

DINE • PARTY • CELEBRATE • STAY



GREAT WESTERN HOTEL
OBAN

make your Christmas. MOODER

CHRISTMAS IS THE MOST
WONDERFUL TIME OF THE
YEAR. A TIME FOR GATHERING
WITH FAMILY, FRIENDS AND
COLLEAGUES TO CELEBRATE THE
FESTIVE SEASON.

We have something for everyone. Book your Christmas event with us and you can relax in the full knowledge that everything will be taken care of. ---See our full programme of seasonal events throughout December.

CHRISTMAS LUNCHES & DINNERS

Come together this festive season and enjoy a three-course lunch, inclusive of Christmas novelties.

£17.50 per person

Add a half bottle of house wine at £7.50 per person

FESTIVE AFTERNOON TEA

A fabulous way to spend an afternoon in the lead-up to Christmas, get together with loved ones over our Festive Afternoon Tea. £13.50 per person

For a special treat, add a glass of festive punch for £5.50 per person, or a 200ml bottle of Prosecco for £7.50 per person

CHRISTMAS DAY LUNCH

Let us take care of it this year, and give you plenty of time to relax and enjoy Christmas Day with family and friends. £39.50 per adult | £19.95 per child 6 - 14yrs

FESTIVE OVERNIGHT ACCOMMODATION

If you're looking for a festive getaway or would like to make an evening of it at one of our party nights, book our comfortable rooms from £39 per room, per night, inclusive of breakfast for two people.

For further details and to book, please contact our Christmas Co-ordinator:

t: 01905 679111

e: xmas@coastandcountryhotels.co.uk



Christmas Lunches & Dinners

Come together this festive season and enjoy a threecourse lunch or dinner in our restaurant. Price is inclusive of Christmas novelties and served throughout December (excluding Christmas Day).

STARTERS

Tomato and Basil Soup Served with a bread roll and butter

Brussels Pâté

served with seasonal leaves, red onion marmalade and mini toasts

Breaded Brie Wedges served with cranberry compote and seasonal leaves

MAINS

Butter Roasted Turkey served with crispy roast potatoes, seasonal vegetables, pigs in blankets, sage and onion stuffing and a rich gravy

Roast Gammon

served with braised red cabbage and crispy roast potatoes

Baked Trout

served with a potato rosti, seasonal vegetables and hollandaise sauce

Creamy Mushroom Risotto vopped with Parmesan and rocket

DESSERTS

Traditional Christmas Pudding served with brandy sauce

Baked New York Cheesecake served with Baileys cream and fresh raspberries

Fresh Fruit Salad served with vanilla ice cream

TO FINISH

Mince Pies with Tea or Coffee

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per person

of festive punch for £5.50 per

Add a

200ml bottle of Prosecco

Lestive Afternoon tea

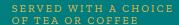
A fabulous way to spend an afternoon in the lead-up to Christmas, get together with loved ones over our Festive Afternoon Tea.

served on white or brown bread Roast Turkey with Cranberry Baked Ham with Wholegrain Mustard Cucumber, Mint and Cream Cheese V Brie and Apple Chutney 9

Pigs in Blankets Mini Smoked Salmon Bagels Bite-size Sausage Rolls

SWEET TREATS

Fruit Scone, Clotted Cream and Jam Red Berry Battenburg French Macaroons Mince Pies





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£39^{.50} per adult

Christmas Day Lunch

Let us take care of it this year, and give you plenty of time to relax and enjoy Christmas Day with family and friends.

STARTERS

Roast Tomato and Red Pepper Soup served with a bread roll and butter

Chicken Liver and Brandy Parfait with toasted ciabatta and red onion chutney

Prawn and Smoked Salmon Cocktail served on crisp lettuce with Marie Rose sauce and brown bread

Fresh Melon and Prosciutto served with raspberries and mint

MAINS

Butter Rocasted Turkey served with sage and onion stuffing, pigs in blankets, honey roast parsnips, Brussels sprouts, buttered carrots, crispy roast potatoes and a rich gravy

Roasted Rib of Beef served medium with Yorkshire pudding, seasonal vegetables, crispy new potatoes and a red wine jus

Poached Salmon served with new potatoes and salsa verde

Creamy Mushroom Risotto verseved with rocket and Parmesan

DESSERTS

Traditional Christmas Pudding served with brandy sauce

Chocolate Cheesecake served with Chantilly cream

Mature Cheddar, Brie and Stilton served with fruit chutney, celery and crackers

TO FINISH

Mince Pies with Tea or Coffee

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Lestive Celebrations

TERMS & CONDITIONS

- Your provisional booking will be held for a maximum of 10 days pending receipt of written confirmation and signing of the terms and conditions, after which time the booking will be released.
- Guests booking a room will be required to guarantee the full cost by credit card and will be subject to the hotel's standard accommodation terms.
- Under 16's are not permitted to attend any evening event without express prior consent and if staying overnight must be supervised by a parent or guardian at all times.
- For dining or party nights, full pre-payment with final numbers is required a minimum of 14 days prior to your event. Residential bookings should be confirmed and paid by 1st December 2022
- All payments must be settled as a whole by the organiser and not by individuals. All payments are non-refundable and non-transferable.
- Final numbers and menu selections for all guests must be confirmed no later than 14 days prior to arrival, any decrease in the number of guests attending after this time will be charged, in full, to the credit card held on file.
- The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease and to alter or amend any content enclosed.
- The hotel reserves the right to cancel any event when minimum numbers have failed to be reached. In such cases, at least 7 working days notice will be given if possible and either a full refund or alternative dates will be offered. If alternative dates are offered the price may change.

- Some dishes may contain nuts or nut products, please ask for clarification. All special dietary requirements should be requested at least 7 days prior to the event.
- Party organisers or company representatives will be liable for any misconduct by their guests that result in damage to the property of the hotel or its associated assets.
- Management reserve the right to refuse admission.
- All drinks consumed on the premises must be purchased at the hotel.
- When dancing at an event, drinks are not permitted on the dance floor and shoes must be worn at all times.
- Guests are asked to always behave in a responsible manner and dress appropriately. Unacceptable behaviour from guests will not be tolerated and will be asked to leave the premises.
- We reserve the right to refuse sale of alcoholic beverages.
- For the safety and comfort of all our guests and to prevent noise disturbance, post event parties may not be held in any guest bedroom or hotel area after the event has finished.
- The proposed licensing times for our bars at the time of printing are subject to approval by the local licensing authority.
- Menu items may be subject to change due to supplier issues.
- On all menus, the osymbol indicates that it is suitable for vegetarians.