

CHRISTMAS PACKAGE 2007

Arrive Mon 24 Dec - Depart Thu 27 Dec

Dinner Bed and Breakfast for £225 per person

based on two people sharing a room

(£20 supplement applies for single occupancy)

A non-refundable deposit of £50.00 pp is required.

Children's Rates available upon request.

Monday 24th December 2007 - CHRISTMAS EVE

On arrival, feel free to relax and enjoy a drink in front of one of our log fires or have a leisurely stroll into Newton Stewart. In the evening, we will be hosting a pre-dinner drinks party, where mulled wine and canapés will be served. This will be accompanied by carol singers and a pianist to get you into the Christmas spirit! A three course meal will then be served in our Garden Restaurant, followed by a Highland Dancing display to finish the evening.

Tuesday 25th December 2007 - CHRISTMAS DAY

Has Santa been good to you? A traditional Scottish breakfast will start the day, washed down with a glass of bucks fizz. Should you wish to attend morning mass, we will be glad to point you in the right direction. The morning can then be spent at your leisure before our Christmas lunch feast! Please book a table with us at Reception. You can then enjoy a lazy afternoon and if you still have room, a light buffet will be served in the evening.

Wednesday 26th December 2007 - BOXING DAY

Another hearty Scottish breakfast will be served today, after which you will have the chance to relax or work off your Christmas lunch by taking advantage of some of our beautiful countryside. A three course meal in our Garden Restaurant will conclude the evening. Please note that there will be a private function in the Brasserie in the evening, but the Bar is open as usual.

Thursday 27th December 2007

A farewell breakfast will start the day, before we send you on your way with our best wishes for the year to come. We hope you have a safe journey home and we would love to see you back for Christmas 2008!

CHRISTMAS LUNCH MENU



Fan of Galia Melon
topped with a refreshing fruit sorbet (V)

Terrine of Confited Duck Leg
with a celeriac remoulade and marinated orange segments

Homemade Lentil Soup
With a warm roll (V)

Rosettes of Locally Smoked Salmon
accompanied by pickled cucumber



Traditional Roast Turkey
sage and onion stuffing, chipolatas and all the trimmings

Pan Fried Fillet of Salmon
laid over a saffron and thyme risotto

Prime roast of Galloway Beef
with roast potatoes, root vegetables and horseradish sauce



Seasonal Vegetable Risotto
topped with parmesan shavings (V)



Traditional Christmas Pudding
with brandy sauce

Steamed chocolate pudding
With a rich chocolate sauce

Trio of ice cream
served with a chocolate flake

Selection of luxury Scottish and French cheeses
served with oatcakes, grapes and homemade chutney

Tea or Coffee with mince pies

