

Parklands

Boutique Hotel and Dining

Welcome to Parklands

Parklands offers great food and service throughout the years in 2 restaurants and the Parklands Pub. During the festive period we provide festive menus in the restaurant and private dining and continue to offer No.1 The Bank Bistro menu alongside this 7-days a week. You can choose a party night, enjoy private dining with a group of friends and colleagues or simply join us in the bistro for lunch or dinner.

Disco Party Nights

For something a bit special why not bring your friends or colleagues to one of our festive party nights? We can arrange this for any evening in December, simply contact us for details. We can cater for up to 60 people.

Arrive from 7pm and sit down to a luxury 3 course dinner between 7.30pm and 8pm, followed by dancing till late! Guests will choose from our pre-Christmas dinner menu and enjoy the rest of the evening partying to a variety of tunes provided by our resident DJ.

Festive party nights for smaller groups available on the following nights;

3rd, 4th, 10th, 11th, 17th and 18th December.

£39.50 per person.

Other dates are available by arrangement, please call to book.

Christmas Day Saturday 25th December 2021

Christmas Day is a busy day at Parklands and with many people returning year after year space is limited.

The menu is available on request, please contact us if you wish to reserve a table.

£77.50 per adult, including a glass of champagne.

Under 18's £69.50 and £35.00 for under 12's.

Accommodation

From £42.50 per person per night based on 2 people sharing a twin or double room and includes a full Scottish breakfast and VAT.

Single occupancy available from £59.50 per person inclusive of full Scottish breakfast and VAT.

Subject to availability and can only be used in conjunction with a Christmas event booked at the hotel.

Making a Booking

A £10 per person non-refundable deposit is required for bookings of 6 or more and for all bookings on Christmas Day. Full payment is required 10 days prior to your booking date and a pre-order for tables of 8 or more 5 days prior.

All deposits are not transferable for other goods and service in the restaurant.

We reserve the right to cancel an event, in which case an alternative date will be offered or a full refund given.

Parklands Hotel
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Pre-Christmas Lunch

Duck Parfait

cranberry & ginger jam, brioche

Carrot, Lentil & Thyme soup

sourdough herb crumb

Whipped Goats Cheese

Beetroot Carpaccio, aged balsamic, pesto

Scottish Smoked Salmon

horseradish cream, pickled cucumber, lemon, dill

Braised Blade of Scotch Beef

Meaux mustard mash, bourguignonne garnish

Traditionally Garnished Turkey

Festive trimmings

Baked Cod Fillet

Saffron potatoes, tomato fondue, charred tender stem

Butternut Squash & Potato Gnocchi

Roasted chestnuts, leek cream

Selection of Scottish Cheeses

Chutney, oatcakes, celery

Steamed Christmas Pudding

Stewed winter fruits & brandy custard

Milk Chocolate Pot

Salted Caramel ice-cream & pistachio crumb

Selection of Arran Ice Creams

Crushed shortbread

£26.00

Pre-Christmas Dinner

Pressing of Free-Range Chicken & Ham Hock
Celeriac remoulade, Earl Gray golden raisins, oatcakes

Rilletto of Smoked, Fresh & Cured Salmon
Brown bread crostini's, capers, cucumber, tomato salsa

Rosemary Red Wine Poached Pear
Goats' cheese, endive, cinnamon roasted almonds

Spiced Carrot & Parsnip Soup
Parsley croutons, herb oil

Traditionally Garnished Turkey
Haggis stuffing, Festive trimmings

Roast Scottish Sirloin of Beef
Meaux mustard mash, slow cooked shallots, roasted roots

Pan Seared Seabass
Crab crushed potatoes, winter greens, shellfish sauce

Gressingham Duck Breast & Confit Leg
Fondant Potato, mulled red cabbage, parsnip puree, jus

Cauliflower & Smoked Cheddar Risotto
Roast chestnuts, charred baby leeks

Selection of Scottish Cheese
Perthshire oatcakes, celery, grapes & chutney

Spiced Sticky Christmas Pudding
Poached winter fruits, dairy ice cream, butterscotch & brandy sauce

White Chocolate & Amaretto Cheesecake
Cherry sorbet, almond brittle

Trio of Homemade Ice Creams
Toblerone, honeycomb, mint aero choc chip

£36.00