
CELEBRATE
CHRISTMAS
& NEW YEAR
— 2016 —

POPINJAY
HOTEL & SPA





BRING YOUR PARTY

Join the festive fun and celebrate at our Christmas Party Nights or our hilarious Comedy Christmas Party nights in December. Enjoy a delicious 3 course dinner with coffee and chocolates, followed by party games to kick start your evening and music by Roadrunner Disco until the early hours.

MENU

Roast tomato and red lentil soup with smoked paprika croutons
Goats cheese and mushroom tartelette with balsamic glaze
Chicken and duck liver parfait flavoured with Drambuie with rough oatcakes

Traditional turkey with seasonal trimmings and turkey jus
Slow braised Scotch beef with roasted root vegetables, rich redwine demi glace
Vegetable and egg pasta linguini in a sauce verde

White chocolate cheesecake, chocolate brittle and caramel sauce
Rich Christmas pudding with a brandy sauce Anglaise
Selection of Scottish and Continental cheeses with grapes, chutney and biscuits

Freshly brewed tea or Coffee and chocolates

ARRIVAL FROM 7.00 PM, DINNER AT 7.30PM AND FINISH AT 1.00AM
DISCOUNTED ACCOMMODATION RATES AVAILABLE

COMEDY NIGHTS

£32.50^{PP}

Friday 9th and
16th Dec

PARTY NIGHTS

£29.95^{pp}

Friday 2nd Dec

£37.50^{pp}

Saturday 3rd,
10th, 17th Dec

TO OUR PARTY!

Add some sparkle to your January by joining our Comedy Night in the New Year. Enjoy a sumptuous 3 course meal with coffee and chocolates, followed by fantastic entertainment and music from our resident DJ who will keep your dancing shoes busy!

MENU

Roast tomato and red lentil soup with smoked paprika croutons
Goats cheese and mushroom tartelette with balsamic glaze
Chicken and duck liver parfait flavoured with Drambuie with rough oatcakes

Pan seared chicken breast, green pepper corn cafeau lait
Slow braised Scotch beef with roasted root vegetables, rich red wine demi glace
Vegetable and egg pasta linguini in a sauce verde

White chocolate cheesecake, chocolate brittle and berry coulis
Sticky toffee pudding with butterscotch sauce
Chef's selection of Scottish and Continental cheeses with grapes, chutney and biscuits

Freshly brewed tea and coffee and chocolates

ARRIVAL FROM 7.00 PM, DINNER AT 7.30PM AND FINISH AT 1.00AM
DISCOUNTED ACCOMMODATION RATES AVAILABLE



Comedy
party night
with the amazing
Carrie Jones
28th January 2017
£24.95 pp



FESTIVE LUNCH

Enjoy a delicious pre-Christmas festive lunch with family or friends in our Dalself restaurant or bistro, available for groups of 2 to 40.

MENU

Hearty soup of the day with croutons
Smoked Westcoast seafood pate served with capers and shallots
Chicken liver parfait with a redcurrant and orange compote with oatcakes
Rosette of melon with a mulled berry compote

Traditional turkey with all the seasonal trimmings and roasting jus
Slow braised beef with grilled shallots and root vegetables
Salmon in a citrus beurre blanc
Vegetable and egg pasta linguini in a sauce verde

Chocolate torte with Chantilly cream and raspberry coulis
Traditional rich Christmas pudding with brandy sauce Anglaise
Citrus fruit and mascarpone cheesecake
Raspberry Cranachan with butter shortbread

Freshly brewed tea or coffee with mince pies

AVAILABLE FROM 12.00AM UNTIL 17.00PM.
INCLUDES QUALITY CHRISTMAS CRACKERS

AVAILABLE
1ST-24TH DECEMBER

£11.25^{PP}

2 Courses

£14.95^{PP}

3 Courses

FESTIVE DINNER

Enjoy a delicious pre-Christmas festive dinner with family or friends in our Dalsell restaurant or bistro, available for groups of 2 to 40

MENU

Hearty soup of the day with croutons
Smoked Westcoast seafood pate served with capers and shallots
Chicken liver parfait with a redcurrant and orange compote and oatcakes
Mushroom crostini glazed with mozzarella
Rosette of melon with a mulledberry compote

Traditional turkey with all the seasonal trimmings and roasting jus
Grilled prime sirloin steak with a green peppercorn sauce
Pan seared cajun salmon in saffron beurre blanc
Tempura of chicken fillet with a sweet chilli dip and teriyakii sauce
Vegetable and egg pasta linguini in a sauce verde
All served with steamed sprouts, honey glazed carrots and potatoes

Chocolate torte with Chantilly cream and raspberry coulis
Traditional rich Christmas pudding with brandy sauce Anglaise
Citrus fruit and mascarpone cheesecake
Raspberry Cranachan with butter shortbread
Chefs selection of Scottish and Continental cheeses, grapes, chutney and biscuits

Freshly brewed tea or coffee with mince pies

AVAILABLE FROM 17.00AM UNTIL 21.00PM. INCLUDES QUALITY CHRISTMAS CRACKERS

AVAILABLE
1ST-23RD DECEMBER

£18.95^{PP}

2 Courses

£20.95^{PP}

3 Courses



CHRISTMAS DAY GOURMET LUNCH

Enjoy your delicious 4 course meal in our Dalsef Restaurant and bistro, with a visit from Santa for the children, tasteful decorations and quality crackers. Special children`s menu available.

MENU

Tian of Oak Smoked Salmon with pickled cucumber and caraway salad
Pressed duck liver and field and forest mushroom terrine with aged balsamic and red onion marmalade

Crostini with roasted Mediterranean vegetables and buffalo mozzarella
Rosette of melon, coconut syrup and exotic fruits

Traditional roast turkey chestnut stuffing, chipolatas, cranberry and rosemary jus
Roasted monkfish tail, with a lobster and shellfish bisque
Polenta and mushroom tower, roasted cherry tomatoes and wilted rockette
Seared medallions of prime fillet of beef with a mini haggis bridie, bashed neeps and tatties and a Glengoyne whisky sauce

Luxury Christmas pudding, brandy sauce
Iced Chranachan parfait with buttershort bread and mulled berries
Steamed Belgian chocolate pudding with butter scotch sauce
Scottish cheese platter with plum chutney, Arran oatcakes

Freshly brewed tea and coffee and tablet

ADULTS **£65.00**

CHILD **£20.00**

under 14

RESERVATIONS

BETWEEN 12.30-15.00

CHRISTMAS DAY FAMILY CARVERY

Enjoy your delicious carvery buffet meal in our Rosebank suite, with a visit from Santa for the children, tasteful decorations and quality crackers. Special children's buffet items available.

STARTERS BUFFET

Sample from a wide selection of finest smoked and marinated West coast seafood, cured and smoked meats, fruit, pâté and a extensive selection of delicious salads.

MAIN COURSE BUFFET

Freshly carved traditional roast turkey breast
with stuffing, chipolatas, cranberry sauce and roasting jus

Roast prime Scottish beef

Shetland salmon and spinach Wellington


Wild mushroom and baby leeks in a filo parcel

All served with a wide selection of vegetables and potatoes, including buttered sprouts, honey glazed carrots, braised red cabbage, chestnuts, roast potatoes, spring onion mash

DESSERT BUFFET

Enjoy a mouth-watering selection of delicious cakes, gateaux, tartelettes meringues, fresh fruit, cream and coulis and not to forget and traditional rich Christmas pudding with brandy sauce

Tea, coffee and mince pies



ADULTS **£57.50**
CHILD **£20.00**
under 14

RESERVATIONS
BETWEEN 12.30-15.00



BOXING DAY CARVERY LUNCH

Enjoy our delicious carvery Boxing Day buffet in our Rosebank suite, with tasteful decorations and quality crackers. Special children's buffet items available.

STARTERS ORDERED FROM THE KITCHEN

- Ayrshire ham and lentil broth
- West coast seafood platter with dill mayonnaise
- Rosette of melon with citrus sorbet
- Chicken liver pâté with red onion marmalade

FROM THE CARVERY

- Freshly carved traditional roast turkey breast with stuffing, chipolatas, cranberry sauce and roasting jus
- Roast prime Scottish beef
- Shetland salmon and spinach Wellington
- Wild mushroom and baby leeks in a filo parcel

All served with a wide selection of vegetables and potatoes, including buttered sprouts, honey glazed carrots, braised red cabbage, chestnuts, roast potatoes, spring onion mash

DESSERT BUFFET

Enjoy a mouth-watering selection of delicious cakes, gateaux, tartelettes, meringues, fresh fruit, cream and coulis not forget the traditional rich Christmas pudding with brandy sauce

Tea, coffee and mince pies

£19.95^{PP}

2 Courses

£24.95^{PP}

3 Courses

SENIOR FESTIVE LUNCH DANCE

Join the festive joy and celebrations at one of our senior festive lunch dances. Enjoy mulled wine on arrival, a delicious 3 course meal with tea or coffee and mince pies and entertainment by our resident band.

MENU


Ayrshire ham and lentil broth finished with garden herbs
Chicken liver pâté served with red onion marmalade
Smoked seafood terrine with oat cakes and dill crème fraîche

Traditionally prepared roast turkey with all the trimmings
Tender braised beef in rich red wine and shallot sauce
Grilled Shetland salmon with lime and coriander butter sauce
All served with steamed sprouts, caramelized carrots and roast potatoes

Rich Christmas pudding with brandy sauce
Chocolate torte with a Chantilly cream
Raspberry cranachan with butter shortbread

Tea and coffee and mince pies

ARRIVAL 11.30 FOR A 12.00 LUNCH
ENTERTAINMENT UNTIL 16.00



7th and 14th
December 2016

£18.50_{PP}



HOGMANAY FESTIVE BREAK

Here at the Popinjay Hotel and Spa we will ensure you will have a totally relaxing and enjoyable stay with us in Rosebank.

The conservation village is centrally located in the Clyde valley with all the tourist attractions only a short drive away.

Enjoy our delicious, freshly prepared food, starting with afternoon tea on arrival, full Scottish breakfast every morning and dinner each night including our hogmanay Gala Dinner

Your entertainment throughout your stay will range from the amazing Lisa Lee female vocalist on your first night, a traditional Hogmanay Gala Dance with piper and on your final night a candlelightdinner in the Dalsef restaurant and a pianist in the hotel lounge

Throughout your stay you may take full advantage of our health and leisure club with 14m pool, spa bath and sauna. or why not pre-book a relaxing massage or beauty treatment for you or your loved one with our beauticians.

3 NIGHTS ARRIVING ON 30TH DECEMBER 2015
DEPARTING ON 2ND JANUARY 2016

£245_{PP}
in a standard room

£295_{PP}
in a superior room

£345_{PP}
in a suite

Based on two If sharing a twin or double room

HOGMANAY GALA CEILIDH DINNER DANCE

Enjoy drinks and canapes' on arrival, before being piped to our Rosebank suite. Enjoy a delicious 5 course meal followed by entertainment by our band who will be sure to get your feet moving! Celebrate the bells and first footing with us and dance to the early hours with our resident DJ.

MENU

Assiette of delicessen to include, smoked Shetland Salmon and king prawns coronette, home soused venison haunch with a cumberland sauce and mini goats cheese bruchetta

Butter nut squash soup witht coriander snippets

Roast fillet of Scotch Beef, fondant potatoes, bashed root vegetables and a redwine shallotte glaze
Grilled fillet of Seabass on a seafood risotto with Parmesan tuille
Potato and wild mushroom galette with creamed winter vegetable casserole

Trio of desserts, Jaffa cake ice cream in almond biscuit, raspberry Cranachan pavlova and mini stickytoffeepudding
Selection of Scottish cheeses with a whisky and plum chutney

Coffee, tea and petit fours

ARRIVAL FROM 7.00PM FOR CANAPÉS, DINNER AT 8.00PM
AND FINISH AT 2.00AM, SUBJECT TO LICENCE



NEW YEAR'S EVE

£72.50PP

ACCOMMODATION RATES

DISCOUNTED BED AND BREAKFAST
RATES TO STAY OVER ON OUR PARTY NIGHT DATES
2nd, 3rd, 9th and 16th Dec 2016 and the 28th January 2017

£30.00 PER PERSON

Based on 2 sharing a twin or double room.

10th and 17th December 2016

£37.50 per person sharing a twin or double

Single supplement £20.00.

BEAT THE WINTER BLUES

Enjoy one of our pamper breaks, inclusive of dinner
bed and breakfast for two sharing a twin or double
room and receive a discount of £10.00 per person against
selected pre-booked one hour treatments in the Spa.

MIDWEEK PAMPER BREAK
£99.00 PER COUPLE PER NIGHT

WEEKEND PAMPER BREAK
£119.00 PER COUPLE PER NIGHT

Valid from 1st November 2016 until 31st March 2017. Excluding 23rd-26th and 30th Dec-1st January 2017 and the 13th-14th February 2017.

BOOK NOW

TO MAKE A BOOKING PLEASE CONTACT OUR EVENTS OFFICE
01555 860441 OR EMAIL RECEPTION@POPINJAYHOTEL.COM



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