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THE  
**WINNOCK HOTEL**  
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[www.winnockhotel.com](http://www.winnockhotel.com)  
01360 660245

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*Festive Brochure*  
**2024**





# Festive Diary

## Festive Menus

-available 25th November - 20th December (excluding party nights)

## Murder Mysteries

-7th, 13th

## Christmas Residential Package

-23rd to 27th December

## Christmas Day Lunch

-25th (1.30pm - 3pm)

## New Year Package

-30th December to 3rd January

## Hogmanay Dinner

-31st December  
(7pm arrival for 7.30pm Dinner)

# Murder Mystery Comedy Nights

from 7pm til late

Join us for one of our famous Murder Mystery nights, this time with a festive party twist.

Bring a Party to our Party, and enjoy an arrival glass of fizz, 3 course festive dinner and challenging, comedic and interactive Murder Mystery fun!

Held in the function room on shared tables, could the person next to you be another guest, or an actor ready to fall to the floor?

Following the dinner, there will be live entertainment through 'til late, so get your glad rags on and look out your dancing shoes and make it a party night to remember.

Perfect for work's night out, friends or family groups, or any other type of get together.

## DBB Prices:

Saturday 7th December -  
£129pp  
Friday 13th December -  
£119pp

## Ticket Only

£55pp

Non-refundable, non-transferable deposit required.  
Remaining balance due 28 days prior to event.  
Ts and Cs apply





# Festive Lunch

£29.50pp

Served 12pm until 3pm

Monday 25th November - Friday 20th December

## Freshly Prepared Soup of the Day

*bread and butter*

**Homemade Smooth Chicken Liver Pate**  
*presented with seasonal leaves, oatcakes and onion chutney*

**Cornet of Smoked Salmon and Prawns**  
*with seasonal leaves and a tangy Marie-Rose sauce*

## Roast West Lothian Turkey

*with sage and onion stuffing, kilned sausages, a rich roast gravy and cranberry sauce*

**Grilled Fillet of Local Salmon**  
*with a lemon and dill hollandaise sauce*

**Traditional Homemade Steak Pie**  
*served in a puff pastry case*

**Grilled Goats Cheese and Vegetable Tart**  
*served with a tomato and herb sauce*

All Served with Roast Potatoes and Winter Vegetables

**Christmas Pudding**  
*served with Brandy Sauce*

## Orkney Fudge Cheesecake

**Cream Filled Profiteroles**  
*with rich chocolate sauce*

**Freshly Brewed Tea or Coffee**  
*with mince pies*

# Festive Dinner

£35.00pp

Served 6pm - 8.30pm

Monday 25th November - Friday 20th December

## Freshly Prepared Soup of the Day

*bread and butter*

**Homemade Smooth Chicken Liver Pate**  
*presented with seasonal leaves, oatcakes and onion chutney*

**Cornet of Smoked Salmon and Prawns**  
*with seasonal leaves and a tangy Marie-Rose sauce*

## Roast West Lothian Turkey

*with sage and onion stuffing, kilned sausages, a rich roast gravy and cranberry sauce*

**Grilled Fillet of Local Salmon**  
*with a lemon and dill hollandaise sauce*

**Roast Sirloin of Beef**  
*Brandy and black peppercorn sauce*

**Grilled Goats Cheese and Vegetable Tart**  
*served with a tomato and herb sauce*

All Served with Roast Potatoes and Winter Vegetables

**Christmas Pudding**  
*served with Brandy Sauce*

## Orkney Fudge Cheesecake

**Lemon Tart**  
*mixed berry compote*

**Freshly Brewed Tea or Coffee**  
*with mince pies*



# CHRISTMAS Residential Package

The Winnock was made for Christmas. With open log fires, beamed ceilings, friendly service, and lively entertainment, we create a warm and festive atmosphere. We're always bustling, but never too busy to share the joy of this special time of year with you.

## Monday 23rd December

- Welcome drinks reception
- Three course table d'hôte dinner
- Evening of Scottish entertainment

## Christmas Eve

- Full Scottish breakfast
- Three course table d'hôte dinner
- Watchnight carol service for those who wish to attend
- mulled wine & mince pies on return

## Christmas Day

- Full Scottish breakfast
- Traditional Christmas lunch
- Visit from Santa
- The King's Speech
- Afternoon tea & Christmas cake
- Carol singers
- Evening buffet dinner
- Seasonal evening entertainment

## Friday 27th December

- Full Scottish breakfast
- Before we bid you farewell

## Boxing Day

- Full Scottish Breakfast
- The morning free to enjoy the beauty of Loch Lomond
- Scottish candle-lit dinner with traditional ceilidh

# CHRISTMAS DAY Lunch

£69.00 Per Person

Sittings at 1.00pm & 3pm - Advance Booking Required  
Pre-Order Required 28 Days Prior To Christmas

**Roasted Red Pepper and Tomato Soup**  
crème fraîche

**Homemade Smooth Chicken Liver Pate**  
seasonal leaves, oatcakes, onion chutney

**King Prawn Cocktail**  
salad garnish, tangy Marie-Rose sauce

**Hot Smoked Salmon**  
wilted spinach, Glengoyne cream sauce

**Roast West Lothian Turkey**  
sage & onion stuffing, kilted sausages, rich roast gravy, cranberry sauce

**Roast Sirloin of Galloway Beef**  
brandy & black peppercorn sauce

**Fillet of Halibut**  
smoked bacon, leek cream sauce

**Woodland Mushroom and Brie Wellington**  
nutmeg cream sauce

**All Served with Roast Potatoes & Honey Glazed Vegetables**

**Christmas Pudding**  
brandy sauce

**Homemade Raspberry & White Chocolate Cheesecake**

**Banoffee Tart**  
salted caramel sauce

**Tea or Coffee**  
mince pies

## Prices

Adults - 4 nights - £495.00 per person  
Children - 4 nights - £195 per person

Prices are per person & are based on two adults sharing a standard double room. Our children's prices are per child and are based on family accommodation, sharing a room with two full paying adults. Our family rooms can sleep up to 2 adults & 3 children.

Children's prices include all meals, unlimited soft drinks and ice cream

Ask about our upgrades or single person supplements



# NEW YEAR Residential Package

## 2025

Welcome 2025 in style with an unforgettable New Year break at 'The Winnock Hotel'. The contagious excitement and our fun-filled package ensure you embrace the festive spirit! Enjoy nightly entertainment, delicious food and drink, and our renowned Hogmanay Gala Dinner & Dance with a traditional Ceilidh!

### Monday 30th December

- Welcome drinks reception
- Three course table d'hote dinner
- Live entertainment

### New Year's Eve

- Full Scottish breakfast
- Pre-dinner drinks reception
- Gala dinner & dance with our resident ceilidh band & disco

### Thursday 2nd January

- Full Scottish breakfast
- Three course table d'hote dinner
- Live entertainment

### Friday 3rd January

- Full Scottish breakfast before we bid you farewell
- 'Hot Toddy' on departure

### New Year's Day

- Leisurely brunch served until 12pm
- New Year's Day 'Taste of Scotland' buffet featuring the finest Scottish produce
- Live band "Soul Vibrations" providing entertainment

## Prices

Adults - 4 nights - £650.00 per person  
Adults - 3 nights - £569.00 per person

Children - 4 nights - £325.00 per person  
Children - 3 nights - £285.00 per person

Prices are per person, & are based on two adults sharing a standard double room.

Ask about our upgrades or single person supplements

Our children's prices are per child and are based on family accommodation sharing a room with two full paying adults.

Our family rooms can sleep up to 2 adults & 3 children. Children's prices include all meals, unlimited soft drinks & ice cream.

# HOGMANAY Dinner

7pm arrival for 7.30pm service  
£69.00 Per Person

**King Prawn and Pineapple Cocktail**  
*salad garnish and tangy Marie-Rose Sauce*

**Homemade Chicken Terrine**  
*with dressed leaves and a caramelised onion chutney.*

**Hot Smoked Salmon**  
*creamed spinach, Glengoyne cream*

**Pan Fried Fillet of Scottish Beef**  
*brandy & black peppercorn sauce*

**Oven Roasted Loin of Highland Venison**  
*red wine & redcurrant jus*

**Baked Fillet of North Atlantic Halibut**  
*smoked bacon & leek cream sauce*

**Woodland Mushroom and Brie Wellington**  
*with a nutmeg cream sauce*

Served with Roast Potatoes and Honey Glazed Vegetables

**Lemon Tart**  
*fresh raspberries*

**Drambuie Parfait**  
*fresh strawberries, shortbread*

**Freshly Brewed Tea or Coffee**  
*petit fours*



# Booking Requirements

To book, please call us on 01360 660245  
or email [info@winnockhotel.com](mailto:info@winnockhotel.com)

A 25% deposit is required at the time of booking with full payment & final numbers required 28 days in advance of your reservation

Deposits are non-refundable, however prepaid balances will be refunded if we are able to resell the space. Please note that provisional bookings are released after 7 days if a deposit has not been received. Bookings that have not paid the full balance 28 days prior may also be released and the deposit retained.

If making your reservation 28 days or less prior to arrival, full pre-payment will be required at time of booking.

The hotel reserves the right to make changes to any of the programmes, menus, function room & entertainment stated. We will however try to give as much notice as possible should the occasion arise.

Please note that for all events, including Hogmanay, the hotel will create a table plan. This means that we will have 'Captains Tables' - smaller groups may be seated with other parties.

We regret that if your party decreases in size we are unable to offset any deposits paid against food, beverages etc.

No additional food or beverages of any kind are permitted in the hotel by party organisers or guests.

# 2025 Diary

Please refer to our website and Facebook page for any ongoing special offers.

## Burns Night

JANUARY - 25th

## Valentines Day

FEBRUARY - 14th

## Mother's Day

MARCH - 30th

## Easter Sunday

APRIL - 20th

## Father's Day

JUNE - 15th

## Halloween

OCTOBER - 31st



Keep an eye out for...

## 2025 Murder Mystery Dates !



Scan for offers