



HOTEL CLADHAN

Christmas 2010

A Very Warm Welcome

Thank you for considering the Hotel Cladhan for your festive celebration.

This year my team and I have compiled a fabulous full programme of entertainment for our party nights consisting of our glamorous showcase with the sensational Chris & Nadine Judge with Las Vegas dancers, together with a selection of excellent tribute acts on various dates.

Our Executive Chef, together with his highly experienced team of professionals, has put together an exciting range of seasonal menus designed to tantalise your taste buds.

We look forward to welcoming you over the festive season. In fact, why not give your evening the perfect finish by staying over at our special festive accommodation rates! Please contact our sales office now to ensure you don't miss out on a spectacular Christmas extravaganza!!

Don't Delay.....book today!!!

Best Wishes

Douglas Hannigan

Managing Director

BOOKING CONDITIONS

1. All function bookings require a non-refundable deposit of £10.00 per person within 14 days of making reservation, accommodation bookings require credit card as confirmation.
2. Full payment for party nights is required by 29th October 2010 after which no refunds will be given or transferred for other services.
3. The hotel reserves the right to move or amend Christmas events, due to any unforeseen circumstances.
4. Shared tables may apply to bookings, subject to availability.
5. Children attending Hogmanay Ball will be charged at full rate without exception.
6. No admittance to persons under 18 for any of the Party Nights
7. All details are correct at time of going to press but may be subject to alteration without prior notice.

All Prices quoted include VAT at current rate.

Festive Lunch Menu Festive Lunches: £12.50 pp (2 Courses) £15.00 pp (3 Courses) Served between 12.00noon – 2.30pm

Starters

Red Lentil and Winter Vegetable Soup

Served with a crusty roll

Chicken Liver Parfait

*With tomato chutney &
Highland oatcakes*

Duo of Melon

With passion fruit syrup

Mains

Roast Crown of Turkey

*With sage and onion stuffing,
chipolatas, cranberry compote and
rosemary gravy*

Fillet of Scottish Salmon

*Poached then set on a spinach
and champagne cream sauce*

Traditional Steak Pie

*Succulent pieces of Scottish beef in
rich gravy with a puff pastry top*

Spinach & Ricotta Tortellini

Slow roasted in tomato and basil sauce

Desserts

Traditional Christmas Pudding

*With mulled berry compote and
brandy cream sauce*

Toffee Cheesecake

With rich chocolate sauce

Lemon Meringue Tartlet

With raspberry coulis

Freshly Brewed Coffee

With a chocolate mint

Christmas Party Night Menu

Starters

Homemade Red Lentil and Winter Vegetable Soup

Finished with fresh herbs

Duo of Melon

With a passion fruit and mango syrup

Chicken Liver Pate

Served with tomato chutney and Highland oatcakes

Mains

Roast Crown of Turkey

Served with sage and onion stuffing, chipolatas, cranberry compote and rosemary gravy.

Roast Rib of Beef

Served with a whisky and peppercorn sauce

Poached Salmon Fillet

Served with spinach and a champagne cream sauce

Spinach and Ricotta Tortellini

Served with a tomato and basil sauce

Desserts

Traditional Christmas Pudding

With mulled berry compote and brandy cream sauce

Toffee Cheesecake

Served with a rich chocolate sauce

Individual Lemon Meringue Tartlet

Served with a Raspberry Coulis

Showcase Party Nights

£30.00 (inc 1/2 bottle of wine) for Thursday & Sundays £30.00 (inc 1/2 bottle of wine) for Friday 26th & Saturday 27th Nov
£45.00 (inc 1/2 bottle of wine) for Fridays & Saturdays in December



**Chris and Nadine Judge -
A Night to Remember**

Nov 26 / 27

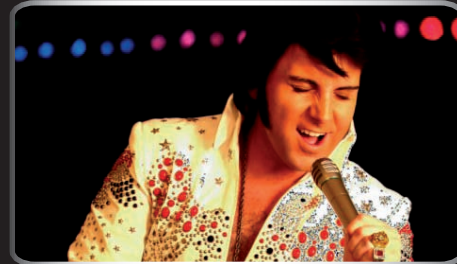
Dec 3 / 4 / 5 / 10 / 11 / 12 / 16 / 17
18 / 19



Chris Small as Neil Diamond

Nov 26 / 27

Dec 3 / 4



Johnny Lee Memphis as Elvis

Dec 10 / 11 / 17 / 18 /

Christmas Day

Relax and enjoy a fantastic Christmas Day Lunch. Enjoy an excellent 3 course served meal and let us take any stress away from you.
£42.50 Adults / £15.00 Children – 3-12 year olds

Starters

Red Lentil and Winter Vegetable Soup

Served with a crusty roll

Salmon & Prawn Roulade

Set on an asparagus tip salad

Chicken & Duck Terrine

With fruit chutney and roasted brioche

Galia & Watermelon

With fresh strawberries and passion fruit syrup

Mains

Roast Crown of Turkey

With sage and onion stuffing, chipolatas, cranberry compote and rosemary gravy

Individual Beef Wellington

Drizzled with shallot and red wine sauce

Oven Baked Scottish Salmon Fillet

With champagne and spinach cream sauce

Maple Glazed Ham

Served with a creamy brandy sauce

Desserts

Christmas Pudding

Served with a creamy brandy sauce

Lemon Meringue Tart

Finished with a sharp raspberry coulis

Toffee Cheesecake

Served with vanilla anglaise

Freshly Brewed Tea or Coffee

Served with warmed mince pies

Hogmanay Ball Menu

Say Goodbye to 2010 with our ceilidh & disco and welcome in 2011 with a Scottish piper. £55.00

Starters

Oak Smoked Scottish Salmon

Served with a dill & caper mayonnaise

Collops of Galia Melon

*Centred with cured Parma ham,
finished with fresh raspberries*

Haggis Neeps and Tatties

Masked with whisky sauce

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Intermediate Soup

Traditional Cock-a-Leekie Soup

With a bread roll

Mains

Beef Wellington

*Drizzled with shallot and red wine
sauce*

Pan Seared Chicken Supreme

*Centred with liver pate, drizzled with a
mushroom café au lait*

Poached Salmon Fillet

Set on a prawn and leek cream

Braised Courgette

*Filled with a bean cassoulet, served
with a tomato and herb sauce*


Desserts

Grand Dessert

*Featuring a selection of
miniature sweets*

Freshly Brewed Tea and Coffee

Served with shortbread



Why not meet
here for coffee?

Hannigan Hotels

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