



FRIARS CARSE  
COUNTRY HOUSE HOTEL

*Festive Season*



## Christmas Package Menus

[www.friarscarse.co.uk](http://www.friarscarse.co.uk)

To book:

[reception@friarscarse.co.uk](mailto:reception@friarscarse.co.uk)

01387 740388





## Welcome!

We want to extend a warm welcome to Friars Carse Country House Hotel and take this opportunity to thank you for choosing to stay with us this Christmas.

We hope that you have an enjoyable stay. If there is anything you need, our friendly team will be pleased to assist you.

We want to offer our warmest greeting this Christmas and wish you all things merry and bright!

## Christmas Eve

- From 3:00 PM Check- in with Mulled Wine and Mince Pies
- 5:30 PM Join us in the lounge for some light pre-dinner entertainment
- 6:30 PM – 8:30 PM Dinner in the Whistle Restaurant
- From 8:30 After dinner refreshments

## Christmas Day

- 8:00 AM to 9:30 AM Breakfast served in Whistle Restaurant
- 12:30 PM – 3:00 PM Christmas Lunch - Please pre-book your time 12:00-13:30 PM
- 3:00 PM Please feel free to join us for the Kings speech and board games with tea, coffee & Christmas cake
- 7:00 PM Forked Hot & Cold Buffet

## Boxing Day

- 8:00 AM to 10:00 AM Breakfast served in Whistle Restaurant
- 11:00 AM Checkout for some of our guests
- 6:00 PM – 8:30 PM Dinner in Whistle Restaurant, Please pre-book your preferred time

## Friday 27th of December

- 7:30 AM – 9:30 AM Breakfast served in Whistle Restaurant

Kindly vacate bedrooms by 11.00 AM on your day of departure.



## Christmas Eve at Friars Carse

**2 Courses £29 / 3 Courses £35.50 per person**

Children (4-14) half-off

Served 6:30 pm – 8:30 pm (Last seating 8:30 pm)

Contact our Reception Team to book on **01387 740388**



### To Start

#### Roasted Beetroot Soup

*Pickled Walnut with Crème Fraiche (v, d, n, c)*

#### Rabbit Rilette

*Plum Chutney Crostini (d, g)*

#### Seafood Cocktail

*Bloody Mary Sauce (cr)*

#### Mushroom Soufflé

*Garlic Croutons & Salad (v, d, g)*

### The Main Event

#### Slow Cooked Beef

*Potatoes Tartiflette, Seasonal Greens, Stuffed  
with Chestnut & Tarragon & Confit Leg, with Wild Mushrooms Jus (d)*

#### Pork Belly

*Creamy Mash, Roasted Apple,  
Black Pudding Bon Bon, Red Cabbage & Green Beans (d, g)*

#### Hake

*Mussels, New Potatoes, Light Curry Velouté (f, mo)*

#### Cauliflower Steak

*Roast Vegetables, Giant Cous Cous, Chimichurri, Dried Cranberries (v)*

### To Finish

#### Chocolate Orange Brioche Bread & Butter Pudding

*Clotted Cream (d, g, e)*

#### Walnut Tart

*Bailey's Ice Cream & Candied Walnuts (n, d, g)*

#### Lemon Curd Tart

*Citrus Meringue & Raspberries (d, g, e)*

#### Section of Scottish Ice Creams (d)

#### Selection of Scottish Cheeses

*Grapes, Chutney & Crackers (£4.50 supplement) (d, g)*

c - celery, d - dairy, e - eggs, g - gluten, l - lupin, m - mustard, n - nuts, se - sesame  
so - soybeans, su - sulphites, cr - crustaceans, f - fish, mo - molluscs, v - vegetarian, ve - vegan

## Christmas Day at Friars Carse

**5 Courses £65 per person, for non-resident guests**

Children (4-14) half-off

Residents served 12:00 – 1:30 PM, Non-Residents 1:30 – 4:00 PM

Contact our Reception Team to book on 01387 740388

### To Start

#### Celeriac & Jerusalem Artichoke Soup

Artichoke Crisps & Onion Oil (v, ce)

#### Goats Cheese Soufflé

Pickled Beetroot & Walnut (v, d, n)

#### Chicken & Haggis Terrine

Piccalilli & Toasted Hazelnuts (n, d)

#### Smoked Salmon Gateau

Lime, Aioli & dill (f, d)

### Palette Cleanser

A refreshing Champagne Sorbet (v)

### The Main Event

#### Scottish Salmon

Spinach, Mussels, Prawns, Pancetta,  
Garlic Cream Sauce (f, c, m, d)

#### Roast Turkey

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage,  
Roasted Root Vegetables, Chestnut & Apple Stuffing, Pigs in  
Blanket, Gravy & Yorkshire Puddings (d, g)

#### Roast Belted Galloway Sirloin of Beef

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage,  
Roasted Root Vegetables, Chestnut & Apple Stuffing,  
Pigs in Blanket, Gravy & Yorkshire Puddings (d, g)

#### Roast Celeriac

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage,  
Roasted Root Vegetables, Chestnut & Apple Stuffing,  
Pigs in Blanket, Gravy & Yorkshire Puddings (v, c, d, g)

**Sauces:** Cranberry & Orange, Apple, Horseradish

### To Finish

#### Cranachan Cheesecake

Honey, Raspberry & Whisky Gel

#### Christmas Pudding

Brandy Sauce

#### Chocolate & Baileys Creme Brûlée

Orange & Shortbread

#### Selection of Scottish Cheeses

Grapes, Fruit Chutney & Crackers

#### Selection of Scottish Ice Creams

Followed by  
your choice of Coffee or Tea & Petite Fours

c - celery/celeriac, d - dairy, e - eggs, g - gluten, l - lupin, m - mustard, n - nuts, se - sesame  
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## Boxing Day Lunch at Friars Carse

**2 Courses £29 / 3 Courses £35.50 per person**

Children (4-14) half-off

Served 12.30 pm – 3.00 pm (Last seating 2.45 pm)

Contact our Reception Team to book on **01387 740388**

### To Start

#### Soup of the Day

Warm Bread & Butter (v, g, d)

#### Liver Parfait

Pickled Vegetables (d)

#### Garlic Mushroom

Sourdough Bread (v, g, d)

#### Thai Fishcake

Spiced Slaw (f, e, d, g)

#### Smoked Mackerel Pate

Toasted House Bread & Pickles (f, g, d)

### The Main Event

#### Roast Belted Galloway Sirloin Beef

Bubble & Squeak, Jus & Seasonal Vegetables (d)

#### Turkey, Mushroom & Leek Pie

Mash Potatoes & Seasonal Vegetables (d, g)

#### Kedgeree

Mango Chutney, Coriander & Lime (f, d)

#### Roast Vegetable Pie

Mash Potatoes & Seasonal Vegetables (d)

### To Finish

#### Dark Chocolate Brownie

Blood Orange Sorbet (e, d, g)

#### Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream (e, d, g)

#### Lemon Curd Tart

Meringue & Raspberry (e, d, g)

#### Selection of Scottish Cheeses

Grapes, Fruit Chutney & Crackers (d, g)  
(£4.50 supplement)

A Selection of Scottish Ice Creams (d)

### A light lunch available for hotel residents

**Soup, Sandwiches & Dessert - £15 per person**

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## Boxing Day Dinner at Friars Carse

**2 Courses £29 / 3 Courses £35.50 per person**

Children (4-14) half-off

Served 6:00 pm – 8:00 pm (Last seating 8 pm)

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### To Start

**Roasted Red Pepper Soup**  
*With Warm Crusty Bread (v, g, d)*

**Mussels, Prawns**  
*Garlic Cream Sauce (d, mo, cr)*

**Chicken & Haggis Terrine**  
*Picolilli & Hazelnuts (g, d, n)*

**Sautéed Wild Mushrooms**  
*Creamy Wild Mushrooms with Marjoram on  
Toasted Brioche (v, d, g)*

### The Main Event

**Chicken Supreme**  
*Potato Gratin, Haggis Bon Bon, Winter Greens, Thyme Jus (d, g, e)*

**Slow Cooked Short Rib**  
*Crushed New Potatoes, Winter Greens & Red Wine Jus (d)*

**Roast Cod**  
*Spinach, Mussels, Prawns, Pancetta & Garlic Sauce (f, cr, d)*

**Roasted Butternut**  
*Katsu Sauce, Bombay Potatoes & Popcorn Rice (v)*

### To Finish

**Dark Chocolate Brownie**  
*Blood Orange Sorbet (e, d, g)*

**Mulled Wine Poached Pear**  
*White Chocolate Mousse & Toasted Hazelnuts  
(d, g, n)*

**Sticky Toffee Pudding**  
*Butterscotch Sauce, Vanilla Ice Cream (e, d, g)*

**Selection of Scottish Cheeses**  
*Grapes, Fruit Chutney & Crackers (d, g)  
(£4.50 supplement)*

**A Selection of Scottish Ice Creams (d)**

*c - celery/celeriac, d - dairy, e - eggs, g - gluten, l - lupin, m - mustard, n - nuts, se - sesame  
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