



GABLES HOTEL

GRETNA

Festive Brochure
2024



Christmas Party Nights

Get ready to jingle and mingle at our
Christmas Party Nights!

Whether you're gathering for a long-awaited reunion, a
team night out, or simply to indulge in some festive fun,
our party nights are perfect!

Friday 6th December
Saturday 7th December



Friday 13th December
Saturday 14th December



Friday 20th December
Saturday 21st December



Available for residents and non residents.

Celebrate the season with a welcome drink, a delicious
dinner, and fantastic entertainment that will keep you on
your feet all night long! Forget the hassle of a taxi home by
opting for our overnight stay packages, perfect for residents
and non-residents alike. Non-residential packages start at
just £45 per person on Fridays and £55 on Saturdays, while
residential options, start at £65 per person. Single rooms
available for an additional £40 per night.

Enquire now by emailing
reservations@gables-hotel-gretna.co.uk
or calling 01461 338300





Party Night Menu

Welcome Drink

Selection of Canapés

Smoked Duck Breast
Orange Gel on Toasted Brioche

Smoked Salmon
Cream Cheese on Cucumber

Feta & Olive
Tapenade Crostini

Scotch Broth (V)

Bread Roll & Butter

Chicken Liver Pâté

Red Onion Chutney, Winter Salad, Oatcakes

Smoked Salmon

Crispy Capers, Lemon Aioli

Tomato & Mozzarella Salad

Roquette, Balsamic Glaze



Turkey with All the Trimmings (GF)

Brussels Sprouts, Roast Potatoes, Pigs in Blankets, Honey-Roasted Parsnips, Carrots, Stuffing, Jus

Salmon & Leek Fishcake (GF)

Herb Crushed Potatoes, Panache of Vegetables, Lemon & White Wine Sauce

Tomato & Basil Linguine (V)

Roquette, Parmesan



Christmas Pudding

Brandy Sauce

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Chocolate Ganache

Chantilly Cream, Winter Berry Compote

Hogmanay Gala

Join us for a dazzling night of celebration with a 5-course Gala Dinner, starting with Prosecco on arrival at 6.30 pm, followed by a truly Scottish banquet at 7pm. Dress to impress in Black Tie or Highland attire, and enjoy an unforgettable evening filled with elegance! This exclusive event is open to residents & non-residents, so secure your place now and make your Hogmanay one to remember! Prices from £89 per person.

Welcome Drink

Canapés

Smoked Duck Breast
Orange Gel on Toasted Brioche

Smoked Salmon
Cream Cheese on Cucumber

Feta & Olive
Tapenade Crostini

To Start

Cock-A-Leekie Soup*
Served with Crusty Bread Roll

To Follow

Haggis, Neeps & Tatties*
Whisky Sauce, Pea Shoots

The Main Event

Roast Sirloin of Beef

Braised Beef Blade Croquette, Fondant Potato, Seasonal Vegetables, Caramelised Baby Onions with Pancetta & Red Wine Jus

Herb-Crusted Fillet of Cod

Citrus Crushed Potatoes, Panaché of Vegetables and White Wine Cream Sauce

Roast Carrot Risotto
Parmesan, and Rocket

Something Sweet

Traditional Cranachan

Toasted Oats, Honey, Whisky Glaze, and Raspberry Whipped Cream

Vegan Chocolate Raspberry Tart (VE)

Raspberry Gel

To Finish

Selection Of Cheese
*with Oatcakes, Grapes, Quince
and Celery*

*Vegetarian option available, if pre ordered.



How to Book.

Pricing **Party Nights**

Non-residential packages start at just £45 per person on Fridays and £55 on Saturdays, while residential options, start at £65 per person. Single rooms available for an additional £40 per night.

Hogmanay Gala

Dinner only - £89 per person

Accommodation £119 per room, booked direct with the hotel including full Scottish Breakfast

Additional nights 30th September £79 per room, 1st January £59 per room.

Terms and Conditions

1. All festive bookings must be accompanied by the completed booking form with a signature to confirm that the terms and conditions have been read.
2. In the circumstances of a Christmas event being cancelled by the restaurant, an alternative date will be offered, or a full refund given.
3. Dietary requirements must be informed when making a booking. The restaurant will endeavour to meet with the dietary needs.
4. Where special requests are made the restaurant will endeavour to accommodate them, however they cannot be guaranteed.
 5. A £10 per person non refundable deposit is due to confirm your booking with us, deposits are non-refundable, non-transferable and cannot be exchanged for credit vouchers.
6. If a deposit has not been received within 14 days of making a provisional booking, the reservation will be cancelled without prior notification.
 7. Please note that deposits cannot be used against the final balance if the numbers of the guests are reduced.
 8. The remaining balance is due 14 days ahead of your arrival.
 9. The management of the hotel reserves the right to refuse entry to the hotel.
10. In addition, the restaurant reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.

Allergens and Dietary Requirements:

Please make us aware of any dietary requirements when you confirm your booking.

ALLERGEN GUIDE

GF = Gluten Free / VG = Vegan / V = Vegetarian / DF = Dairy Free