



the
FESTIVE
SEASON
2024

Whether you're planning an intimate dinner with your loved one or a Christmas celebration with colleagues, let us handle all the details.

Don't miss out on our festive party nights! If you prefer a more private celebration, our team is ready to arrange everything for you, with options for both small gatherings and larger parties. And why not extend the fun by staying overnight with our exclusive accommodation rates.



Party NIGHT

We Invite you to celebrate the most wonderful time of the year with us.
Come and enjoy a three course meal with a glass of Prosecco on arrival, followed by a
live performance with a DJ to finish



December 7th Men Of Motown

Men Of Motown will deliver the best of Soul and Motown whilst adding their own South African vibe to every performance. Finalists of BBCs Alltogethernow, this trio really are the full package.



December 13th Waterfront

Waterfront are one of the UK's biggest event bands and back with us this winter! They're known for their signature high energy set and stage performance full of contemporary and dance floor classics, along with some old school mash-ups guaranteed to get the room dancing.



December 14th Rolling Drones

Rollin' Drones represent a completely unique, one of a kind wedding and function band.

Taking great pop songs, throwing in some bagpipes and a huge dollop of personality and energy. This fabulous band is busy performing all over Scotland and increasingly, the rest of the UK.

Price **£59** (per person)



Party Night

MENU

Starter

SCOTCH BROTH

SALT AND PEPPER TEMPURA KING PRAWNS WITH KATSU SAUCE

SWEET POTATO LENTIL AND CHILLI SOUP **(VE,V,GF)**

Mains

TRADITIONAL ROAST TURKEY AND SEASONAL TRIMMINGS

ROAST TOPSIDE OF ABERDEENSHIRE BEEF WITH YORKSHIRE PUDDING

(SERVED WITH OATMEAL STUFFING , ROASTED WINTER VEGETABLES, BUTTERED AND THYME ROASTED POTATOES)

HONEY ROAST GAMMON AND CHEDDAR WITH SEASONAL SALAD

BAKED BUTTERNUT AND LENTIL WELLINGTON WITH FESTIVE TRIMMINGS **(VE,V)**

Dessert

FESTIVE TRIO OF DESSERTS

(SPICED STICKY TOFFEE AND BUTTERSCOTCH SAUCE, ETON MESS MERINGUE, BELGIUM CHOCOLATE CHEESECAKE)

WARM CHOCOLATE ORANGE FUDGE BROWNIE **(VE,GF)**

SELECTION OF SCOTTISH CHEESE AND CRACKERS AND FESTIVE CHUTNEY

VE - suitable for vegan V - Vegetarian GF - Gluten Free

Please inform a member of our team of any food allergies or dietary restrictions.

For any dish where a dietary requirement isn't listed, we can provide an alternative



How TO BOOK

BOOKING PROCEDURE

HOW TO BOOK

Please phone our team on 01358 720425, send an enquiry form via our website or email info@newinnellon.co.uk. We can provisionally hold your booking for one week.

PAYMENT

All events - We require a non refundable deposit of £20 per person to confirm your booking.

The final balance is due one month before the event date.

Cancellations made within 30 days before the event will not be eligible for refund.

FINER DETAILS

Please inform us of any dietary requirements on booking. With our Festive Party Nights you may be seated on a shared table.

Enjoy a 10% discount on a Bed and Breakfast rate when attending a Christmas function.

Menu pre orders are due 30 days before the event.



Pre Xmas in THE CORNKIST 2024

If you're looking to enjoy a festive menu with all the seasonal touches, our Head Chef has crafted a special menu, available in the Cornkist throughout December.

Starter

CHEFS SOUP OF THE DAY

CRISPY COATED HAGGIS AND WHISKY STUFFED MUSHROOMS

CHICKEN LIVER PATE WITH RED ONION MARMALADE AND CRANBERRY TOAST

TRADITIONAL PRAWN COCKTAIL

MARINATED CHICKEN KATSU SKEWERS WITH SATAY SAUCE & PICKLED CUCUMBER

ROSEMARY, CLEMENTINE AND ORANGE BAKED BABY BRIE WITH SOURDOUGH
AND FIG CHUTNEY

Mains

TRADITIONAL ROAST TURKEY (SERVED WITH OATMEAL STUFFING, PIGS N BLANKETS, ROASTED WINTER VEGETABLES, BUTTERED AND THYME ROASTED POTATOES)

ROBROY RIBEYE TOPPED WITH LOCAL BLACK PUDDING, HAGGIS, WHISKEY ONIONS AND PARLSEY CRUMBS WITH A CREAMY PEPPERCORN SAUCE

BAKED BUTTERNUT AND LENTIL WELLINGTON TOPPED WITH STICKY FIG CHUTNEY **(VE & V)**

PAN-FRIED FILLET OF HONEY SOY AND GINGER SALMON TENDERSTEM BROCCOLI SESAME NOODLES

FESTIVE STEAKBURGER WITH BRIE, CRANBERRY, PIG BLANKETS AND OATMEAL STUFFING WITH A SIDE OF GRAVY

CHARGRILLED LEMON AND THYME CHICKEN AND PANCETTA CAESAR SALAD

BEETROOT AND GOATS CHEESE RAVIOLI WITH SAGE GARLIC BUTTER **(V)**

Dessert

CHRISTMAS PUDDING AND BRANDY CUSTARD

STICKY TOFFEE PUDDING AND BUTTERSCOTCH SAUCE

BISCOFF CHEESECAKE

SELECTION OF ICE CREAM AND SORBET

SCOTTISH CHEESE AND CRACKERS AND FESTIVE CHUTNEY

LEMON MERINGUE PAVLOVA

RASPBERRY AND WHITE CHOCOLATE CRÈME BRULEE

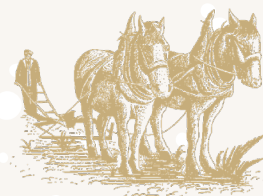
WARM CHOCOLATE ORANGE FUDGE BROWNIE **(VE,GF)**

TWO COURSE £31.90 | THREE COURSE £37.95 | INCLUSIVE OF COFFEE

VE - suitable for vegan V - Vegetarian GF - Gluten Free

Please inform a member of our team of any food allergies or dietary restrictions.
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WHERE MEMORIES ARE CREATED...



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