



FRIARS CARSE
COUNTRY HOUSE HOTEL

Festive Season



Christmas Package Menus

www.friarscarse.co.uk

To book:

reception@friarscarse.co.uk

01387 740388





FRIARS CARSE
COUNTRY HOUSE HOTEL

Dumfries & Galloway



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 Dumfries Town Brass Band will provide some 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
- 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.





FRIARS CARSE
COUNTRY HOUSE HOTEL

Dumfries & Galloway

Christmas Eve at Friars Carse

2 Courses £34 / 3 Courses £39.75 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

Soup of the Day

Warm Bread & Butter (v, ask your server)

Wagyu Croquette

Truffel Paste Sauce (d, g)

Prawn Cocktail

Bloody Mary Sauce (cr, d)

Avacado & Beetroot Salad

Hazelnuts & Balsamic (v, n)

The Main Event

Wagyu Short Rib Orzo

Slow cooked Wagyu Short Rib
with Orzo in Beef Broth & Root Vegetables (g)

Pork Belly

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

Seafood Risotto

Spanish Style Grilled Rice, with Seafood,
Chorizo, Tomato, Paprika & Shellfish Broth (f, cr, mo)

Shiitake Mushroom & Vegetables

Gently simmered in an Aromatic Broth with Rice (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



FRIARS CARSE
COUNTRY HOUSE HOTEL

Dumfries & Galloway

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

Venison Soup

Artichoke Crisps & Onion Oil (v, ce)

Breaded Brie

Cranberry Sauce (g, d)

Goats Cheese Soufflé

Pickled Beetroot & Walnut (v, d, n)

Hot Smoked Salmon

Lemon Dill, Crème Fraiche (f, d)

Palette Cleanser

A refreshing Champagne Sorbet (v)

The Main Event

Roast 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 Wagyu Beef

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

Nut Roast

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 (d, g)

Christmas Pudding

Brandy Sauce (d, g)

Chocolate & Baileys Creme Brûlée

Orange & Shortbread (d, g)

Selection of Scottish Cheeses

Grapes, Fruit Chutney & Crackers (d, g)

Selection of Scottish Ice Creams (d)

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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FRIARS CARSE
COUNTRY HOUSE HOTEL

Dumfries & Galloway

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
Teriyaki Sauce (f, e, d, g)

The Main Event

Roast Braised Wagyu Brisket
Bubble & Squeak, Jus & Seasonal Vegetables (d)

Turkey, Mushroom & Leek Pie
Mash Potatoes & Seasonal Vegetables (d, g)

King Prawn Pasta
Chilli Cream Prawn Broth (cr, d)

Grilled Aibergine Paella
Spanish Style Grilled Saffron Rice with Aubergine, Peppers,
Tomato & Smoked Paprika

To Finish

A Selection of Scottish Ice Creams (d)

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 light lunch available for hotel residents

Soup, Sandwiches & Dessert - £15 per person

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FRIARS CARSE
COUNTRY HOUSE HOTEL

Dumfries & Galloway

Boxing Day Dinner at Friars Carse

2 Courses £34 / 3 Courses £39.75 per person

Children (4-14) half-off

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

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To Start

Soup of the Day

With Warm Crusty Bread (v, g, d)

Mussels & Leek

Garlic Cream Sauce (d, mo)

Battered Haggis

Whisky Sauce (g, d)

Warm Fruit Salad

Caramelised Figs, Mixed Nuts, Dried Cranberries, Olive Oil & Balsamic Glaze (v)

The Main Event

Spice-Rubbed Grilled Stuffed Poussin

Rice and Mushrooms Filling & XO Scallop Sauce (d, m)

Wagyu Short Rib Orzo

Slow cooked Wagyu Short Rib with Orzo in Beef Broth (g, l)

Market Fish Pasta

Fish Broth with Tomato, Garlic & Herbs (f)

Vegetable Curry

Jasmin Rice & Onion Bhagi (v)

To Finish

Dark Chocolate Brownie

Blood Orange Sorbet (e, d, g)

Sticky Toffee Pudding

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

Mulled Wine Poached Pear

White Chocolate Mousse & Toasted Hazelnuts
(d, g, n, su)

Selection of Scottish Cheeses

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

A Selection of Scottish Ice Creams (d)

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