GF)
Finished with herb oil

Chicken Liver Parfait
Smooth chicken liver parfait with spiced cranberry chutney and Scottish oatcakes.

Beetroot & Goat's Cheese Salad (GF)
Roasted beetroot, creamy crumbled goat's cheese, pickled shallots, candied walnuts, and mixed leaves, finished with a balsamic reduction

Butterbean Cassoulet (VE)
Slow-cooked butterbean cassoulet with roast tomato, smoked paprika and rosemary sauce, served on toasted sourdough.

Roast Breast of Turkey (GFOR)
With oatmeal stuffing, pig in blanket & rich gravy
Served with roast potatoes, mashed potatoes, Brussels sprouts, honeyed parsnips & chappit neeps

Feather-blade of Beef (GFOR)
Slow-braised, with a rich thyme & red wine jus.
Served with roast potatoes, mashed potatoes, honeyed parsnips & glazed carrots

Vegan Haggis Wellington (VE)
Vegan haggis wrapped in golden puff pastry and served with a rich thyme and red wine jus.
Served with roast potatoes, Brussels sprouts, parsnips & chappit neeps

Prawn Marie-Rose Salad (GF)
Served with salad leaves, tomato, coleslaw, cheese, red onion, beetroot, pineapple, egg and roast potatoes

Homemade Christmas Pudding (V) (VEOR) (GFOR)
Filled with vine fruits, brandy & rum served with Custard

Toffee Apple Cheesecake (V)
Smooth vanilla cheesecake with cinnamon glazed apples, toffee sauce & crumble topping

Chocolate Orange Tart (V)
Dark chocolate and orange ganache tart in a crisp all-butter pastry case.
Served with orange Chantilly cream.

Poached Pear (VE) (GF)
Mulled wine poached pear, with honeycomb ice cream

Tea or Coffee with after dinner mints

LUNCH £40 | DINNER £46

£20.00 per person deposit required on booking for tables over 10.

GF = GLUTEN FREE GFOR = GLUTEN FREE ON REQUEST V = VEGETARIAN VE = VEGAN VEOR = VEGAN ON REQUEST

Bring a Party to Our Party

Enjoy our 3 course dinner menu with entertainment for

£60.00

PER PERSON

ENTERTAINMENT

Savage Haggis

Live band
with ceilidh

DATES

Friday 4th December

Saturday 5th December

Friday 11th December

Saturday 12th December

Saturday 19th December

TIMINGS

Doors open: **6:30pm**

Dinner served: from **7pm**

Entertainment: **9pm**

Last orders: **11:45pm**

Carriages: **12am**

Deposit

A **£30.00** per person deposit is required to secure your 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.

FESTIVE *Staycations*

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 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 comfortable surroundings.

Fridays 4pm - 12am
Saturdays 4pm - 12am

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