



REDSTONES

HOTEL · RESTAURANT · WINE BAR

FESTIVE CELEBRATIONS



CHRISTMAS & HOGMANAY 2011

8-10 Glasgow Road, Uddingston, Glasgow G71 7AS
01698 813 774 info@redstoneshotel.com
www.redstoneshotel.com



REDSTONES

HOTEL · RESTAURANT · WINE BAR

The management would like to wish you a very Merry Christmas and a peaceful and prosperous New Year.

Why not try the Redstones Hotel for your Christmas & Hogmanay Celebrations?

Whether it be intimate dining for two or the office party, we can cater for it all.

The Head Chef and his team has brought together the best of local produce to bring you great lunch and dinner menus for the festive period.

We also have a great deal on our rooms.

You and your partner can have your festive dinner and stay the night for £99 per room including breakfast.

Rooms are limited so book up fast!

FESTIVE LUNCH MENU

(12noon - 4pm)

Smooth Liver Pate wrapped in Parma Ham
served with Cumberland Sauce

Fanned Gala Melon
with Cranberry Compote and Champagne Sorbett

Roast Chestnut and Parsnip Soup
with Sage Croutons

Trio of Loch Duart Salmon
Roasted Lemon, Whisky Cured and Smoked
with an Arran Mustard and Malt Whisky Dressing

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Roast Avondale Free Range Turkey
with Three Onion Stuffing, Chipolatas,
Bacon Roll and Turkey Gravy

Seared Sea Bass Filet with King Prawn
and Tarragon Butter Sauce

Celeriac and Wild Mushroom Risotto
with Fresh Parmesan and Rocket

Pan Seared Orkney Island Lamb Rump
with Cardamom and Rosemary Crust
and a Light Mango Curry Sauce

All mains served with seasonal market Vegetables and Potatoes

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Caramelised Banana with Rum Caramel Sauce
topped with Coconut Ice Cream

Sticky Scottish Festive Pudding
with Creamy Brandy Sauce

Cranberry and White Chocolate Cheesecake
with Cranberry Coulis

Mulled Spiced Apple and Pear Crumble
with Custard

oOo

Tea & Coffee with Mini Mince Pies

£15.95

FESTIVE DINNER MENU

(5pm - 9pm)

Loch Duart Salmon Timbale with Prawns
in a Rich Brandy Marie Rose Sauce
served with Lemon and Brown Bread

Warm Smoked Duck Breast
with Pickled Red Cabbage and Red Currant Salad

Grilled Goats Cheese and Toasted Brioche
with Butternut Squash Vinaigrette

Roast Chestnut and Parsnip Soup
with Sage Croutons

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Roast Avondale Free Range Turkey
with Three Onion Stuffing, Chipolatas,
Bacon Roll and Turkey Gravy

Seared Turbot Fillet with Sesame
and Poppy Seed King Prawn
with a Teriyaki Dressing

Whole Roasted Prime Scottish Sirloin
with Scurly and a Tarragon Whisky Sauce

Wild Mushroom and Sage Pathivier
with Cauliflower Biegnnet and Lanark Blue Cheese Sauce

All mains served with seasonal market Vegetables and Potatoes

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Orkney Fudge Creme Brulee
with Homemade Short Bread

Sticky Scottish Festive Pudding
with Creamy Brandy Sauce

Mulled Spiced Apple and Pear Crumble
with Warm Custard

Selection of Scottish and Continental Cheeses
and Biscuits
with Plum Chutney, Oatcakes and Grapes

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Tea & Coffee with Mini Mince Pies

£25.95

CHRISTMAS DAY LUNCH MENU

(Sittings at 1pm, 4pm and 7pm)

Smoked Salmon and King Prawn Platter
with Lemon and a Rich Marie Rose Sauce

Roast Chestnut and Parsnip Soup
with Sage Croutons

Trio of Melon Cocktail
marinated in Chartreuse and Mint

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Roast Avondale Free Range Turkey
with Three Onion Stuffing, Chipolatas,
Bacon Roll and Turkey Gravy

Char grilled Orkney Fillet Steak
with Grilled Mushrooms and Tomato,
Hand Cut Chips and Creamy Pepper Sauce

Pan Seared Loch Duart Salmon Supreme
with King Prawn and Shetland Island Crab Risotto

Goats Cheese and Caramelised Red Onion Tart
with Cauliflower Beignets

All mains served with seasonal market Vegetables and Potatoes

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Steamed Christmas Pudding
with Creamy Brandy Sauce

Mulled Spiced Apple and Pear Crumble
with Warm Custard Sauce

Sticky Scottish Festive Pudding
with Creamy Brandy Sauce

Selection of Scottish and Continental Cheeses
and Biscuits
with Plum Chutney, Oatcakes and Grapes

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Tea & Coffee with Mini Mince Pies

£49.00
(£24.00 children)

Saturday 31st December 2011
**HOGMANAY
DINNER DANCE**

(7pm to 1am)

with Live Music

Haggis, Neeps and Tatties

Cullen Skink Soup

Perth Wild Mushroom Tart
with Mull Cheddar Sauce

Braised Ayrshire Ham Hoch Terrine
with Arran Mustard Dressing

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Loch Duart Salmon with King Prawn
and a Smoked Salmon Sauce

The Classic Beef Wellington

Chicken Balmoral
with Malt Whisky Sauce

Roast Goats Cheese and Red Onion Tart
with Oxford Sauce

All mains served with seasonal market Vegetables and Potatoes

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Scottish Trifle

Steamed Cloutie Dumpling
and Equis Vanillas Ice Cream

Meringue and Blair Gowrie Strawberries

Selection of Scottish and Continental Cheeses
and Biscuits
with Plum Chutney, Oatcakes and Grapes

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Tea & Coffee with Mini Mince Pies

£55.00
(per person)



CHRISTMAS BOOKING FORM

To provisionally reserve your table over the festive period, please complete this form and return it to Redstones together with the full balance or a non-refundable deposit of £10 per person.

Deposits can be paid over the telephone with a credit card or direct to our Christmas Booking Coordinators Lynne, Karin or Joyce.

I wish to reserve a table for (please tick)

FESTIVE LUNCH (served 12pm - 4pm)

FESTIVE DINNER (served 5pm-9pm)

CHRISTMAS DAY (1pm, 4pm & 7pm)

HOGMANAY (7pm - 1am)

On (date)

Time

Contact Name

Company Name

Address

Email

Tel No (day)

(eve)

Mobile No

Number of guests

Deposit Amount Enclosed

Full Balance Enclosed

Food pre-order form required (please tick)

I wish to reserve my table for _____ people and enclose a payment to the value of £_____ on the understanding that this deposit is NON-REFUNDABLE in the event of cancellation, or should our specified number fall short on the day.

Signature

Date of reservation

Booking/payment received by

All party bookings of 10 or more, will incur a 10% surcharge at the manager's discretion.

TERMS & CONDITIONS

- A provisional booking can be held for 14 days and the booking will automatically be released if you booking form/ deposit is not received.
- A reservation will not be treated as confirmed unless a fully completed booking form is signed and returned by the organiser with the deposit required.
- Any deposit or pre-payment is strictly **non-refundable** and **non-transferrable** in any circumstances.
- Any cancellations must be communicated in writing by the party organiser and cannot be accepted by telephone. Refunds will only be made if sufficient notice is given and will be at the discretion of management.
- Dress Code: Smart/ Casual
- Redstones reserves the right to amend or alter advertised menu/ programme of events.
- In the event of any night having insufficient numbers, Redstones reserve the right to cancel an event in which case an alternative date or full refund of all monies will be given.
- Redstones do not accept liability for non-completion of event due to strikes, riots, adverse weather conditions, loss, damage or cancellation due to fire, flood or any other cause beyond their control.



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