

## DISCO PARTY NIGHTS

For something a bit special why not bring your friends or colleagues to one of our Festive Party nights? We can arrange this for any evening in December, simply contact us for details. We can cater for up to 60 people.

Arrive from 7.00pm and sit down to a luxury 3 course dinner between 7.30 and 8pm, followed by dancing till late! Guests will choose from our Christmas Dinner menu and enjoy the rest of the evening partying to a variety of tunes provided by our resident DJ.

Festive party nights for smaller groups available on the following nights

6th, 7th, 14th, 20th and 21st DECEMBER

£44.50 per person including ½ bottle of wine. Other dates are available by arrangement, please call to book.

## ACCOMMODATION

From £42.50 per person per night based on

2 people sharing a twin or double room and includes Full Scottish Breakfast and VAT.

Single occupancy available from £59.50 per person inclusive of Full Scottish breakfast and VAT.

Offer is subject to availability and can only be used in conjunction with a Christmas event booked at the hotel.

The hotel is available throughout the year for Meetings, Events, Weddings, Private dining and celebrations.

## REGULAR OFFERS

### FIZZ SUNDAY LUNCH

Join us for our Sunday lunch menu and enjoy a glass of Fizz to start. Chef selects a menu each week.

2 courses for £17.95

3 courses for £22.95



### STEAK SUNDAY

End the weekend on a high with our Steak Sunday offer.

Enjoy a delicious ribeye steak served with hand-cut chips, confit tomato, mushroom, chefs sauce and glass of wine.

Available for Lunch or Dinner.



## MAKING A BOOKING

A £10.00 Per Person non refundable deposit is required for bookings of 6 or more people and for all bookings on Christmas day. Full payment is required 10 days prior to your booking date and a pre-order for tables of 8 or more 5 days prior. All deposit payments are not transferable for other goods and services in the restaurant. We reserve the right to cancel an event, in which case an alternative date will be offered or a full refund given.



## PARKLANDS HOTEL

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# Parklands

Boutique Hotel and Dining

## Festive Menus

2019



# WELCOME TO PARKLANDS

Parklands offers great food and service throughout the year in 2 restaurants, during the festive period we provide Festive menus in the restaurant and private dining and continue to offer No.1 The Bank bistro menu alongside this 7 days a week. You can choose a party night, enjoy private dining with a group of friends and colleagues or simply join us in the bistro for lunch or dinner.

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## CHRISTMAS DAY

Wednesday 25TH DECEMBER

Christmas Day is a busy day at Parklands, and with many people returning year after year space is limited. Menus are available on request, please contact us if you wish to reserve a table.

£77.50 per adult including a glass of champagne,  
Under 18's £69.50 and £35.00 for under 12's.

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## PRIVATE DINING

Our private dining is always popular and it is best to book well in advance. We can provide private dining for groups of 12 people up to groups of 42 people. Please call for further details. Book early to avoid disappointment.

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## GIFT VOUCHERS

Gift vouchers are available to purchase online at [www.theparklandshotel.com](http://www.theparklandshotel.com) for the ideal Christmas present.

# PRE-CHRISTMAS LUNCH

SCOTTISH SMOKED SALMON  
Poached beetroot & horseradish whip, citrus pancakes

ROASTED RED PEPPER & TOMATO SOUP  
Parmesan croutons

CHICKEN LIVER PARFAIT  
Spiced plum chutney, gingerbread

WILD MUSHROOM RISOTTO  
Truffle, shaved parmesan



TRADITIONALLY GARNISHED TURKEY  
Festive trimmings

BRAISED BEEF & ALE STEW  
Thyme scented puff pastry, creamy mash potato & glazed carrots

PAN ROASTED HAKE FILLET  
Herb crushed potatoes, cauliflower gratin

FRESH LASAGNA WITH FETA CHEESE & BLACK OLIVES  
Roasted peppers, aubergine, courgettes & rocket pesto



AYRSHIRE CHEDDAR & ROQUEFORT  
Perthshire oatcakes, grapes, chutney

STEAMED CHRISTMAS PUDDING  
Stewed winter fruits & brandy custard

CHOCOLATE ORANGE CHEESECAKE  
Salted hazelnuts & Mandarin ice cream

STICKY TOFFEE PUDDING  
Butterscotch sauce & vanilla ice cream



# PRE-CHRISTMAS DINNER

SMOKED PIGEON TERRINE  
Carrot puree & redcurrant chutney

SMOKED SALMON ROULADE  
Baby caper salsa, pepper crostini's

ROAST PARSNIP SOUP  
Malted apple, vegetable crisps

CHICKEN LIVER PARFAIT  
Spiced plum chutney, toasted gingerbread

TWICE BAKED GOATS CHEESE SOUFFLE  
Pickled shallots, salad and apple and walnut dressing



TRADITIONALLY GARNISHED TURKEY  
Festive trimmings

SCOTTISH SIRLOIN OF BEEF  
Roasted root vegetables, Yorkshire pudding & red wine sauce

PAN FRIED HERB CRUSTED COD  
Buttered greens, crushed herb potatoes

FRESH LASAGNA WITH FETA CHEESE & BLACK OLIVES  
Roasted peppers, aubergine, courgettes & rocket pesto

SLOW ROAST CARNOUSTIE PORK BELLY  
Parsnip & red cabbage, Aaron mustard jus



SELECTION OF SCOTTISH CHEESES  
Perthshire oatcakes, quince & celery

STEAMED CHRISTMAS PUDDING  
Warm winter fruits, brandy butter & ice cream

CHOCOLATE ORANGE CHEESECAKE  
Mandarin ice cream

STICKY TOFFEE PUDDING  
Butterscotch sauce & vanilla ice cream

ISLE OF ARRAN STRAWBERRY, CHOCOLATE & VANILLA ICE  
CREAM

Homemade shortbread

