



Traditional Christmas Party Nights

Step into traditional Christmas party and celebrate with us. Festive party nights start with a festive 3 course meal followed by classic and festive tunes from our DJ!

£60 per person.

Drinks and accommodation packages are also available



Festive Lunch & Early Evening

Take a break from Christmas shopping and enjoy a 2 or 3 course meal with friends or family. (Until 6pm)

£24.50/ £28 (Sunday–Thursday)

£28 /£32.50 (Friday/Saturday)

(Also applicable to Vegan Menu)



Bespoke Celebrations

We can assist you in designing your own festive night out, with a range of menus, and accommodation packages, guaranteed to leave you full of Christmas cheer!



How To Book Now

E-mail us at info@redcliffe-hotel.co.uk

Call us on **01463 232767**

Or visit redcliffe-hotel.co.uk

Christmas Party Night Menu

Starters

Classic Minestrone Soup with Herb Croutons & Fresh Warm Roll (DF)

Ham Hock, Pickled Carrot and Grain Mustard Terrine with piccalilli and toasted Malt Loaf (DF)

Chicken Liver Parfait with Toasted Brioche and Caramelised Onion Chutney (GF)

Smoked Duck Breast with Avocado, Mango and Cashew Nut Salad (DF/GF)

Wild Mushroom and Leek Risotto, topped with a Parmesan Crisp

King Prawn and Crab Meat Cocktail (GF)

Main Courses

Traditional Roast Turkey with all the Trimmings (GF)

Fillet of Scottish Beef, Dauphinoise Potatoes, Root Vegetables, Banana Shallots with a Rich Port Jus (DF)

Pork Tomahawk with Pancetta and Savoy Cabbage, Roast Potatoes and Apple Cider Cream Sauce (GF)

Fillet of Cod, set in a Clam Chowder with Baby Corn and grilled Asparagus (GF)

Sirloin of Scottish Beef, or Vegetable Stroganoff with Basmati Rice (GF)

Spinach, Cherry Tomato and Feta Cheese Tart with Broccoli and Edamame Beans, Tomato Chutney and Sweet Potato Chips.

Mushroom Ravioli with a Peppercorn Cream Sauce, Balsamic Glaze, Sugardrop Tomatoes and a Parmesan Crisp.

Desserts

Traditional Xmas Pudding with Brandy Crème Anglaise (DF option)

Raspberry Cranachan

Lemon Tart with Passionfruit Sorbet (GF/DF)

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

Selection of Ice Creams

Local Cheese board Selection with Crackers and Caramelised Onion Chatney (GF option)

Pre-Christmas Lunch / Early Evening Menu

Starters

Spiced Parsnip and Apple Soup served with a Warm Baked Roll (GF/DF)

Tempura Prawn with a Citrus and Orange Mayonnaise

Wild Mushroom and Leek Risotto with a Parmesan Crisp (GF)

Trio of Pudding (Black, White and Haggis) with a warm tomato Chutney (GF)

Smooth Chicken Liver Parfait, Toasted Brioche and Caramelised Onion Chutney (GF option)

Main Courses

Traditional Roast Turkey with all the Trimmings (GF)

Vegetable Wellington, Parmentier Potatoes, Roasted Carrots & Parsnips, Rick Port Jus (DF)

Baked Fillet of Salmon with Spring Onion Potato Cake and Lemon Caper Cream Sauce (GF)

Sirloin of Beef or Vegetable Stroganoff with Basmati Rice

Mozzarella Stuffed Chicken Breast with Peperonata Sauce and Mashed Potato (GF)

Fillet of Haddock with Garden Peas and Chunky Chips (DF)

Redcliffe Beef Burger with Cheddar, Caramelised Onion and Tomato Relish

*Mushroom Ravioli, with a Peppercorn Cream Sauce, Balsamic Glaze, Sugardrop Tomatoes
and a Parmesan Crisp*

Desserts

Traditional Xmas Pudding with Brandy Crème Anglaise (DF option)

Raspberry Cranachan

Lemon Tart with Passionfruit Sorbet (DF option)

Sticky Toffee Pudding with Vanilla Ice Cream

Selection of Ice Creams

Dinner Menu

Starters

Spiced Parsnip and Apple Soup served with a Warm Baked Roll (GF/DF) £6.95

Minestrone Soup (GF) £6.95

Wild Mushroom and Leek Risotto with Parmesan Crisp (GF) £8.95

Smoked Chicken Breast and Avocado, Mango and Cashew Nut Salad (DF/GF) £8.95

Smooth Chicken Liver Parfait, Toasted Brioche and Caramelised Onion Chutney (GF option) £7.95

Trio of Pudding (Black, White and Haggis) with a warm tomato Chutney (GF) £8.95

Ham Hock, Pickled Carrot and Grain Mustard Terrine with piccalilli and toasted Malt Loaf (DF) £8.95

Tempura King Prawns with Citrus and Orange Mayonnaise £8.95

Main Courses

Traditional Roast Turkey with all the Trimmings (GF) £18.95

Fillet of Scottish Beef, Dauphinoise Potatoes, Root Vegetables, Banana Shallots with a Port and Red Wine Jus (GF) £29.95

Vegetable Wellington, Parmentier Potatoes, Roasted Carrots & Parsnips, Rich Port Jus (DF) £18.95

Pork Tomahawk with Pancetta and Savoy Cabbage, Roast Potatoes and Apple Cider Cream Sauce (GF) £21.95

Baked Fillet of Salmon with Spring Onion Potato Cake, Lemon and Capers Cream Sauce (GF) £18.95

Fillet of Cod, set in a Clam Chowder with Baby Corn and grilled Asparagus (GF)

Vegetable Stroganoff with Basmati Rice (GF) £17.95 (Add sirloin of beef £6.00)

Mozzarella Stuffed Chicken Breast with Peperonata Sauce and Mashed Potato (GF) £18.95

Spinach, Cherry Tomato & Feta Cheese Tart, Broccoli and Edamame Beans, Tomato Chutney, Sweet Potato Chips. £17.95

Mushroom Ravioli with a Peppercorn Cream Sauce, Balsamic Glaze, Sugardrop Tomatoes and a Parmesan Crisp £15.95

Fillet of Haddock with Garden Peas and Chunky Chips (DF) £15.95

Redcliffe Beef Burger with Cheddar, Caramelised Onion and Tomato Relish £15.95

Desserts

Traditional Xmas Pudding with Brandy Crème Anglaise (DF option) £8.95

Lemon Tart with Passionfruit Sorbet (DF option) £8.95

Sticky Toffee Pudding with Vanilla Ice Cream £8.95

Raspberry Cranachan £8.95

Local Cheese board Selection with Crackers and Caramelised Onion Chutney (GF) £11.95

Vegan Menu

Starters

Spiced Parsnip and Apple Soup served with a Warm Baked Roll (GF/DF) £6.95

Beetroot Falafel and Beetroot Chutney £7.95

Hummus with Oatcakes £6.95

Main Courses

Vegetable Wellington, Parmentier Potatoes, Roasted Carrots & Parsnips, Rich Port Jus (DF) £18.95

*Wild Mushroom and Leek Risotto with Vegan Parmesan Cheese
(GF) £18.95*

Quinoa, Apricot and Avocado Salad with Fennel and an Orange Dressing £17.95

Desserts

Vegan Jaffa Cake with Vegan Vanilla Ice Cream £8.95

Lemon Vegan Tart with Passionfruit Sorbet (GF) £8.95

Vegan Xmas Pudding with Dairy Free Custard £8.95

The Details

We will be hosting Christmas party nights on the 06th/07th/13th/14th/20th/21st of December.

Arrival time on party nights will be from 7pm with starters being served at 7:30pm. Music from 9:30pm and carriages at 1:00am

Party night menu available outwith party nights upon request as a 3 course set menu for select dates. (£50 per person)

Most dishes can be altered to suit dietary requirements.

PLEASE advise of food intolerances at time of ordering.

Pre-orders are required for all bookings on party nights, and any other group bookings of 6 or more.

Single rooms available for £70 per night and doubles available for £90

*Includes breakfast, parking and Wi-Fi – subject to availability.

All meal bookings in December over 6 guests will be required to pay a non-refundable deposit of £10 per person, at time of booking. These bookings will incur an automatic 10% service charge.

All party night groups will require to pay a non-refundable deposit of £25 per person, at time of booking. Payment in full must be made one week before the event. These bookings will incur an automatic 10% service charge.