

Festive Season

2021




AVONBRIDGE
HOTEL

IT'S THE MOST

wonderful time

OF THE YEAR...

This festive season, join us at the Avonbridge Hotel to indulge in all things joyous. Delicious seasonal food, drink & events that are perfect for family fun and office parties alike!

The Avonbridge offers all the benefits of a luxury hotel with the passion & intimacy of a family run business. We invite you to dine with us and take in the historic sights of Hamilton.

Whether you're looking for an intimate celebration or a night full of festive fizz, the Avonbridge Hotel is the perfect location.

Plan now, party later. When the time comes around we hope to welcome you for an unforgettable celebration.

FROM,

The Avonbridge Team



Festive Lunch

7th – 23rd DECEMBER

2 COURSES £17.95

3 COURSES £21.95

STARTERS

CHEF'S SOUP OF THE DAY or MINISTRONE
served with a crusty roll

CRISPY CHICKEN STRIPS
served with a sweet chili dip

HOMEMADE PATE
brandy laced chicken liver & smoked bacon

OVEN BAKED GOATS CHEESE (v)
baked round log of goats cheese on a bed of fried
spaghetti with caramelised onion chutney

FRESH MELON (v)
served with a fruit compote

MAINS

TRADITIONAL XMAS ROAST TURKEY
served with all the trimmings

BREADED FISH AND CHIPS
served with hand cut fries & tartare sauce

HOMEMADE STEAK PIE
served with market vegetables & potatoes

CHICKEN MILANESE
served on a bed of spaghetti napoli

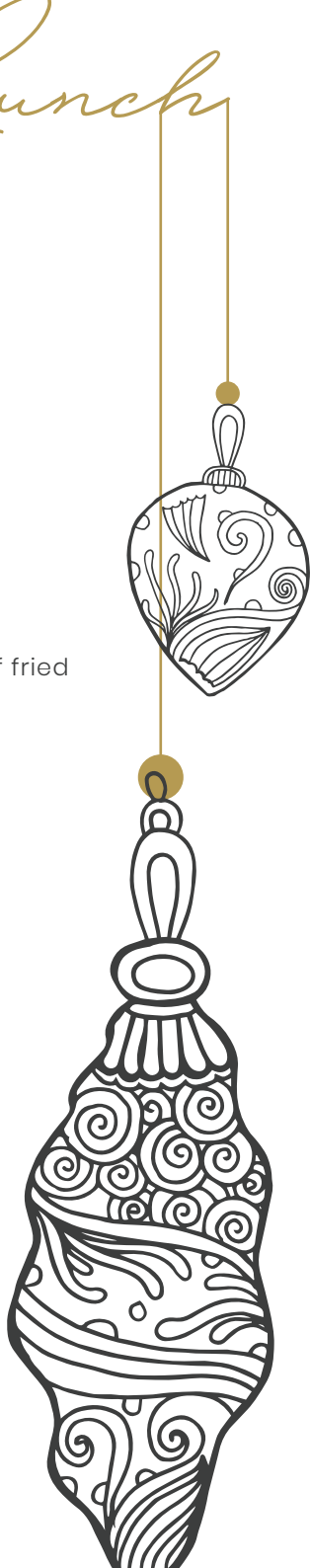
BUTTERNUT SQUASH & GOATS CHEESE
RISOTTO (v)
creamy arborio risotto finished off with
cream and parmesan

DESSERTS

TRADITIONAL XMAS PUDDING
served with a brandy sauce

WARM APPLE PIE
homemade apple pie served with custard

TRIO OF ITALIAN ICE CREAM



Festive Parties

10th, 11th, 17th & 18th DECEMBER
£47.50 per person
Arrival 7pm

Celebrate & party the night away with our live band who will keep your entertained into the small hours.

Perfect for your office parties, family gatherings or a night out with friends. Enjoy a prosecco reception, delicious 3 course meal followed by tea, coffee & mints. Over 18s only.

STARTERS

CHEF'S SOUP OF THE DAY
lentil soup served with a crusty roll

HOMEMADE BRANDY LACED CHICKEN LIVER & SMOKED BACON PATE
served with toast & spicy chutney

PRAWN COCKTAIL
in a light marie rose sauce

BREAD STUFFED MUSHROOMS (v)
served with a garlic mayo dip

MAINS

TRADITIONAL XMAS ROAST TURKEY
served with all the trimmings

SLOW ROASTED SIRLOIN OF BEEF
served in a rich red wine and rosemary jus

GRILLED SALMON
served with a lemon and herb sauce

BUTTERNUT SQUASH & GOATS CHEESE
RISOTTO (v)

DESSERTS

TRADITIONAL XMAS PUDDING
served with a brandy sauce

HOMEMADE CHEESECAKE

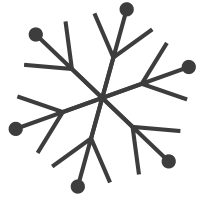




Christmas Eve Party

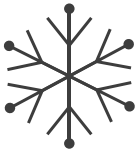


bar.
milano



DOORS OPEN AT 8PM
£10 ENTRY | WELCOME DRINK

advance purchase necessary, over 18s only



Christmas Day

12pm SITTING - FICO RESTAURANT
£55.50 per adult, £30.00 per child (ages 5 - 12)

3pm & 6pm SITTINGS - FICO RESTAURANT
£65.50 per adult, £30.00 per child (ages 5 - 12)

1.30pm & 5.30pm SITTINGS - LA GRAN SALA
£65.50 per adult, £30.00 per child (ages 5 - 12)

STARTERS

LENTIL & HAM HOUGH SOUP
served with a crusty roll

HOMEMADE BRANDY LACED CHICKEN LIVER PATE
served with toast & spicy chutney

PRAWN & SMOKED SALMON TIMBALE

BREADED STUFFED MUSHROOM (v)
served with a garlic mayo dip

MAINS

TRADITIONAL XMAS ROAST TURKEY
served with all the trimmings

SLOW ROASTED SIRLOIN OF BEEF
served in a rich red wine and rosemary jus

OVEN BAKED SEABASS
served with a lemon and thyme butter sauce

CHICKEN A LA KING
ina creamy sauce served with basmati rice

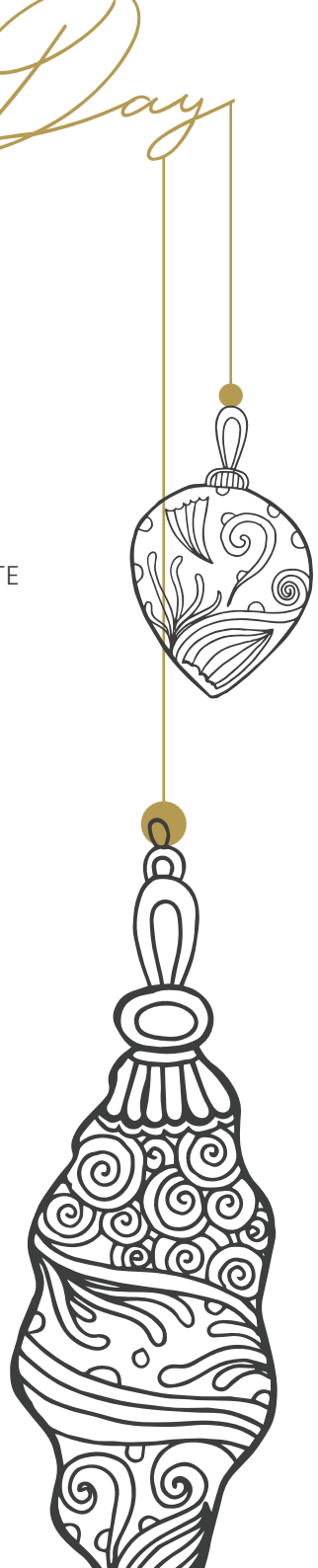
TOMATO & MOZZARELLA RAVIOLI (v)
served with a creamy tomato sauce

DESSERTS

TRADITIONAL XMAS PUDDING
served with a brandy sauce

HOMEMADE CHEESECAKE
served with winter berry compote

TRIO OF ITALIAN ICE CREAM



Boxing Day

STARTS FROM 12.30pm
£28.95 per person

STARTERS

LENTIL & HAM HOUGH or MINESTRONE SOUP
served with a crusty roll

HOMEMADE BRANDY LACED CHICKEN LIVER & SMOKY BACON PATE
served with toast & spicy chutney

HAGGIS BON BONS
served with a peppercorn sauce

BREADED MUSHROOMS (v)
served with a cheese filling

MAINS

TRADITIONAL XMAS ROAST TURKEY
served with all the trimmings

TRADITIONAL HOMEMADE STEAK PIE
served with market vegetables & potatoes

GRILLED SCOTTISH SALMON
served with a lemon and thyme butter sauce

TOMATO, BASIL & MOZZARELLA RAVIOLI (v)
served with a creamy tomato sauce

DESSERTS

WARM CHOCOLATE FUDGE CAKE
served with ice cream

HOMEMADE CHEESECAKE
served with winter berry compote

TRIO OF ITALIAN ICE CREAM





Hogmanay Party

DOORS OPEN AT 8PM
£30 ENTRY | WELCOME DRINK

advance purchase necessary, over 18s only

Hogmanay Ball

£65.00 PER PERSON
7pm - 2am

Bring in the New Year in style at the Avonbridge Hotel. With a glass of bubbly on arrival & a delicious three course meal.

Welcome in the bells in our La Gran Sala Suite with our resident piper and dance the night away until 2am.

STARTERS

LENTIL & HAM HOUGH
served with a crusty roll

FRIED CALAMARI
served with a garlic mayo dip

HAGGIS TOWER
served with a whisky and peppercorn sauce

AUBERGINE PARMIGIANA (v)
oven baked aubergine with parmesan, mozzarella
and tomato sauce

MAINS

PAN FRIED LOIN OF VENISON
served with a cranberry and port jus

CHICKEN HIGHLAND
served with a creamy whisky sauce

TRADITIONAL HOMEMADE STEAK PIE
served with market vegetables & potatoes

MONKFISH PROVENCIAL
served with basmati rice

SPINACH AND RICOTTA CANNELLONI (v)
oven baked, topped with tomato and bechamel

DESSERTS

VANILLA PANNACOTTA
served with fruit compote

PISTACHIO BROWNIE
served warm with vanilla ice cream

TRIO OF CHEESES

New Year's Day

£31.95 PER PERSON, £16 PER CHILD (AGE 5 - 12)
from 2.30pm

STARTERS

LENTIL & HAM HOUGH or MINISTRONE SOUP
served with a crusty roll

HOMEMADE HAGGIS BON BONS
served with a creamy whisky sauce

HOMEMADE BRANDY LACED CHICKEN LIVER & SMOKEY BACON PATE
served with toast & chutney

CLASSIC BRUSCHETTA (v)
with tomatoes, onions, balsamic vinegar and olive oil

BREADED MUSHROOMS (v)
served with a cheese filling

MAINS

TRADITIONAL HOMEMADE STEAK PIE
served with market vegetables & potatoes

LASAGNE AL FORNO
served with garlic bread

CHICKEN HIGHLANDER
served with a creamy whisky sauce

HERB CRUSTED SCOTTISH SALMON
served with a lemon and thyme butter sauce

PENNE PESTO (v)

DESSERTS

VANILLA CHEESECAKE
served with winter berry compote

WARM CHOCOLATE FUDGE CAKE
served with ice cream

TRIO OF ICE CREAM



Contact us

For further details or to discuss your festive gathering, party or private dinner, please contact us on:



01698 420525



reception@theavonbridge.co.uk

Carlisle Road, Hamilton, ML3 7DB

www.theavonbridge.co.uk

T&Cs

A non-refundable deposit of £10 per person is payable upon booking. All bookings made after 30th November must be paid in full at the time of booking.

Final balance and pre orders must be received no later than the 30th November. Please note: full balance is non-refundable and non-transferable. Only one block method of payment will be accepted for each booking. Avonbridge Hotel reserves the right to cancel any booking where the deposit has not been received. Please note, we do not provide high chairs or booster seats, you of course can bring your own.

The Avonbridge Hotel will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met. Please refer to our website for full terms and conditions.



The Avonbridge Hotel



@theavonbridgehotel





Carlisle Road, Hamilton, ML3 7DB
www.theavonbridge.co.uk


AVONBRIDGE
HOTEL