CELEBRATE
PARTY NIGHTS
CHRISTMAS
& NEW YEAR

EGLINTON ARMS HOTEL

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www.bw-eglintonarmshotel.co.uk Find us on Facebook and Twitter

PARTY NIGHTS

Enjoy a festive cocktail on arrival, followed by dinner, and then dance the night away to the sounds of our resident DJ.

Lentil Soup
with a crusty roll

Roast turkey
all the trimmings & a sage scented gravy

Wild mushroom & green lentil wellington
red wine jus

Shin of beef
rosemary & garlic sauce

All served with seasonal vegetables & potatoes

Freshly brewed filter coffee or tea

Friday
5th December
19th December
£29.95
per person

BOOK NOW
LAST
REMAINING
PLACES!

Booking secured with £25 per person non-refundable deposit.
All dietary requirements can be catered for, prior notice would be appreciated.
Accomodation from £90 based on 2 sharing.
No under 18

CHRISTMAS DAY

A sumptuous 4 course meal to take the stress out of Christmas Day. Children will have the opportunity to meet Santa Claus & receive a gift. Please advise if highchair is required at time of booking.

Restaurant 12.00pm, Gilmour 15.00pm, Restaurant 17.30pm

Smoked salmon
mini prawn cocktail & lemon wedge

Chicken liver parfait
oatcakes & onion marmalade

Goats cheese & sun-dried tomato tartlet
pesto dressing

Melon spheres
raspberry sorbet

Lentil soup
warm crusty roll

Traditional roast turkey
all the trimmings & a sage gravy

Medallions of beef fillet
diane sauce

Seared salmon
saffron, mussel, & dill emulsion

Mushroom & green lentil wellington
red wine jus

Roast gammon
all the trimmings, mustard sauce

All served with seasonal vegetables & potatoes

Chefs assiette of desserts
lemon & thyme glazed tart, chocolate & cherry mousse, xmas pudding, ice cream, mini cheesecake

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Tea or filter coffee

Restaurant & lounge 12.00pm
Gilmour suite 15.00pm
Restaurant & lounge 17.30pm

£98.00
PER ADULT

Kids Menu

Starters
Mini prawn cocktail with fresh lemon
Lentil soup
Melon spheres

Mains
Small portion of turkey
(with all trimmings)
Small portion of fillet
(with gravy)
Chicken gougons with chips & beans
Mac n cheese with garlic bread

Desserts
Chocolate brownie with ice cream
STP with ice cream
Ice cream with sauce

highchair free
Under 12s priced
at £45

All dietary requirements can be catered for, prior notice would be appreciated.

HOGMANAY

Informal Hogmanay celebrations,
3 course set menu & DJ till 1am.

Menu

Lentil soup
crusty roll

Steak pie
seasonal vegetables & mash

Sticky toffee pudding
vanilla ice cream & butterscotch sauce

Vegan & Vegetarian options available



£55
PER PERSON
OVER 16S ONLY

All dietary requirements can be catered for, prior notice would be appreciated.
Accomodation from £110 based on 2 sharing.

BAR/GRILL FESTIVE MENU

Soup of the day
warm crusty roll

Crispy fishcake
tartar salad & lemon

Chicken liver parfait
onion marmalade & oatcakes

Traditional roast turkey
all the trimmings & sage gravy

Slow cooked shin of beef
rosemary and garlic sauce

Mushroom & green lentil wellington
red win jus

All served with seasonal vegetables & potatoes

Warm Christmas pudding
brandy custard

Warm sticky toffee pudding
butterscotch sauce

Chocolate brownie
chocolate sauce & whipped cream

LUNCH
12.00 - 4.30pm
£19.50 - 2 courses
£23.50 - 3 courses

DINNER
5.00pm onwards
£21.50 - 2 courses
£25.50 - 3 courses

£10.00 per person deposit required for numbers of 10 and over.
All dietary requirements can be catered for, prior notice would be appreciated.

TERMS & CONDITIONS

All reservations will be treated as provisional and held for no longer than 14 days pending a non-refundable deposit of £20 per person. Full pre-payment for Party Nights, Christmas Day and Hogmanay is required no later than Friday 28th November 2025. Once final payment is received, no refunds or credit will be given. In the event of any function being cancelled by the hotel, an alternative venue or date will be offered or a full refund will be given. The hotel reserves the right to move Christmas events to a smaller function suite if numbers dictate. Management reserve the right to refuse entry. The hotel reserves the right to amalgamate smaller parties onto larger tables. Menus are subject to changes. If any guest suffers from a food allergy, intolerance or special dietary requirement please contact the hotel before the event. All details correct at time of going to press but may be subject to alteration without prior notice. All prices quoted include VAT at the current rate.