



BEST WESTERN PARK HOTEL

*Christmas 2010*

## A Very Warm Welcome

Thank you for considering the Best Western Park Hotel for your festive celebration.

This year my team and I have compiled a fabulous full programme of entertainment for our party nights consisting of our glamorous showcase with the sensational Chris & Nadine Judge with Las Vegas dancers, together with a selection of excellent tribute acts on various dates.

Our Executive Chef, together with his highly experienced team of professionals, has put together an exciting range of seasonal menus designed to tantalise your taste buds.

We look forward to welcoming you over the festive season. In fact, why not give your evening the perfect finish by staying over at our special festive accommodation rates! Please contact our sales office now to ensure you don't miss out on a spectacular Christmas extravaganza!!

Don't Delay.....book today!!!

Best Wishes  
**Douglas Hannigan**  
Managing Director

### BOOKING CONDITIONS

1. All function bookings require a non-refundable deposit of £10.00 per person within 14 days of making reservation, accommodation bookings require credit card as confirmation.
2. Full payment for party nights is required by 29th October 2010 after which no refunds will be given or transferred for other services.
3. The hotel reserves the right to move or amend Christmas events, due to any unforeseen circumstances.
4. Shared tables may apply to bookings, subject to availability.
5. Children attending Hogmanay Ball will be charged at full rate without exception.
6. No admittance to persons under 18 for any of the Party Nights
7. All details are correct at time of going to press but may be subject to alteration without prior notice.

All Prices quoted include VAT at current rate.

**Festive Lunch Menu** Festive Lunches: £12.50 pp (2 Courses) £15.00 pp (3 Courses) Served between 12.00noon – 2.30pm

**Starters**

**Homemade Red Lentil  
and Vegetable Soup**

*Finished with tomatoes and fresh herbs*

**Fanned Sweet Honeydew Melon**

*With a compote of mixed berries  
in a mulled wine syrup*

**Wholemeal Croute of Chicken Liver Pate**

*With red onion and balsamic chutney*

**Mains**

**Traditional Roast Turkey**

*With chestnut stuffing, chipolatas  
and pan roast gravy*

**Garlic and Thyme Roast Rib of Beef**

*With a red wine and shallot sauce*

**Oven Roasted Bell Pepper**

*Filled with vegetable ratatouille  
and buffalo mozzarella*

**Escalope of Salmon**

*Baked in filo pastry with a sage  
and cherry tomato cream*

**Desserts**

**Steamed Fruit Pudding**

*Flavoured with a warm brandy  
and vanilla sauce*

**Homemade Dark Chocolate  
and Orange Mousse**

*With shortbread and red  
fruit puree*

**Our Selection of Cheese**

*With oatcakes and pear compote*

**Freshly Brewed Fair Trade  
Coffee**

*With a chocolate mint*

# Christmas Party Night Menu

## Starters

### **Homemade Red Lentil and Winter Vegetable Soup**

*Finished with fresh herbs*

### **Duo of Melon**

*With a passion fruit and mango syrup*

### **Chicken Liver Pate**

*Served with tomato chutney and Highland oatcakes*

## Mains

### **Roast Crown of Turkey**

*Served with sage and onion stuffing, chipolatas, cranberry compote and rosemary gravy.*

### **Roast Rib of Beef**

*Served with a whisky and peppercorn sauce*

### **Poached Salmon Fillet**

*Served with spinach and a champagne cream sauce*

### **Spinach and Ricotta Tortellini**

*Served with a tomato and basil sauce*

## Desserts

### **Traditional Christmas Pudding**

*Served with a mulled berry compote and brandy cream sauce*

### **Homemade Toffee Cheesecake**

*Served with a rich chocolate sauce*

### **Individual Lemon Meringue Tartlet**

*Served with a Raspberry Coulis*

## Showcase Party Nights

£30.00 (inc 1/2 bottle of wine) for Thursdays & Sundays    £30.00 (inc 1/2 bottle of wine) for Friday 26th & Saturday 27th Nov  
£45.00 (inc 1/2 bottle of wine) for Fridays & Saturdays in December



### **Chris and Nadine Judge - A Night to Remember**

**Nov** 26 / 27

**Dec** 3 / 4 / 5 / 10 / 11 / 12 / 16 /  
17 / 18 / 19



### **Chris Small as Neil Diamond**

**Nov** 26 / 27

**Dec** 3 / 4



### **Johnny Lee Memphis as Elvis**

**Dec** 10 / 11 / 17 / 18

Also available:

### **Disco Party Nights in Camelon Suite**

£25.00 for Fridays & Saturdays

**Dec** 3 / 4 / 10 / 11 / 17 / 18

# Christmas Day

Relax and enjoy a fantastic Christmas Day Lunch. Enjoy an excellent 3 course served meal and let us take any stress away from you.

£42.50 Adults / £17.50 Children – 3-12 year olds

## Starters

### **Homemade Cream of Carrot Soup**

*Spiced with cumin and coriander*

### **Rose of Honeydew Melon**

*With orange segments and blackcurrant sorbet*

### **Chicken and Smoked Bacon Terrine**

*On a baby leaf salad with mango and sweet pepper relish*

### **Button Mushrooms**

*Cooked in a garlic cream and finished with fresh tarragon*

## Mains

### **Traditional Roast Turkey**

*With chestnut stuffing, chipolatas and pan roast gravy*

### **Baked Rib of Mature Scotch Beef**

*Coated in Shallot and brandy cream sauce*

### **Sweet Pepper and Herb Crusted Salmon Escalope**

*With a light lemon butter sauce*

### **Puff Pastry Box**

*Filled with tomato and vegetable ratatouille risotto*

## Desserts

### **Steamed Fruit Pudding**

*Flavoured with warm brandy and vanilla sauce*

### **Homemade Chocolate Tart**

*With crème chantilly and a raspberry and mint coulis*

### **Iced Strawberry and Glayva Parfait**

*With butter shortbread and mango coulis*

### **Freshly Brewed Fair Trade Coffee**

*Served with shortbread*

# Hogmanay Ball Menu

Say Goodbye to 2010 with our ceilidh & disco and welcome in 2011 with a Scottish piper. £75.00

## Starters

### Bubbly & Canapés

### Honeydew Melon, Asparagus and Parma Ham

*With Raspberry Vinaigrette*

### Haggis, Neeps and Tatties

*Masked with a whisky sauce*

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## Intermediate Soup

### Traditional Cock-a-Leekie Soup

*With a bread roll*

## Mains

### Herb Cous Cous Crusted Salmon

*With a vine cherry tomato compote  
and tarragon cream sauce*

### Fillet of Scotch Beef Tournedos

*Wrapped in smoked bacon with a  
light pepper sauce*

### Haggis Stuffed Seared Chicken Breast

*Served with a thyme and shallot jus*

### Rosemary and Balsamic Roasted Vegetables

*With a chive risotto*

## Desserts

### Grand Dessert

*Featuring a miniature selection  
of our most popular desserts*

### Freshly Brewed Fair Trade Coffee

*Served with shortbread*

You are in a  
free WiFi Area

Why not meet  
here for coffee?

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