



FRIARS CARSE
COUNTRY HOUSE HOTEL

Festive Season



Christmas Package Menus

www.friarscarse.co.uk

To book:

reception@friarscarse.co.uk

01387 740388





Welcome!

We want to extend a warm welcome to Friars Carse Country House Hotel and take this opportunity to thank you for choosing to stay with us this Christmas.

We hope that you have an enjoyable stay. If there is anything you need, our friendly team will be pleased to assist you.

We want to offer our warmest greeting this Christmas and wish you all things merry and bright!

Christmas Eve

- From 3:00 PM Check- in with Mulled Wine and Mince Pies
- 5:30 PM Join us in the lounge for some light pre-dinner entertainment
- 6:30 PM – 8:30 PM Dinner in the Whistle Restaurant
- From 8:30 After dinner refreshments

Christmas Day

- 8:00 AM to 9:30 AM Breakfast served in Whistle Restaurant
- 12:30 PM – 3:00 PM Christmas Lunch - Please pre-book your time 12:00-13:30 PM
- 3:00 PM Please feel free to join us for the Kings speech and board games with tea, coffee & Christmas cake
- 7:00 PM Forked Hot & Cold Buffet

Boxing Day

- 8:00 AM to 10:00 AM Breakfast served in Whistle Restaurant
- 11:00 AM Checkout for some of our guests
- 6:00 PM – 8:30 PM Dinner in Whistle Restaurant,
Please pre-book your preferred time

Friday 27th of December

- 7:30 AM – 9:30 AM Breakfast served in Whistle Restaurant

Kindly vacate bedrooms by 11.00 AM on your day of departure.



Christmas Eve at Friars Carse

2 Courses £29 / 3 Courses £35.50 per person

Children (4-14) half-off

Served 6:30 pm – 8:30 pm (Last seating 8:30 pm)

Contact our Reception Team to book on **01387 740388**



To Start

Roasted Beetroot Soup

Pickled Walnut with Crème Fraiche (v, d, n, c)

Rabbit Rilette

Plum Chutney Crostini (d, g)

Seafood Cocktail

Bloody Mary Sauce (cr)

Mushroom Soufflé

Garlic Croutons & Salad (v, d, g)

The Main Event

Slow Cooked Beef

*Potatoes Tartiflette, Seasonal Greens, Stuffed
with Chestnut & Tarragon & Confit Leg, with Wild Mushrooms Jus (d)*

Pork Belly

*Creamy Mash, Roasted Apple,
Black Pudding Bon Bon, Red Cabbage & Green Beans (d, g)*

Hake

Mussels, New Potatoes, Light Curry Velouté (f, mo)

Cauliflower Steak

Roast Vegetables, Giant Cous Cous, Chimichurri, Dried Cranberries (v)

To Finish

Chocolate Orange Brioche Bread & Butter Pudding

Clotted Cream (d, g, e)

Walnut Tart

Bailey's Ice Cream & Candied Walnuts (n, d, g)

Lemon Curd Tart

Citrus Meringue & Raspberries (d, g, e)

Section of Scottish Ice Creams (d)

Selection of Scottish Cheeses

Grapes, Chutney & Crackers (£4.50 supplement) (d, g)

c - celery, d - dairy, e - eggs, g - gluten, l - lupin, m - mustard, n - nuts, se - sesame
so - soybeans, su - sulphites, cr - crustaceans, f - fish, mo - molluscs, v - vegetarian, ve - vegan

Christmas Day at Friars Carse

5 Courses £65 per person, for non-resident guests

Children (4-14) half-off

Residents served 12:00 – 1:30 PM, Non-Residents 1:30 – 4:00 PM

Contact our Reception Team to book on 01387 740388

To Start

Celeriac & Jerusalem Artichoke Soup

Artichoke Crisps & Onion Oil (v, ce)

Goats Cheese Soufflé

Pickled Beetroot & Walnut (v, d, n)

Chicken & Haggis Terrine

Piccalilli & Toasted Hazelnuts (n, d)

Smoked Salmon Gateau

Lime, Aioli & dill (f, d)

Palette Cleanser

A refreshing Champagne Sorbet (v)

The Main Event

Scottish Salmon

Spinach, Mussels, Prawns, Pancetta,
Garlic Cream Sauce (f, c, m, d)

Roast Turkey

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage,
Roasted Root Vegetables, Chestnut & Apple Stuffing, Pigs in
Blanket, Gravy & Yorkshire Puddings (d, g)

Roast Belted Galloway Sirloin of Beef

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage,
Roasted Root Vegetables, Chestnut & Apple Stuffing,
Pigs in Blanket, Gravy & Yorkshire Puddings (d, g)

Roast Celeriac

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage,
Roasted Root Vegetables, Chestnut & Apple Stuffing,
Pigs in Blanket, Gravy & Yorkshire Puddings (v, c, d, g)

Sauces: Cranberry & Orange, Apple, Horseradish

To Finish

Cranachan Cheesecake

Honey, Raspberry & Whisky Gel

Christmas Pudding

Brandy Sauce

Chocolate & Baileys Creme Brûlée

Orange & Shortbread

Selection of Scottish Cheeses

Grapes, Fruit Chutney & Crackers

Selection of Scottish Ice Creams

Followed by
your choice of Coffee or Tea & Petite Fours

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Boxing Day Lunch at Friars Carse

2 Courses £29 / 3 Courses £35.50 per person

Children (4-14) half-off

Served 12.30 pm – 3.00 pm (Last seating 2.45 pm)

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To Start

Soup of the Day

Warm Bread & Butter (v, g, d)

Liver Parfait

Pickled Vegetables (d)

Garlic Mushroom

Sourdough Bread (v, g, d)

Thai Fishcake

Spiced Slaw (f, e, d, g)

Smoked Mackerel Pate

Toasted House Bread & Pickles (f, g, d)

The Main Event

Roast Belted Galloway Sirloin Beef

Bubble & Squeak, Jus & Seasonal Vegetables (d)

Turkey, Mushroom & Leek Pie

Mash Potatoes & Seasonal Vegetables (d, g)

Kedgeree

Mango Chutney, Coriander & Lime (f, d)

Roast Vegetable Pie

Mash Potatoes & Seasonal Vegetables (d)

To Finish

Dark Chocolate Brownie

Blood Orange Sorbet (e, d, g)

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream (e, d, g)

Lemon Curd Tart

Meringue & Raspberry (e, d, g)

Selection of Scottish Cheeses

Grapes, Fruit Chutney & Crackers (d, g)
(£4.50 supplement)

A Selection of Scottish Ice Creams (d)

A light lunch available for hotel residents

Soup, Sandwiches & Dessert - £15 per person

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Boxing Day Dinner at Friars Carse

2 Courses £29 / 3 Courses £35.50 per person

Children (4-14) half-off

Served 6:00 pm – 8:00 pm (Last seating 8 pm)

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To Start

Roasted Red Pepper Soup
With Warm Crusty Bread (v, g, d)

Mussels, Prawns
Garlic Cream Sauce (d, mo, cr)

Chicken & Haggis Terrine
Picolilli & Hazelnuts (g, d, n)

Sautéed Wild Mushrooms
*Creamy Wild Mushrooms with Marjoram on
Toasted Brioche (v, d, g)*

The Main Event

Chicken Supreme
Potato Gratin, Haggis Bon Bon, Winter Greens, Thyme Jus (d, g, e)

Slow Cooked Short Rib
Crushed New Potatoes, Winter Greens & Red Wine Jus (d)

Roast Cod
Spinach, Mussels, Prawns, Pancetta & Garlic Sauce (f, cr, d)

Roasted Butternut
Katsu Sauce, Bombay Potatoes & Popcorn Rice (v)

To Finish

Dark Chocolate Brownie
Blood Orange Sorbet (e, d, g)

Mulled Wine Poached Pear
*White Chocolate Mousse & Toasted Hazelnuts
(d, g, n)*

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream (e, d, g)

Selection of Scottish Cheeses
*Grapes, Fruit Chutney & Crackers (d, g)
(£4.50 supplement)*

A Selection of Scottish Ice Creams (d)

*c - celery/celeriac, d - dairy, e - eggs, g - gluten, l - lupin, m - mustard, n - nuts, se - sesame
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