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THE
Winnock Hotel
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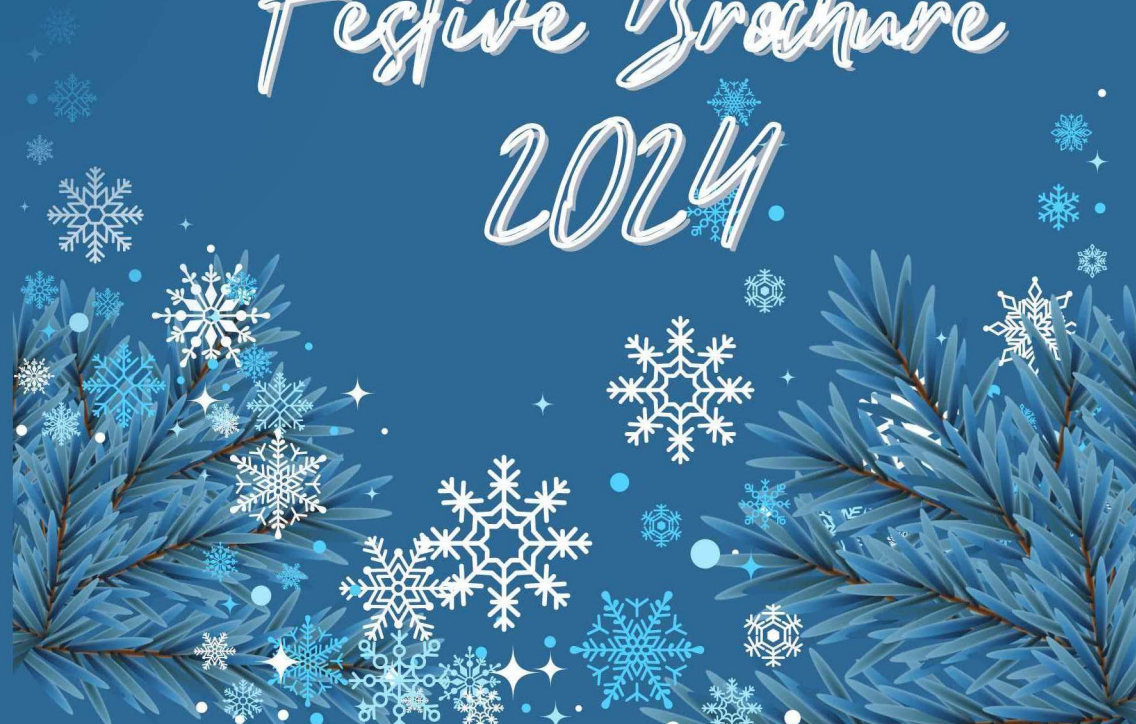
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For information scan QR code to
visit our website



www.winnockhotel.com
01360 660245

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, kilted 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, kilted 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'hote dinner
- Evening of Scottish entertainment

Christmas Eve

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

Boxing Day

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

Friday 27th December

- Full Scottish breakfast
- Before we bid you farewell

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

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 having 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

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

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 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

New Year's Day

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

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 childrens 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. Childrens 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

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