

2022

WINTER FESTIVITIES

EIGHT ACRES HOTEL





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*The best present you can wish for this year is to spend
time together with your loved ones*

Welcome to Winter

Christmas is all about celebrating; bringing the people together that matter most and having a jolly good time. So, when it comes to showing some festive spirit and making it all happen, there's no better place to enjoy the season than with us at the award winning Eight Acres Hotel

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www.eightacreshotel.co.uk

 **EIGHT**
HOTEL & SPA
ACRES

CONTENTS



The Sherwood Suite

Festive Parties
Christmas Day
Hogmanay Gala Ball

The Darroch Bar and Restaurant

Festive Afternoon Tea

Little Extras

Christmas Accommodation
Contact Details
Opening Time

Christmas Party Nights



It's time to celebrate, Make your Christmas party the highlight of your year!

£39.95

To Start

Traditional lentil and carrot soup with a warm bread roll (veggie, vegan)
Hot smoked salmon and leek tart with caperberry vinaigrette and lemon (g/f)
Ham Hock terrine with toasted house focaccia, homemade piccalilli and herb oil

To Follow

Seared fillet of sea bream with crushed new potato light basil cream and stem broccoli (g.f)
Paupiette of Turkey Stuffed with sausage meat, wrapped in bacon and smothered in gravy served with kilted sausages, roast potatoes and sprouts
Spiced seasonal veggie quesadilla stack with fresh lime, home-made guacamole and our own tomato salsa (vegan and veggie)

To Finish

Traditional Christmas Pudding with brandy sauce (gluten and dairy free available)
Drambuie trifle with brownie chunks and shortbread biscuit
Mascarpone cheesecake with strawberry and mint compote

Saturday, 26th Nov, Saturday, 3rd Dec, Friday, 9th Dec, Saturday, 10 Dec, Friday 16th Dec, Saturday, 17th Dec.

Larger private parties welcome on other dates subject to availability and Guest numbers

Festive Afternoon Tea



Enjoy some quality time with your significant other, best friend or all your friends with our festive afternoon teas.

£14.95

Turkey and Cranberry on Rye
Smoke Salmon, Shallot and caper on Slider bun
Cheddar and Tomato chutney on brown

Festive Cupcake
Iced Christmas Slice
Mince Pie
Macaroon

Scone, Jam and cream
Tea and Coffee

Make it extra special and add a glass of fizz for £5.00

Available daily from 1st December until 23rd December (pre-booking required)

Christmas Day



Christmas is all about celebrating; bringing the people together that matter most and having a jolly good time. So, when it comes to showing some festive spirit and making it all happen, there is no better place to enjoy the season than with us at Eight Acres Hotel.

£ 49.95 per person
Darroch Restaurant
1 Pm Sitting

To Start

Traditional lentil and carrot soup with a warm bread roll (veggie, vegan)(g/f)
Hot smoked salmon and leek tart with caperberry vinaigrette and lemon (g/f)
Warm, home made focaccia with olive tapenade, olive oil and balsamic (gluten free bread available)
Chicken and Black Pudding terrine with spiced apple chutney and focaccia crisp (g/f on request)

To Follow

Paupiette of turkey stuffed with sausage meat rolled in steaky bacon, smothered in gravy and served with Kilted Sausages, roast potatoes and sprouts
Braised Feather blade of beef in rich red wine jus with Yorkshire pudding, roast potatoes and sprouts
Seasonal spiced vegetable quesadilla with fresh lime and our own guacamole and tomato salsa (veggie/vegan)
Pan seared fillet of bream set on a timbale of crushed new potato and spring onion with light basil cream and stem broccoli (g/f)

To Finish

Traditional Christmas Pudding with brandy sauce (gluten and dairy free available)
Drambuie trifle with brownie chunks and shortbread biscuit
Mascarpone cheesecake with strawberry and mint compote
Warm frangipane and raspberry tart with dairy free custard
(vegan, gluten free, dairy free)
Tea and Coffee

Christmas Day Children's Menu



\A scrumptious delight for the little ones to enjoy on Christmas Day too with a special visit from that special someone!

£24.95 for ages 5-12 years
Free for ages 1-4 years

To Start

Traditional lentil soup with a warm bread roll (v)(g/f)
Mozzarella sticks with tomato dip (v)
Pork meatballs on skewers with BBQ dipping sauce

To Follow

Roast turkey with pigs in blanket with mashed potatoes, peas and gravy
Cheese burger with bucket of skinny fries
Chicken Goujons with bucket of skinny fries and beans
Macaroni cheese with Garlic Bread (v)

To Finish

Sticky toffee pudding with vanilla ice cream
mini fruit plate
Choice of ice cream (strawberry, chocolate and vanilla)

Hogmanay



Bring in the bells at Eight Acres Hotel with our Hogmanay Gala Ball. Arrive at 6:45 pm to a glass of fizz before indulging in a delicious 4 course meal with a glass of red, white or rose wine. Party the night away at our dance floor to only the best anthems before toasting in the New Year with a glass of fizz at the bells.

£65.00

To Start

Traditional lentil and carrot soup with a warm bread roll (veggie, vegan)(g/f)
Smoked salmon with focaccia toast lemon and horseradish cream(g/f available)
Chicken and Black Pudding terrine with spiced apple chutney and focaccia crisp
(g/f on request)
Crispy polenta fritters with tomato and basil coulis (veggie/vegan) (g/f)

Intermediate

Pallet Cleanser of Blood Orange Sorbet

To Follow

Hand carved roast sirloin with of beef with red wine jus , Yorkshire pudding, served with roast potato and stem broccoli
seared fillet of bream set on a terrine of crushed new potato and spring onion with light basil cream and stem broccoli (g/f)
Pan fried chicken breast with forest mushroom sauce served on crushed new potato terrine with asparagus tips (g/f)
Seasonal stack of veggie quesadillas served with fresh lime and our own avocado guacamole, spiced tomato salsa (veggie/vegan)

To Finish

Warm sticky toffee Pudding with toffee sauce and salted caramel ice-cream
Rich dark chocolate mousse with almond tulle, strawberry and mint compote
Cheddar, stilton and brie with celery, grapes and oatcakes (g/f available)
Warm frangipane tart with dairy free custard (vegan/veggie and g/f)

Drinks pre-order

Fruit Juice (orange or Apple) £6.00 per jug

Bucket of 6 beer's or large's for £27.95 (corona, Peroni, Budweiser)

Prosecco £27.50 per bottle

Bottles of House wine £22.00 per bottle



Terms and Conditions

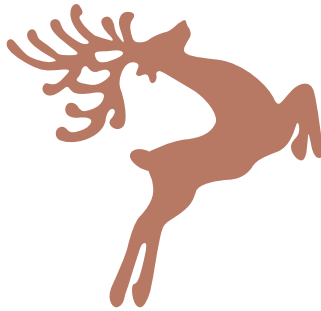
1. All bookings for Festive Dining, Christmas Day Lunch are not subject to a deposit of £10.00 per person non-refundable deposit at the time of booking.
2. If the hotel has to cancel your event, an alternative date or refund will be offered. We reserve the right to cancel or change advertised entertainment due to circumstances beyond our control. Full payments and final numbers will be due no later than 01st December 2022. Once full balance has been settled, it is then non-refundable.
3. Menu pre-order will be due no later than 18th November 2022 once full balance has been settled then this is non-refundable.
4. Any beverages included within our Festive Packages may be exchanged for non-alcoholic alternatives providing prior notice (minimum of 14 days) is given to the events team. No reduction in per person rate will apply for this exchange.
5. The hotel reserves the right to amend dishes on the festive menus if necessary due to produce supply.
6. Meal service will begin promptly on the day, please ensure your guests are advised.
7. For any bookings taken after the 18th November 2022, full payment is due at the time of the booking.
8. Before ordering for any of our festive menus, please make staff aware of any allergies you may have. We shall do our best to provide you with suitable food but we can not guarantee that any of our food is free from cross-contamination of allergens.

Contact the Christmas Team

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KINDNESS IS A GIFT EVERYONE CAN GIVE
THIS CHRISTMAS... AND ALWAYS