

## 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 across our function spaces.

Arrive from 7pm and sit down to a festive 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.

Shared festive party nights for smaller groups available on the following nights;

6th, 7th, 13th, 14th December.

£49.50 per person.

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

## ACCOMMODATION

From £59.50 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 £92.50 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.

The hotel is available throughout the year for Meetings, Events, Weddings, Private dining and celebrations.

## DON'T FORGET

We are open 7 days a week, serving dinner every evening and lunches at the weekend

We can host your event or special occasion in one of our function spaces catering for up to 40 people

In the summer months you can also enjoy sitting outside in our fantastic beer garden.

## 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 6 or more 7 days prior.

All deposits are non-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.

Please follow our Facebook page or join our mailing list to keep up to date with going on at the Parklands Hotel

## PARKLANDS HOTEL

2 St Leonard's Bank, Perth, Scotland PH2 8EB  
Tel: 01738 622 451

Email: [info@theparklandshotel.com](mailto:info@theparklandshotel.com)  
Web: [www.theparklandshotel.com](http://www.theparklandshotel.com)

# Parklands

Boutique Hotel and Dining



20  
Festive  
Menus  
24

# WELCOME TO PARKLANDS

Parklands offers great food and service throughout the year in No.1 The Bank Bistro and in the beer garden. During the festive period we provide festive menus in the function suite and boardroom and continue to offer our Bistro menu in No.1 The Bank Bistro 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.

## CHRISTMAS DAY

Wednesday 25TH DECEMBER

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.

£99.50 per adult, including a glass of Champagne.

Under 18's £87.50 and £45.00 for under 12's.

## PRIVATE DINING

Our private dining is always popular and it is best to book well in advance. We can provide private dining for groups of 12 people up to groups of 40 people. Please call for further details. Book early to avoid disappointment.

## GIFT VOUCHERS

Gift vouchers are available to purchase online at [www.theparklandshotel.com](http://www.theparklandshotel.com) for the ideal Christmas present.

# PRE-CHRISTMAS LUNCH

**Ham Hough Terrine**  
apple chutney, Arran oatcakes, cider jelly

**Beetroot Carpaccio**  
black crowdie, salt baked golden beetroot, radish, micro salad

**Roasted Carrot & Coriander Soup**  
home-made bread, salted butter

**House Hot Smoked Salmon**  
burnt lemon puree, pickled fennel, capers

**West Coast Sea Trout**  
herb crushed potatoes, spinach, kale, lemon caper dressing

**Vegan Nut Roast**  
roasted potato, roasted root vegetables, vegan gravy

**Black Isle Beef Cheek**  
braised red cabbage, roasted baby vegetables, carrot puree, buttered mash potato

**Traditionally Garnished Turkey**  
with all the trimmings

**Dark Chocolate Cremieux**  
pistachio sponge, candied hazelnuts, strawberry sorbet

**Trio of Local Ice Cream**  
vanilla, chocolate, strawberry

**Christmas Pudding**  
brandy sauce, brandy snap

**Sticky Toffee Pudding**  
caramel sauce, vanilla ice cream

£34.50

# PRE-CHRISTMAS DINNER

**Roasted Parsnip & Apple Soup**  
home-made bread, salted butter

**Mulled Wine Cured Salmon**  
orange gel, endive, brambles, pickled fennel

**Smoked Ham Hough Roulade**  
apple chutney, Arran oatcakes, cider jelly

**Beetroot Carpaccio**  
black crowdie, salt baked golden beetroot, radish, micro salad

**Black Isle Cannon of Beef**  
braised red cabbage, roasted baby vegetables, carrot puree, buttered mash potato

**Traditionally Garnished Turkey**  
with all the trimmings

**Pan Seared Loch Fyne Salmon**  
fregola, spinach, kale, lemon caper dressing

**Vegan Nut Roast**  
roasted potato, roasted root vegetables, vegan gravy

**Christmas Pudding**  
brandy sauce, brandy snap

**Steamed Sponge Pudding**  
caramel sauce, vanilla ice cream

**Milk Chocolate Cremieux**  
pistachio sponge, candied hazelnuts, strawberry sorbet

**Trio of Scottish Cheese**  
grapes, chutney, cheese biscuits

£39.50