

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;
4th, 5th, 11th, 12th, 18th, 19th December.

£55.00 per person including a glass of fizz on arrival

£69.50 per person including a glass of fizz on arrival and half a bottle of wine.

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



ACCOMMODATION

From £62.50 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 £99.50 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.

EARLY DECEMBER DISCOUNT

Book a Function Lunch or Dinner before 11th December 2025 and receive a 5% discount on your food bill.

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 goings on at the Parklands Hotel.

PARKLANDS HOTEL

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Web: www.theparklandshotel.com

Parklands

Boutique Hotel and Dining

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Festive Menu



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 7-days a week. You can choose a party night, enjoy private dining with a group of friends and colleagues or simply join us for lunch or dinner in our Bistro.

CHRISTMAS DAY

Friday 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.

£112.00 per adult, including a glass of champagne.
Under 18's £99.50 and £47.50 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 for the ideal Christmas present.

PRE-CHRISTMAS LUNCH

Red Lentil Soup (V)
Buttery garlic croutons

Smoked Mackerel Pate
Katy Rodger's crème fraiche, cucumber and fennel salad,
toasted petit pain

Ham Hough Terrine
Salted Caramel apples, onion jam, crispy quail eggs

Wild Mushroom Bourguignon (V)
Pearl onions, sage and garlic puree,
served on toasted sour dough

Traditionally Garnished Turkey
Festive trimmings

Scotch Beef Daube Provençal Stew
Red wine and pancetta, peppered kale, mash potato

Herb Crusted Baked Scottish Salmon
New potatoes, spinach, broccoli, white wine and leek sauce

Beetroot Wellington (V)
Fennel carrots, honey parsnips, kale, goats cheese,
mash potato, rosemary gravy

Selection of Scottish Cheese
Biscuits, celery, grapes & chutney

Christmas Pudding
Brandy sauce & vanilla ice cream

Sticky Toffee Pudding
Butterscotch sauce, tablet ice cream

Cranachan Trifle
Raspberry jam sponge, Glayva custard,
wild blackberries, strawberry jelly,
vanilla cream

£35

PRE-CHRISTMAS DINNER

Potato and Leek Soup (V)
Buttery garlic croutons

Whiskey Laced Chicken Liver Parfait
Homemade chutney, Arran oaties

Smoked Salmon Roulade
Katy Rodgers crème fraiche, cucumber, and fennel salad, toasted petit pain

Wild Mushroom Bourguignon (V)
Pearl onions, sage and garlic puree, served on toasted sour dough

Traditionally Garnished Turkey
Festive trimmings

Scotch Beef Cheek Provençal Stew
Red wine and pancetta, peppered kale, mash potato

Haddock Gratin
New potatoes, spinach, broccoli, white wine and leek sauce

Beetroot Wellington (V)
Fennel carrots, honey parsnips, kale, goats cheese, mash potato,
rosemary gravy

Selection of Scottish Cheese
Biscuits, celery, grapes & chutney

Christmas Pudding
Brandy sauce & vanilla ice cream

Sticky Toffee Pudding
Butterscotch sauce, tablet ice cream

Dark Chocolate and Salted Caramel Parfait
Pistachio sponge, cherry compote,
cherry sorbet

£40

