





Believe in the Magic of Christmas

at Gleddoch Hotel and immerse yourself in the beautiful, rural setting of Gleddoch Golf & Spa Resort.

Our luxurious winter escapes are perfect, whether you're planning a getaway for two, treating the children to an afternoon of Christmas magic or celebrating with a group of friends or colleagues.

For a truly wonderful Christmas and New Year, enjoy the perfect combination of festive fine food in our award-winning restaurant, excellent entertainment, a relaxing trip to the spa or round of golf, followed by a peaceful overnight stay.

We look forward to welcoming you to Gleddoch this festive season, where 20 minutes from Glasgow feels a million miles away...

Party Mights

Whether with work colleagues or your friends and family, believe in the magic at Gleddoch and celebrate in style at one of our party nights.

Indulge yourself in tasty traditional dining with live entertainment, all in the winter splendour of our festive Garden Room.

£60.00 per person | Saturday 14th December | Saturday 21st December

7:00pm - 1:00am | £20 non-refundable deposit | balance to be paid by 1st November

The party starts with a glass of sparkling prosecco on arrival followed by our specially prepared 3 course menu. Take some memorable fun images with a 360-photo booth by jam_justaddmagic, then take to the dancefloor with a DJ and sax player.

Staying Overnight?

B&B Saturday Nights | Classic King Room | £160

Price based on 2 people sharing. Room upgrades available.



Christmas Day Lunch

PROSECCO & CANAPES 2pm
LUNCH SERVED at 2:30pm

Let us welcome you with a celebratory glass of prosecco or Christmas mocktail.

Then, sit back and relax with your family and friends while we serve the main event, our Gleddoch Christmas Day Lunch.

Freshly prepared by our Head Chef using the finest local ingredients and accompanied with all the traditional trimmings that we enjoy so much at this special time of the year.

Adults £120pp | Children 6-12 £50pp | Under 5s £25pp



STARTERS

PARSNIP AND ROSEMARY SOUP

CLASSIC GARNISHED SMOKED SALMONCapers, egg, shallot, buttered brown bread

BRIE AND BEETROOT TART Pickled walnuts chicory

CONFIT DUCK RILLETTEPrune puree toasted brioche

MAINS

TRADITIONAL TURKEY ROAST

Sage and onion stuffing, traditional trimmings, roasted vegetables, pickled cranberries

SIRLION BEEF

Bordelaise sauce, dauphinoise potatoes, roasted vegetables

SEARED SEA BREAM FILLET

Lemon and herb crushed potatoes, crab bisque, fennel and samphire

ROAST CELERIAC

Chestnut and gruyere pithivier, watercress sauce, roast potatoes

DESSERTS

CHRISTMAS PUDDING

Brandy sauce, winter berry compote

SELECTION OF SCOTTISH CHEESES Grapes, chutney, crackers

SELECTION OF ICE CREAM AND SORBET

WHITE CHOCOLATE PANACOTTA

Poached blackberries, shortbread



Stay With Us This Christmas

24TH - 27TH DECEMBER 2024

Take the stress out of Christmas and get away from it all with a luxurious one, two or three night stay at Gleddoch.

Enjoy the best of festive food & drink, excellent entertainment and lots of additional festivities along the way.

Residential Packages

CHRISTMAS EVE

ON ARRIVAL

Champagne & truffles from 3pm

3 COURSE DINNER

Vista Restaurant 5pm - 10pm

LIVE ENTERTAINMENT

Vista Restaurant 7pm - 10pm Singer Hannah Cochrane

CHRISTMAS DAY

SCOTTISH BREAKFAST

Vista Restaurant 9am - 12pm

LUNCH

2pm with a visit from Santa & gift for each child

FESTIVE BUFFET DINNER

Supper & Quiz Garden Room from 8pm

BOXING DAY

SCOTTISH BREAKFAST

Vista Restaurant 8am - 11am

3 COURSE DINNER

Vista Restaurant 5pm - 10pm

LIVE ENTERTAINMENT

Vista Restaurant 7pm - 10pm Singer Hannah Cochrane

FRIDAY 27TH DECEMBER

SCOTTISH BREAKFAST

Vista Restaurant 8am - 11am

ONE NIGHT

£299 per person

(based on 2 people sharing; £100 single supplement)

£50 per child

sharing room (age 12 or under)

TWO NIGHTS

£449 per person

(based on 2 people sharing; £195 single supplement)

£100 per child

sharing room (age 12 or under)

THREE NIGHTS

£599 per person

(based on 2 people sharing; £275 single supplement)

£150 per child

sharing room (age 12 or under)

GIFT YOURSELF & UPGRADE YOUR ROOM

EXECUTIVE ROOM

£50 per room per night with a Clyde View £75 per room per night

JUNIOR SUITE

£100 per room per night

RESIDENCE JUNIOR SUITE

£150 per room per night

RESIDENCE FOUR POSTER

£150 per room per night

CLYDE OR ROYAL SUITE

£300 per room per night

Kids Junch

STARTERS

CREAM OF TOMATO SOUP (V) Homemade crusty bread

SEASONAL FRUIT SALAD (VE)

HUMMUS & CRUDITIES (V)A selection of cucumber, carrots, peppers

MAINS

TRADITIONAL MINI TURKEY DINNER Traditional trimmings, turkey gravy

BATTERED HADDOCK GOUJONS Chips, peas

MACARONI CHEESE (V)
Garlic bread

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V) With custard

WARM CHOCOLATE BROWNIE (V)
With vanilla ice cream

FESTIVE SUNDAE, ICE CREAM (V) Chocolate, berry compote SANTA'S COMING TO LUNCH! Every child receives a gift. **CHRISTMAS NIGHT**

Festive Supper

ONLY SERVED AT 8PM

In the evening, a buffet will be served in our Garden Room followed by a festive family quiz or retire to the comfort of our Dram Bar.

Buffet

SELECTION OF BREADS (V)

SMOKED, CURED SCOTTISH SEAFOOD

CURED MEATS
Parma ham, chorizo, pastrami

SELECTION OF PATE AND TERRINES Chutney, oatcakes and crackers

SELECTION OF SLIDERS
Beef, spiced chicken and falafel

SPICED POTATO WEDGES

Sour Cream

EXOTIC FRUIT PLATTER (V)

Boxing Day

SCOTTISH BREAKFAST 8am-11am

LUNCH 1pm - 4pm

BOXING DAY DINNER 5pm - 10pm

LIVE ENTERTAINMENT 7pm - 10pm

ALL SERVED IN VISTA RESTAURANT

Relax and enjoy the day in our Imperia Spa or treat yourself to one of our luxury treatments.

Live performance from singer HANNAH COCHRANE



STARTERS

SOUP OF THE DAY Sourdough bread

CRISPY HAM HOUGH TERRINE

Celeriac remoulade, apple puree, toasted brioche

GLEDDOCH PRAWN COCKTAIL

Crispy lettuce, tomato, chilli & lemon mayonnaise, brioche bread

CHICKEN LIVER PARFAIT

Fig chutney & toasted brioche

BEETROOT & GOATS CHEESE SALAD (V)

Chicory, orange, honey & mustard dressing

MAINS

BEEF & ALE PIE

Mashed potato, tender stem broccoli

BREADED PETERHEAD LANDED HADDOCK

Chunky chips, mushy peas & tartare sauce

80Z GLEDDOCH BURGER

Smoked streaky bacon, brie, beef tomato, dill pickle, dijon mayonnaise, onion rings & skinny fries

POACHED CHICKEN BREAST

Cauliflower cheese, mashed potato & red wine jus

PAPPARDELLE (V)

Tender stem broccoli, rocket, roasted garlic, almonds, olive oil & aged parmesan

DESSERTS

TIPSY LAIRD TRIFLE

Crushed raspberries, polenta sponge, crème brulée, & Drambuie cream

STICKY TOFFEE PUDDING

Toffee sauce & vanilla ice cream

VANILLA CRÈME BRULÉE

Poached pears, shortbread

CHOCOLATE ORANGE SPONGE

Chantilly cream, berry compote

The Hogmanay Ball

LIVE

TRADITIONAL PIPER

WITH FIREWORKS AT

MIDNIGHT!

FROM 6:30pm - LATE THE GARDEN ROOM TO BE SEATED FOR DINNER AT 7pm

Start your evening celebrations with a glass of fizz and canapes before enjoying our delicious dinner, followed by live music and ceilidh by the Splendid Gentlemen Band. We then bring in the New Year with fireworks at midnight with music from a traditional piper within the stunning grounds of Gleddoch, followed by Scottish themed refreshments.

Adults £150pp | Children 6-12 £50pp | Under 5s £25pp

CANAPES

TIGER PRAWN CROSTINI Lemon & chilli mayo

BLACK PUDDING & POTATO CROQUETTES

GOATS CHEESE BON BONS Beetroot puree

CURED SALMON, FENNEL & ORANGE SALAD

Lemon & saffron emulsion, crispy brown bread

ROAST DRY AGED BEEF FILLET

Dauphinoise potato, beef shin croquette, glazed carrots, tender stem broccoli, red wine jus

CHOCOLATE ORANGE GATEAU

White chocolate buttercream, orange puree, raspberry sorbet

SELECTION OF SCOTTISH CHEESES

Grapes, pear chutney, crackers

VEGETARIAN OPTIONS AVAILABLE (PLEASE REQUEST IN ADVANCE)

EVENING

ROLLS WITH BACON

ROLLS WITH SAUSAGE

ROLLS WITH POTATO SCONE

New Year Residential Package

HOGMANAY

ON ARRIVAL Champagne & truffles from 3pm

DRINKS RECEPTION
Prosecco & canapes at 6pm

5 COURSE DINNER Garden room at 6:30pm

ENTERTAINMENT
Live music and dancing after dinner with a saxophonist.
Fireworks and live piper at midnight.

CARRIAGES 1am

NEW YEARS DAY

BRUNCH Vista Restaurant 9am - 12pm

3 COURSE DINNER Vista Restaurant 5pm - 10pm

LIVE ENTERTAINMENT Vista Restaurant

ONE NIGHT

£349 per person

(based on 2 people sharing; £100 single supplement)

£50 per child

sharing room (age 12 or under)

TWO NIGHTS

£499 per person

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CLYDE OR ROYAL SUITE £300 per room per night

New Gear Residential Package

For the evening celebrations, take the opportunity to dress up in your finest black tie or highland dress attire.

Arrive to champagne and truffles from 3pm.

Enjoy a Hogmanay Ball before welcoming in 2025 with a spectacular fireworks show, piper and live entertainment by the Splendid Gentlemen Band.



New Gears Day

VISTA RESTAURANT

Residents start the first day of the new year with a leisurely brunch. The rest of the day, relax in our outdoor heated spa pool, taking in the stunning surrounding scenery or perhaps take advantage of preferential guest rates and book a round of golf.

In the evening, join us for dinner followed by a drink and live entertainment.

£35 per person



STARTERS

CAULIFLOWER SOUP (V) Mull cheddar croutons

CRISPY HAM HOUGH TERRINE

Roasted shallot, mustard emulsion, red wine jus

GLEDDOCH PRAWN COCKTAIL

Crispy lettuce, tomato, chilli & lemon mayonnaise, crisp bread

CHICKEN LIVER PARFAIT

Fig chutney & toasted brioche

GOATS CHEESE MOUSSE (V)

Beetroot tartar, watercress, beetroot puree, herb oil

MAINS

STEAK & ALE PIE

Mashed potato, glazed tender stem broccoli

ROAST COD FILLET

Spiced lentil casserole, roasted squash, squash puree, curry oil

POACHED CHICKEN BREAST

Crispy skin, mashed potato, parsnip puree, honey toasted parsnips

WILD MUSHROOM & SPINACH RISOTTO (V)

Truffled hazelnuts, crispy parmesan

ROASTED DUCK BREAST

Potato terrine, squash & spinach fricassee, crispy duck leg, squash puree

DESSERTS

CHOCOLATE BROWNIE (V)

White chocolate sauce, honeycomb ice cream

STICKY TOFFEE PUDDING (V)

Butterscotch sauce & vanilla ice cream

WINTER BERRY TART (V)

Chantilly cream, blackberry gel, orange sorbet

SELECTION OF ICE CREAM OR SORBET (V)

SCOTTISH CHEESE SELECTION (V) Crackers, grapes & fig chutney

