



A MERRIE CHRISTMAS

Hotel  
du Vin

One Devonshire  
Gardens



**CELEBRATE  
IN STYLE**

# THE FESTIVITIES



Celebrate the festive season with our delicious 4 course festive menu.

Available for lunch and dinner in The Restaurant.

To add a special touch to your event, why not dine in one of our unique private dining rooms, the ideal setting for a truly memorable gathering.

## FESTIVE MENU

*FROM £49.95 per person*

*20<sup>TH</sup> NOVEMBER – 24<sup>TH</sup> DECEMBER*

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### *AMUSE BOUCHE*

#### *CHICKEN LIVER PARFAIT*

Fig and orange chutney, toasted brioche

#### *WHITE ONION & PARMESAN VELOUTÉ (V)*

Herb oil

#### *HOT SMOKED SCOTTISH SALMON*

Buttered leeks, lemon and horseradish crème fraîche

#### *ROAST BEETROOT TARTARE (V)*

Cured free range egg yolk, smoked emulsion, hazelnuts

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### *FREE RANGE ROASTED TURKEY BALLOTINE*

Roast baby parsnips, pickled cranberries, roast potatoes, turkey gravy

#### *SLOW COOKED BORDERS BEEF*

Mashed potato, cauliflower cheese, red wine sauce

#### *POACHED NORTH SEA HAKE FILLET*

Potato and mussel stew, light curry velouté

#### *CELERIAC & CHESTNUT AGNOLOTTI (V)*

Gruyère cheese sauce, parmesan crisp

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### *TRADITIONAL CHRISTMAS PUDDING*

Brandy sauce

#### *STICKY TOFFEE PUDDING*

Caramel sauce, vanilla bean ice cream

#### *WARM DARK CHOCOLATE TART*

Hazelnuts, orange sorbet

### *SELECTION OF BRITISH & CONTINENTAL CHEESE*

Oatcakes, crackers, chutney

# THE REFRESHMENTS



## CELEBRATION DRINKS PACKAGES

It really is the most wonderful time of the year and there is no better time to raise a glass to celebrate the season.

Our drinks packages are an ideal addition to your private event, with something to suit all tastes and occasions.

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### *CRÉMANT* | £24.95

One glass of house Champagne

½ bottle of wine, from our Sommelier's choice of classic wines

½ bottle of still or sparkling mineral water

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### *PREMIUM* | £29.95

One glass of premium Champagne

½ bottle of wine, from our Sommelier's choice of premium wines

½ bottle of still or sparkling mineral water

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### *PRESTIGE* | £34.95

One glass of Lanson Rosé Champagne

½ bottle of wine, from our Sommelier's choice of premium wines

½ bottle of still or sparkling mineral water

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### *ADDITIONS*

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Glass of Sparkling Wine £8.50

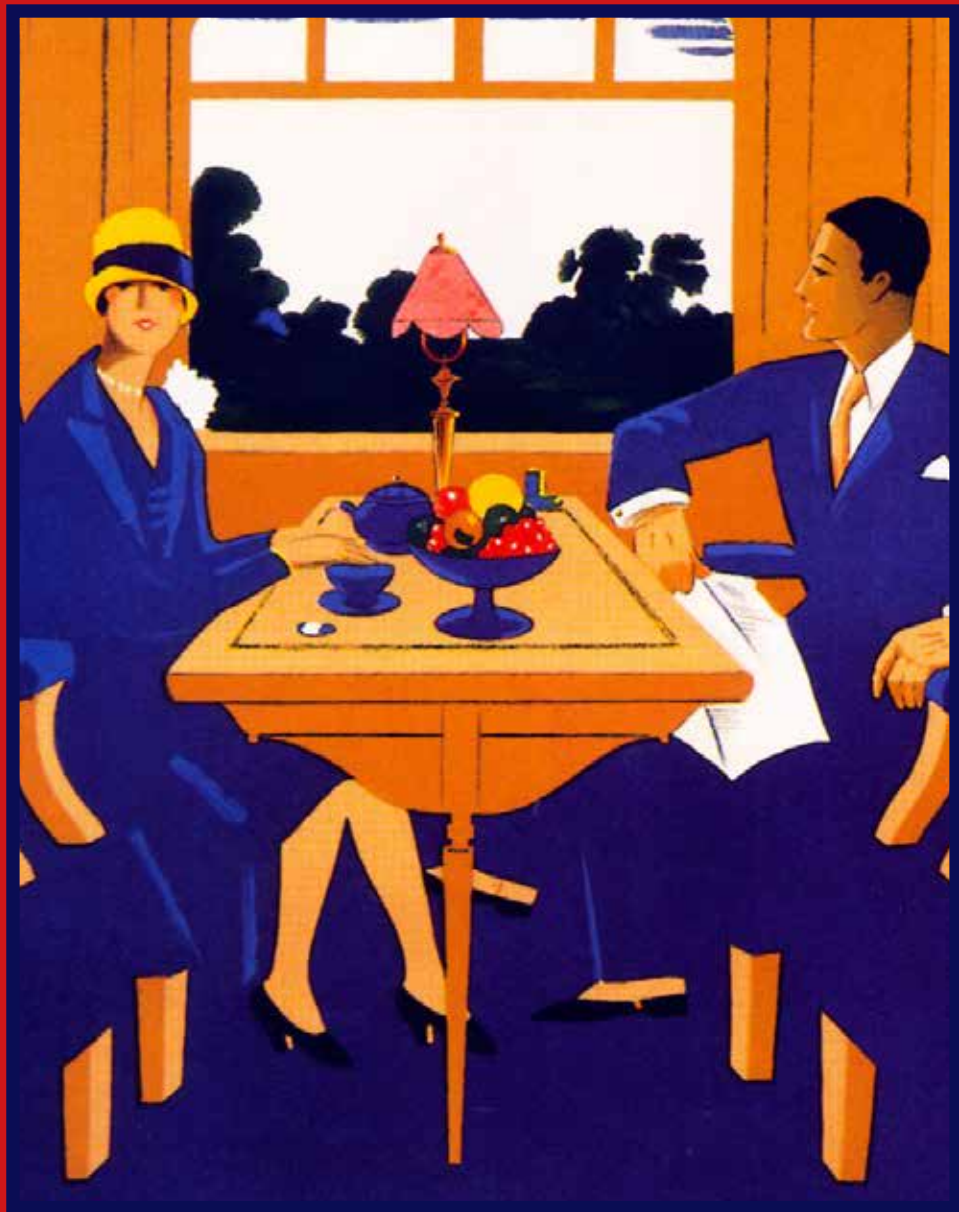
Glass of House Champagne £11.95

Glass of Lanson Rosé £15.00

Bucket of Beers £28.95 for 6 | £57.95 for 12

Heineken, Chang or Birra Moretti

# THE TEA PARTY



## DELIGHTFUL AFTERNOON TEA

A classic afternoon tea with a festive twist!  
Mince pies, cakes, scones, seasonal sandwiches  
and delicious savouries served with your  
choice of tea and a glass of Champagne.

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*£44.95 per person*  
20<sup>TH</sup> NOVEMBER – 24<sup>TH</sup> DECEMBER

# THE FESTIVE LUNCH



## FESTIVE SUNDAY LUNCH

Enjoy our indulgent 4 course festive Champagne lunches throughout the month of December as we get ready for the main event.

*£49.95 per person*

*SUNDAY 1<sup>ST</sup> DECEMBER*

*SUNDAY 8<sup>TH</sup> DECEMBER*

*SUNDAY 15<sup>TH</sup> DECEMBER*

*SUNDAY 22<sup>ND</sup> DECEMBER*

## BOXING DAY LUNCH

A chance to wind down after Christmas.  
Enjoy a lavish and leisurely feast for lunch.

*£49.95 per person*

*THURSDAY 26<sup>TH</sup> DECEMBER*

# THE FESTIVE STAY



## THE FULL CHRISTMAS PACKAGE

Make this Christmas one to remember and treat yourself to a festive getaway with One Devonshire Gardens. Let us take care of you, so you can just sit back, relax and soak up the magic of Christmas.

### 24<sup>TH</sup> DECEMBER

A festive welcome at One Devonshire Gardens starts with a warming glass of mulled wine.

Once you've settled into your room, why not start the evening with an aperitif in the bar, before enjoying 3 courses from our seasonal à la carte menu for dinner.

### 25<sup>TH</sup> DECEMBER

Start off your big day with a full cooked breakfast, but don't overdo it, as you'll soon be enjoying the ultimate indulgence of Christmas Day lunch with all the trimmings, including a glass of Champagne. To whet your appetite, the full menu is ready for your enjoyment on the next page...

### 26<sup>TH</sup> DECEMBER

Extending your stay for another night? Then you're in for a day of pure relaxation or perhaps it's an ideal opportunity to head out for some fresh air and to explore our surroundings. A hearty hot breakfast will set you up for the day, whilst a 3 course dinner from our seasonal à la carte will be the perfect tonic upon your return.

### 27<sup>TH</sup> DECEMBER

Before you depart, there's time for one more breakfast, which will keep you going on your journey home.

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*2 NIGHT PACKAGE FROM £1,099 per room*

*3 NIGHT PACKAGE FROM £1,565 per room*

*4 NIGHT PACKAGE FROM £1,960 per room*

*Arriving on the 24th December, based on two people sharing a room*

# THE MAIN EVENT



## CHRISTMAS DAY LUNCH

Invite everyone to get together and celebrate in style over Christmas Day lunch. The best meal of the year!

### *CHRISTMAS DAY LUNCH WITH A GLASS OF CHAMPAGNE*

£139.95 per person | £64.95 per child (5-11 years)

Under 5 years of age eat free | Seating Times 12:30pm or 3:30pm

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#### *DUCK LIVER PARFAIT*

Fig and orange chutney, toasted brioche

#### *CHESTNUT MUSHROOM & TRUFFLE VELOUTÉ (V)*

Toasted chestnuts

#### *CITRUS CURED SCOTTISH SALMON*

Cucumber chutney, crème fraîche, radish, herb oil

#### *HONEY WHIPPED GOATS CHEESE MOUSSE (V)*

Pine nuts, chicory, toasted focaccia

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#### *FREE RANGE ROASTED TURKEY BALLOTINE*

Sprouts and bacon, parsnips, roast potatoes, chipolatas, turkey gravy

#### *ROAST DRY AGED BEEF FILLET*

Fondant potato, braised heritage carrots, king oyster mushroom, truffle jus

#### *POACHED NORTH SEA HALIBUT*

Lemon crushed potatoes, braised leeks, caramelised onion, smoked velouté

#### *BUTTERNUT SQUASH & PARMESAN RAVIOLI (V)*

Sage butter sauce, toasted pumpkin seeds

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#### *TRADITIONAL CHRISTMAS PUDDING*

Brandy sauce

#### *BLACK FOREST YULE LOG*

Cherry sorbet

#### *CLEMENTINE & VANILLA PANNA COTTA*

Toasted almond ice cream

#### *SELECTION OF BRITISH & CONTINENTAL CHEESE*

Oatcakes, crackers, chutney

#### *CRACKERS, MINCE PIES, TEA & COFFEE (V)*

# THE HOGMANAY PARTY



## BRING IN THE NEW YEAR IN STYLE

### HOGMANAY PACKAGE

FOR TWO PEOPLE INCLUDING

See out the year with a celebratory 7 course taster menu, a glass of Champagne, overnight accommodation and our delicious breakfast.

*FROM £566 per room*

### HOGMANAY DINNER

Arguably the biggest night of the year for raising glasses and celebrating with loved ones. Join us where we are offering a 7 course taster menu, including a glass of champagne on arrival, if you want to use the occasion as an excuse to really indulge your senses!

*£99 per person*

### NEW YEAR'S DAY LUNCH

A great start to the New Year with a lavish and leisurely feast for lunch

*£49.95 per person*

#### *HOGMANAY PACKAGE:*

*50% non-refundable deposit is required at time of booking.*

*The remaining balance is required a month before check in.*

*This rate is non-refundable and non-transferable.*



# THE HOGMANAY PARTY



## HOGMANAY DINNER

*7 COURSE TASTER MENU  
WITH A GLASS OF CHAMPAGNE  
£99 per person*

### *AMUSE BOUCHE*

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*WEST COAST CRAB TART,*  
Pickled kohlrabi, crab emulsion, pink grapefruit dressing

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*SMOKED DUCK BREAST*  
Compressed Melon, Feta, Pickled Carrot

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*ROAST NORTH SEA TURBOT*  
Jerusalem artichoke, Champagne and caviar sauce

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*WILD INVERNESS-SHIRE VENISON*  
Roast squash, walnuts, winter chanterelles

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*POACHED GRANNY SMITH APPLE*  
Rosemary, yoghurt

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*WHISKY & CHOCOLATE CREMIEUX*  
Coffee, caramel, whisky ice cream

# THE SMALL PRINT



ONE DEVONSHIRE GARDENS

## THE SMALL PRINT

Please note dishes may be subject to changes, pending the availability of seasonal supplies. For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day.

For further information on allergens please scan here.



Pre-booking is essential. Group sizes and offering subject to change. The celebrations menu in the bistro is food only, no entertainment will be provided. Menu choices will be required a minimum of 7 days prior. Deposit due within 14 days of making booking and full payment due at least 7 days prior. Multiple forms of payment (ie. cheques, credit cards) will not be accepted – one payment per party. The organiser is responsible for the behaviour of their group and should take all necessary steps for corrective action should this be requested by representatives of the hotel. Full Terms & Conditions are available at [HOTELDUVIN.com](http://HOTELDUVIN.com). All details are correct at the time of going to print.

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill.

# THE GIFT CARD

Treat someone to a little luxury with a gift card or choose a perfectly tailored experience with a gift voucher.

To purchase your gift card or experience please visit  
[HOTELDUVIN.com](http://HOTELDUVIN.com)



*ONE DEVONSHIRE GARDENS BY HOTEL DU VIN*  
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