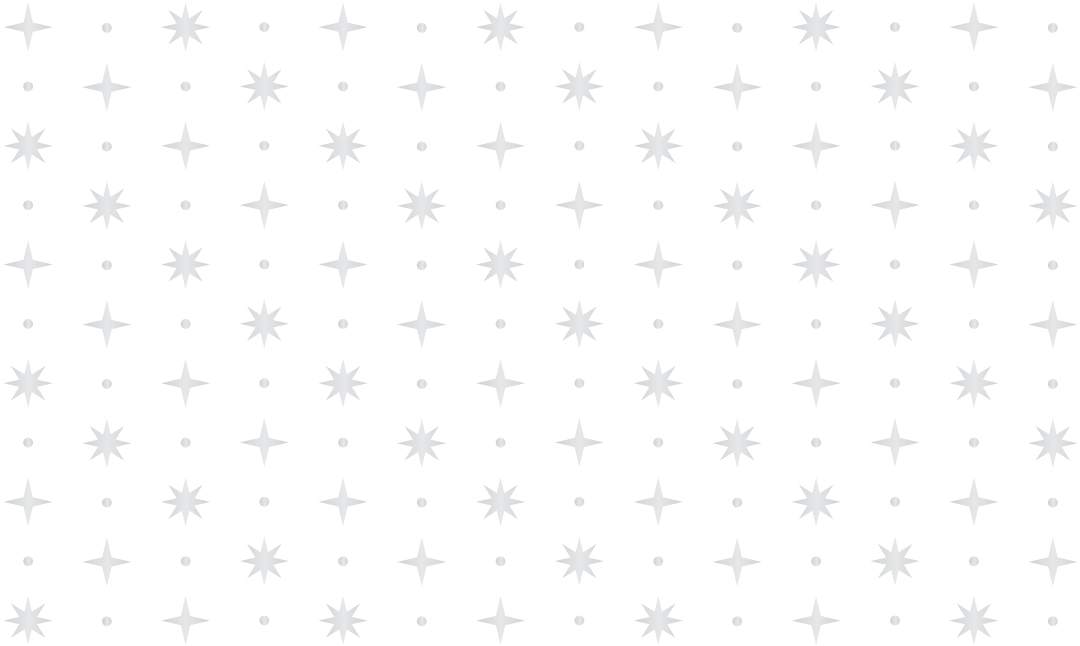


Elliot's

CHRISTMAS

- 2018 -



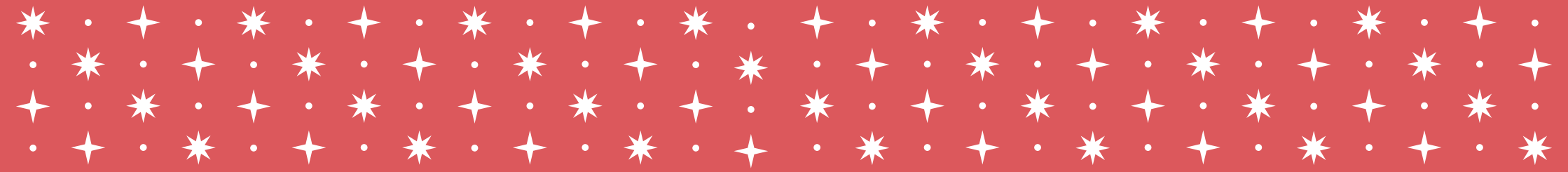


**WISHING YOU A
MERRY CHRISTMAS &
A HAPPY NEW YEAR!**

- From all of us at Elliots! -

Elliots

From our contemporary take on turkey with all the trimmings to the tantalising desserts fresh from our friends at the Bakehouse next door, Elliots is a festive foodies' dream come true. With the Terrace, Restaurant and Bar areas to choose from, Elliots is perfect for everything from chilled Christmas cocktails and a few snacks with friends, to an epic evening of drinks, dancing and DJs.



THE PERFECT GIFT

Stuck for what to get them this year? A Buzzworks Gift Card makes the ideal present. And with eleven uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!

Available to buy online, over the phone or from any of our venues.
If only all your Christmas shopping was this easy!

CHRISTMAS ALL WRAPPED UP!

Whether buying for all the family, rewarding staff, or impressing clients, Buzzworks Gift cards take the stress out of shopping! And because it's nice to be nice, we'll give you a present if you spend more than £500 on Buzzworks Gift Cards - a 10% bonus in the form of a complimentary gift card for you to come along and treat yourself!

This offer is exclusively through our Customer Services team, email christmas@buzzworksholdings.com to find out more.



- BUY A GIFT CARD TODAY -

01292 430 580 | buzzworksholdings.com/christmas

ADD SOME SPARKLE

We have partnered with our friends at Moët & Chandon to bring you some sparkling special offers, and with the option of pre-ordering wine or fizz for the table, all you need to worry about is looking fabulous!

MOËT & CHANDON
GLASS £8.25 | BOTTLE £49.50

MERRY FIZZNESS £7.50

Vanilla Absolut vodka, Chambord raspberry liqueur, lemon, slightly sweetened and topped with Moët & Chandon champagne



A GLITTERING WELCOME

Make it special - why not treat your guests to some delicious pre-meal canapés with cocktails or fizz?

With packages available from £7.50, it's the perfect way to kick off a celebration to remember!

CLASSIC CHRISTMAS

At Elliots, our classic festive menus are anything but standard. With a deliciously different take on Christmas Dinner, from turkey with all the trimmings to something a little more modern, this is fantastic food at a fabulous price.

LUNCH £16.50 | DINNER £17.95

Two courses (Starter & main)

TREAT YOURSELF!

With a tempting assortment of festive delights made in-house at the Buzzworks Bakehouse, you might want to leave a little room for dessert. Add a delicious homemade dessert for £5.95.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			November 29 ✓	November 30 LUNCH ONLY	December 1 LUNCH ONLY	December 2 ✓
December 3 ✓	December 4 ✓	December 5 ✓	December 6 ✓	December 7 ✗	December 8 ✗	December 9 ✓
December 10 ✓	December 11 ✓	December 12 ✓	December 13 ✓	December 14 ✗	December 15 ✗	December 16 ✓
December 17 ✓	December 18 ✓	December 19 ✓	December 20 ✓	December 21 ✗	December 22 ✗	December 23 ✓
December 24 ✓	December 25 GO TO Page 12	December 26 ✓	December 27 ✓	December 28 LUNCH ONLY	December 29 LUNCH ONLY	December 30 ✓
December 31 LUNCH ONLY	Please note : Alternative packages will be served on Christmas Day, see pages 12 & 13. * An alternative package will be served after 8pm on Hogmanay, see pages 14 & 15.					

LET'S GET MERRY

Of course, if you want to celebrate Christmas in style, Elliots luxurious Let's Get Merry lunch and dinner packages are sure to get the party started. And with complimentary access to our club on Friday and Saturday evenings, you can always work off some of that turkey on the dance floor!

LUNCH £27.50 | DINNER £37.50

Three courses & a glass of prosecco

ADD SOME SPARKLE

Make your Christmas celebration that bit more special and upgrade from prosecco to Moët & Chandon champagne for £5.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
					November 29 ✓	November 30 ✓
			November 29 ✓	November 30 ✓	December 1 ✓	December 2 ✓
December 3 ✓	December 4 ✓	December 5 ✓	December 6 ✓	December 7 ✓	December 8 ✓	December 9 ✓
December 10 ✓	December 11 ✓	December 12 ✓	December 13 ✓	December 14 ✓	December 15 ✓	December 16 ✓
December 17 ✓	December 18 ✓	December 19 ✓	December 20 ✓	December 21 ✓	December 22 ✓	December 23 ✓
December 24 ✓	December 25 GO TO Page 12	December 26 ✓	December 27 ✓	December 28 ✓	December 29 ✓	December 30 ✓
December 31 ✓ Until 8pm	Please note : Alternative packages will be served on Christmas Day, see pages 12 & 13. * An alternative package will be served after 8pm on Hogmanay, see page 14 & 15.					

CLASSIC CHRISTMAS LUNCH £16.50

- Two courses (starter & main). Add dessert for £5.95 -

Please see page 6 for full details & availability.

STARTERS

Chicken liver pâté, red onion chutney with toasted brioche

Prawn & crayfish cocktail, Marie rose sauce, mixed leaf salad & apple crunch

Today's homemade soup, crusty bread

Grilled goats cheese crostini, mixed salad with an aged balsamic glaze

Salt & pepper squid, lime, garlic & coriander mayonnaise

Duo of cantaloupe & galia melon, raspberry sorbet, red berry coulis

Haggis gâteau, champit tatties, bashed neeps with a whiskey & grain mustard sauce

Lemon & honey chicken tempura, coriander crème fraîche

*Please note:
Our Classic Christmas lunch offer is not available on Fridays & Saturdays throughout December, or on Christmas Day. Menus may be subject to seasonal alterations. Service not included.*

MAINS

Roast ballotine of turkey, wrapped in bacon with traditional oatmeal, onion & sage stuffing, honey glazed roots, roast potatoes, sauté sprouts & chestnuts, pan jus

Salt & chilli chicken, Asian style noodles, ginger, pak choi & prawn cracker

Seared fillet of sea bream, spiced noodle salad, lime & coriander

Pan seared fillet of salmon, lemon scented with a white wine & basil sauce

Spinach, pea & tomato gnocchi, fresh tomato, garden peas, wilted spinach, garlic butter

Traditional slow cooked beef bourguignon, button mushrooms, baby onions & bacon with creamed potatoes, roast root vegetables & a rich red wine sauce

Classic fish & chips, chunky tartare, mushy peas

Honey & thyme gammon, roast potatoes, glazed vegetables, grain mustard cream

Smoked haddock & salmon pasta gratin, braised leeks, lemon & parsley cream, Parmesan crumb

Chargrilled sirloin steak, rosemary & sea salt wedges, watercress & peppercorn sauce (£5 supplement)

Breast of chicken marinated in Thai spices, fragrant rice, lime & coconut cream, Asian stir fried vegetables

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Glazed lemon tart, red berry coulis, raspberry sorbet

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onions chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced pudding sundae, vanilla ice cream, butterscotch sauce, Chantilly cream, cranberry praline

Iced strawberry parfait, meringue shards, red berry coulis

Coupe noire, Belgian dark chocolate sauce, mixed berries

CLASSIC CHRISTMAS DINNER £17.95

- Two courses (starter & main). Add dessert for £5.95 -

Please see page 6 for full details & availability.

STARTERS

Baked ham & chorizo shakshuka, glazed with a mozzarella melt, crusty bread

Chicken liver pâté, red onion chutney with toasted brioche

Prawn & crayfish cocktail, Marie rose sauce, mixed leaf salad & apple crunch

Today's homemade soup, crusty bread

Grilled goats cheese crostini, mixed salad with an aged balsamic glaze

Salt & pepper squid, lime, garlic & coriander mayonnaise

Duo of cantaloupe & galia melon, raspberry sorbet, red berry coulis

Haggis gâteau, champit tatties, bashed neeps with a whiskey & grain mustard sauce

Lemon & honey chicken tempura, coriander crème fraîche

*Please note:
Our Classic Christmas dinner offer is not available on Fridays & Saturdays over the festive season (29th November - 31st December), or on Christmas Day. Menus may be subject to seasonal alterations. Service not included.*

MAINS

Roast ballotine of turkey, wrapped in bacon with traditional oatmeal, onion & sage stuffing, honey glazed roots, roast potatoes, sauté sprouts & chestnuts, pan jus

Salt & chilli chicken, Asian style noodles, ginger, pak choi & prawn cracker

Seared fillet of sea bream, spiced noodle salad, lime & coriander

Pan seared fillet of salmon & king prawns, lemon scented greens with creamy prawns, white wine & basil sauce

Spinach, pea & tomato gnocchi, fresh tomato, garden peas, wilted spinach, garlic butter

Traditional slow cooked beef bourguignon, button mushrooms, baby onions & bacon with creamed potatoes, roast root vegetables & a rich red wine sauce

Classic fish & chips, chunky tartare, mushy peas

Honey & thyme gammon, roast potatoes, glazed vegetables, grain mustard cream

Smoked haddock & salmon pasta gratin, braised leeks, lemon & parsley cream, Parmesan crumb

Chargrilled sirloin steak, rosemary & sea salt wedges, watercress & peppercorn sauce (£5 supplement)

Breast of chicken marinated in Thai spices, fragrant rice, lime & coconut cream, Asian stir fried vegetables

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Glazed lemon tart, red berry coulis, raspberry sorbet

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onions chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced pudding sundae, vanilla ice cream, butterscotch sauce, chantilly cream, cranberry praline

Iced strawberry parfait, meringue shards, red berry coulis

Coupe noire, Belgian dark chocolate sauce, mixed berries

LET'S GET MERRY LUNCH £27.50

- Three courses & glass of prosecco -

Please see page 7 for full details & availability.

STARTERS

Stripped Asian pork shoulder, chilli roast corn on the cob, sweet soy dressing

Chicken liver pâté, red onion chutney with toasted brioche

Prawn & crayfish cocktail, Marie rose sauce, mixed leaf salad & apple crunch

Today's homemade soup, crusty bread

Grilled goats cheese crostini, mixed salad with an aged balsamic glaze

Salt & pepper squid, lime, garlic & coriander mayonnaise

Duo of cantaloupe & galia melon, raspberry sorbet, red berry coulis

Lemon & honey chicken tempura, coriander crème fraîche

Haggis gateau, champit tatties, bashed neeps with a whiskey & grain mustard sauce

MAINS

Roast ballotine of turkey, wrapped in bacon with traditional oatmeal, onion & sage stuffing, honey glazed roots, roast potatoes, sauté sprouts & chestnuts, pan jus

Pan seared fillet of salmon & king prawns, lemon scented greens with creamy prawns, white wine & basil sauce

Grilled fillet of seabass & king prawns, basil potatoes with green pesto cream

Harissa roasted rump of lamb, ras el hanout scented jus

Crispy Asian duck leg, confit, jasmine rice, stir fried vegetables with an orange & ginger jus

Spinach, pea & tomato gnocchi, fresh tomato, garden peas, wilted spinach, garlic butter

Traditional slow cooked beef bourguignon, button mushrooms, baby onions & bacon with creamed potatoes, roast root vegetables & a rich red wine sauce

Chargrilled sirloin steak, rosemary & sea salt wedges, watercress & peppercorn sauce (£5 supplement)

Breast of chicken marinated in Thai spices, fragrant rice, lime & coconut cream, Asian stir fried vegetables

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Salted Caramel & Chocolate Tart, dark chocolate sauce, vanilla ice cream

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Selection of fine cheese, oat cakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced pudding sundae, vanilla ice cream, butterscotch sauce, chantilly cream, cranberry praline

Iced strawberry parfait, meringue shards, red berry coulis

Coupe noire, Belgian dark chocolate sauce, mixed berries

*Please note:
Our Let's Get Merry lunch menu is available from Thursday 29th November until Monday 31st December, except on Christmas Day, Hogmanay (after 8pm) and New Year's Day. Menus may be subject to seasonal alterations. Service not included.*

LET'S GET MERRY DINNER £37.50

- Three courses & glass of prosecco -

Let's Get Merry package includes complimentary club access on Friday & Saturday nights!

STARTERS

Stripped Asian pork shoulder, chilli roast corn on the cob, sweet soy dressing

Baked ham & chorizo shakshuka, glazed with a mozzarella melt, crusty bread

Chicken liver pâté, red onion chutney with toasted brioche

Prawn & crayfish cocktail, Marie rose sauce, mixed leaf salad & apple crunch

Today's homemade soup, crusty bread

Grilled goats cheese crostini, mixed salad with an aged balsamic glaze

Salt & pepper squid, lime, garlic & coriander mayonnaise

Duo of cantaloupe & galia melon, raspberry sorbet, red berry coulis

Haggis gateau, champit tatties, bashed neeps with a whiskey & grain mustard sauce

*Please note:
Our Let's Get Merry dinner menu is available from Thursday 29th November until Monday 31st December, except on Christmas Day, Hogmanay (after 8pm) and New Year's Day. Menus may be subject to seasonal alterations. Service not included.*

MAINS

Roast ballotine of turkey, wrapped in bacon with traditional oatmeal, onion & sage stuffing, honey glazed roots, roast potatoes, sauté sprouts & chestnuts, pan jus

Grilled fillet of seabass & king prawns, basil potatoes with green pesto cream

Salt & chilli chicken, Asian style noodles, ginger, pak choi & prawn cracker

Spinach, pea & tomato gnocchi, fresh tomato, garden peas, wilted spinach, garlic butter

Harissa roasted rump of lamb, ras el hanout scented jus

Asian roasted duo of duck, confit leg & breast, Jasmine rice, stir fried vegetables with an orange & ginger jus

Chargrilled sirloin steak, rosemary & sea salt wedges, watercress & peppercorn sauce (£5 supplement)

Traditional slow cooked beef bourguignon, button mushrooms, baby onions & bacon with creamed potatoes, roast root vegetables & a rich red wine sauce

Breast of chicken marinated in Thai spices, fragrant rice, lime & coconut cream, Asian stir fried vegetables

Classic fish & chips, chunky tartare, mushy peas

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Salted Caramel & Chocolate Tart, dark chocolate sauce, vanilla ice cream

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Selection of fine cheese, oat cakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced pudding sundae, vanilla ice cream, butterscotch sauce, chantilly cream, cranberry praline

Iced strawberry parfait, meringue shards, red berry coulis

Coupe noire, Belgian dark chocolate sauce, mixed berries

CHRISTMAS DAY

You've worked hard all year, so why not let us take care of everything on the big day? Get together with family and friends and enjoy a magical Christmas dinner at Elliots.

FIVE COURSES £62.50

- INCLUDING COFFEE & PETIT FOURS -

BOOK NOW



01292 430 580 | christmas@buzzworksholdings.com
buzzworksholdings.com/christmas

CHRISTMAS DAY

- Five courses, including coffee & petit fours £62.50 -

STARTERS

Trio of Scottish salmon, marinated gravelax with Hendricks gin, poached salmon with tartare sauce & smoked salmon with capers and lemon

Seared king scallops, chick pea mixed leaf salad, lightly curried cream

Fine chicken liver pâté, toasted brioche, balsamic reduction, brandy & red onion chutney

Prawn Marie rose, lime & coriander, crisp leaf, lemon, apples & king prawn tempura

Woodland wild mushroom risotto, truffle cream reduction

Duo of galia & cantaloupe melon, diced mango, winter berries with raspberry coulis

Grilled black pudding, chicken & mozzarella terrine, garlic & caramelised onion salsa, crispy bread

INTERMEDIATE

Duo of lemon & raspberry sorbet, raspberry coulis

Roasted red pepper & pear soup, herby crème fraîche

MAINS

Roast ballotine of turkey, wrapped in bacon with chipolatas, a traditional oatmeal, onion & sage stuffing, honey glazed roots, roast potatoes, sauté sprouts & chestnuts, pan jus

Seared fillet of seabass & king prawn, steamed tender stem broccoli, crushed basil potatoes, white wine, lemon & dill sauce

Oven roasted rump of lamb, Provençal vegetables, Moroccan spiced cous-cous, ras el hanout & minted jus

Caramelised shallots & thyme tarte tatin, crumbled goats cheese, rocket & Parmesan salad

Roast rib of scotch beef, goose fat roast potatoes, glazed roots, rich red wine jus, horseradish sauce & Yorkshire pudding

Blackened grilled fillet of salmon & king scallops, parmentier baby potatoes, watercress, rustic avocado guacamole, coriander dressing & caramelised lemon

Breast of Scottish chicken stuffed with haggis, wrapped in Parma ham with creamed potatoes, Talisker whisky & mustard jus

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Salted caramel & chocolate tart, dark chocolate sauce, vanilla ice cream

Deep filled lemon meringue pie, red berry coulis, raspberry sorbet

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Selection of fine cheeses, oatcakes, grapes, apple slices & red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced ice cream sundae, butterscotch sauce, Chantilly cream & cranberry praline

BOOK NOW! 01292 430 580 • buzzworksholdings.com/christmas • christmas@buzzworksholdings.com

HOGMANAY

2018 is just soooo last year! Our Hogmanay shindig is set to be the biggest one yet, with a red-carpet arrival, dinner, drinks and dancing. Remember though, Elliots is the place to be for NYE so don't delay in booking your place

THREE COURSES £59.95

- INCLUDING COFFEE & A GLASS OF MOËT & CHANDON -



BOOK NOW



01292 430 580 | christmas@buzzworksholdings.com
buzzworksholdings.com/christmas



HOGMANAY

- Three Courses £59.95. Including coffee & a glass of Moët & Chandon -

STARTERS

Seared king scallops, chick pea mixed leaf salad, lightly curried cream

Fine chicken liver pâté, toasted brioche, balsamic reduction, brandy & red onion chutney

Baked ham & chorizo shakshuka, glazed with a mozzarella melt, crusty bread

Roasted red pepper & pear soup, herby crème fraîche

Prawn Marie rose, lime & coriander, crisp leaf, lemon, apples & king prawn tempura

Haggis gateau, champit tatties, bashed neeps with a whiskey & grain mustard sauce

Duo of cantaloupe & galia melon, raspberry sorbet, red berry coulis

MAINS

Duo of seared beef medallion & slow cooked shin of beef croquettes, creamy pomme purée with winter greens, peppercorn & brandy cream

Breast of Scottish chicken stuffed with haggis, wrapped in Parma ham with creamed potatoes, Talisker whisky & mustard jus

Seared fillet of seabass & king prawn, steamed tender stem broccoli, crushed basil potatoes, white wine, lemon & dill sauce

Oven roasted rump of lamb, Provençal vegetables, Moroccan spiced cous-cous, ras el hanout & mint jus

Woodland wild mushroom risotto, truffle cream reduction

Asian roasted duo of duck, confit leg & breast, Jasmine rice, stir fried vegetables with an orange & ginger jus

Blackened grilled fillet of salmon & king scallops, watercress, rustic avocado guacamole, coriander oil & caramelised lemon

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Salted caramel & chocolate tart, dark chocolate sauce, vanilla ice cream

Deep filled lemon meringue pie, red berry coulis, raspberry sorbet

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Selection of fine cheeses, oatcakes, grapes, apple slices & red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced ice cream sundae, butterscotch sauce, Chantilly cream & cranberry praline

BOOK NOW! 01292 430 580 • buzzworksholdings.com/christmas • christmas@buzzworksholdings.com

FESTIVE BUFFET

5 CHOICES £9.95 | 8 CHOICES £14.95

Minimum 10 – maximum 40 guests

If you're looking for a more laid-back event, why not get together with friends, family or workmates for some drinks and nibbles? With a delicious selection of bite-sized treats for all to enjoy, the hardest part will be choosing your menu!

Robertson's of Ardrossan chipolatas, spiced cranberry jam

Warm turkey curry bites, puff pastry case

Cajun spiced grilled salmon

Mini cranberry & brie bites (v)

Piri piri spiced chicken strips

Haggis bon bons, red onion marmalade

Homemade black pudding sausage rolls

Elliots chicken tempura, sweet chilli dip

Smoked salmon & cream cheese roulade, malted bread

Homemade Barwhey's cheddar & roast onion pasties

Tomato & mozzarella bruschetta, basil pesto (v)

Chilli chicken skewers, BBQ glaze

Elliots rosemary & sea salt potato wedges (v)

Baby baked potatoes, cheddar, chive & crème fraîche

Crisp vegetable tempura, chilli dip (v)

Selection of open sandwiches on Bakehouse breads

Christmas chocolate bauble cupcake

Spiced ginger truffle

Spiced Christmas & pecan pudding

Hazelnut & cinnamon meringue

COCKTAILS

COCKTAIL DEMONSTRATIONS

3 Cocktails, 1 Baby Cocktail & 4 Buffet Options

£19.95 PER PERSON
Sunday-Thursdays

£24.95 PER PERSON
Friday & Saturday

Minimum 10 – maximum 20 guests

COCKTAIL MASTERCLASSES

4 Cocktails, 2 Baby Cocktails & 4 Buffet Options

£24.95 PER PERSON

Minimum 6 – maximum 10 guests

BLEU BAR

We are happy to organise welcome drinks in Elliots bar, and if you really want to celebrate Christmas in style, our exclusive Bleu Bar is all yours! Set back from the main bar, this elegant space is perfect for everything from cocktail masterclasses to Champagne receptions and laid-back buffets.

CHRISTMAS, AFTER DARK

From club nights to Christmas jumper parties, brain-teasing quizzes to open mic acts, Elliots is where it's at – and this year we have more planned than ever!

Keep an eye on our After Dark listings for the lowdown on what's happening, and remember - you can always sleep in January...

 [Facebook.com/buzzafterdark](https://www.facebook.com/buzzafterdark)

 [Twitter.com/buzzafterdark](https://twitter.com/buzzafterdark)

Bleu



AFTER DARK

BOOK NOW! 01292 430 580 • [buzzworksholdings.com/christmas](https://www.buzzworksholdings.com/christmas) • christmas@buzzworksholdings.com



132 MAIN ST. PRESTWICK KA9 1PB
ELLIOTS-PRESTWICK.CO.UK
01292 677 677

THE LONG HOUSE

130 Titchfield St.
Kilmarnock KA1 1PH
01563 535 130
longhouse-kilmarnock.co.uk

LIDO TROON

11-17 West Portland St.
Troon KA10 6AB
01292 310 088
lido-troon.co.uk

THE MILL HOUSE

4 Dean St.
Stewarton KA3 5EQ
01560 482 255
themillhouse-stewarton.co.uk

LIDO PRESTWICK

71 -75 Main St.
Prestwick KA9 1JN
01292 479 321
lido-prestwick.co.uk

THE COACH HOUSE

31 Main St.
Bridge Of Weir PA11 3NR
01505 800 999
thecoachhouse-bow.co.uk

SCOTTS TROON

Troon Yacht Haven
Harbour Road, Troon KA10 6DJ
01292 315 315
scotts-troon.co.uk

THE CORNER HOUSE

1-7 Howgate
Kilwinning KA13 6EN
01294 558 813
thecornerhouse-kilwinning.co.uk

SCOTTS LARGS

Largs Yacht Haven
Irvine Road, Largs KA30 8EZ
01475 686 684
scotts-largs.co.uk

THE TREE HOUSE

67-69 Sandgate
Ayr KA7 1BZ
01292 288 500
treehouseayr.co.uk

SCOTTS SOUTH QUEENSFERRY

Port Edgar Marina, Shore Road,
Edinburgh EH30 9SQ
01292 432 342
info@scotts-southqueensferry.co.uk

BOOKING INFORMATION

Our festive menus are available from 29th November until 31st December.

Our Festive menus are available to all customers throughout December alongside our seasonal main menus. Parties of 6 or more are required to dine from our Festive menus.

BOOK NOW! 01292 430 580 | buzzworksholdings.com/christmas | christmas@buzzworksholdings.com

DEPOSITS & PREPAYMENTS

Deposits and prepayments may be required for your booking. Please see below for more details.

CLASSIC CHRISTMAS

5 or less - no deposits or prepayments required.
6 or more - £10 per person deposit required to secure booking.

LET'S GET MERRY

5 or less - £10 per person deposit required to secure booking.
6 or more - £10 per person deposit required within 14 days of initial booking and full prepayment required by 30th November to secure booking.

CHRISTMAS DAY & HOGMANAY

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

NEW YEAR'S DAY

All bookings are required to pay a £10 per person deposit to secure booking.

DIETARY REQUIREMENTS & ALLERGENS

We have a range of alternative dishes available on request for both vegetarian and vegan customers. If you have any special dietary requirements, please let us know in advance.

If you suffer intolerances or allergies please let your server know and we will advise on suitable dishes.

Please note that we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

BOOKING CONFIRMATIONS & DEPOSITS

If you are able to, please let us know in advance if you have any changes to your reservation such as date, time or number of guests to allow us to do our best to accommodate them prior to your arrival.

We kindly ask that all deposits are paid by 1st December*.

**Thereafter deposits and prepayments become non-refundable and non-transferrable.*



THE PERFECT GIFT

- A BUZZWORKS GIFT CARD -

See page 4 for details.



BUZZWORKSHOLDINGS.COM

