



HOGMANAY

SATURDAY 31ST DECEMBER

Join us on New Year's Eve
and we'll ensure you see
in 2018 in spectacular style

HOGMANAY DINNER

Three courses &
a glass of prosecco
£35



GIFT CARDS



CHRISTMAS GIFTS... MADE EASY

You can purchase a variety of festive gift experiences and gift cards for October in venue and online at giftideasglasgow.co.uk

BOOKING TERMS & CONDITIONS

A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking.

Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable.

Only one block method payment will be accepted for each booking.

October 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 and our severe weather policy.



OCTOBER

ROOFTOP - CAFÉ - TERRACE

WINTER WONDERLAND



FESTIVE LUNCH

12NOON - 4.30PM

£19.95 PER PERSON (SUN-THU)

£22.95 PER PERSON (FRI- SAT)

STARTERS

Baked Ricotta Tart (V)

Tomato, Red Pepper & Basil Chutney

Chicken Liver Parfait

Bacon Jam & Toasted Brioche

Hot Smoked Salmon

Capers, Shallots & Sweet Mustard Yoghurt Dressing

Roast Tomato & Mascarpone Soup (V)

Basil Pesto & Ciabatta

MAINS

Turkey, Date & Apple Stuffing

Pork Chipolatas, Roast Potatoes,
Festive Vegetables & Cranberry Jus

Butternut Squash & Feta Pithivier (V)

Roast Potatoes, Seasonal Vegetables

Sea Trout

Crushed Olives & Sunblushed Tomato Sauce Vierge

Slow Braised Feather Blade of Beef

Mashed Potato & Trimmings

DESSERTS

Chocolate Delice (V)

With Blackberry & Chambord Compote

Winterberry & Cassis Eton Mess (V)

Christmas Pudding & Brandy Sauce (V)

Mull Cheddar, Colston Basset Stilton (V)

Stout Chutney, Celery & Grapes

FESTIVE DINNER

5PM - 9PM

£22.95 PER PERSON (SUN-THU)

£29.95 PER PERSON (FRI- SAT)

STARTERS

Baked Ricotta Tart (V)

Tomato, Red Pepper & Basil Chutney

Chicken Liver Parfait

Bacon Jam & Toasted Brioche

Hot Smoked Salmon

Capers, Shallots & Sweet Mustard Yoghurt Dressing

Roast Tomato & Mascarpone Soup (V)

Basil Pesto & Ciabatta

MAINS

Turkey, Date & Apple Stuffing

Pork Chipolatas, Roast Potatoes,
Festive Vegetables & Cranberry Jus

Butternut Squash & Feta Pithivier (V)

Roast Potatoes, Seasonal Vegetables

Sea Trout

Crushed Olives & Sunblushed Tomato Sauce Vierge

Roast Shoulder of Pork

Stuffed with Apricots, Walnuts & Sage,
Roast Potatoes, Seasonal Vegetables with
Whisky & Isle of Arran Mustard Jus

Slow Braised Feather Blade of Beef

Mashed Potato & Festive Vegetables

DESSERTS

Chocolate Delice (V)

With Blackberry & Chambord Compote

Winterberry & Cassis Eton Mess (V)

Christmas Pudding & Brandy Sauce (V)

Mull Cheddar, Colston Basset Stilton (V)

Stout Chutney, Celery & Grapes



FESTIVE DRINKS

WEE WINTER WARMER

Perfect For 6 To 8 Guests | £15.00PP

Glass Of Prosecco on Arrival
Hot Toddy Plus Selection of
Petit Fours After Dinner

MERRY MOËT

Perfect For 8 To 10 Guests | £155.00

2 Bottles of Chandon Brut on Arrival
Hot Toddy Plus Selection of
Petit Fours After Dinner

FESTIVE FOLLY

Perfect For 10 Guests | £250.00

2 Bottles of Moët Ice Imperial on Arrival
(Designed To Be Served on The Rocks)
Bottle Of Ketel One Vodka
And Complimentary Mixers

