



# Enjoy a fabulous traditional Christmas with us at The Lands of Loyal Hotel



We have put together two packages for you to choose from.

They both start on Christmas Eve with a welcome full afternoon tea, served in the Grand Hall in front of a roaring log fire when you will have a chance to meet the other guests and the key members of staff who will be looking after you.

## Christmas Eve:

4-5pm Tea

Arrive in the afternoon in time for the afternoon tea in the Grand Hall

6.30-9pm Dinner

Enjoy Christmas carols from the Alyth Musical Society before a delicious 4 course dinner (£45 for non residents)

## Christmas Day:

12-3.30pm

A 4 course Traditional Christmas lunch

7-8pm

A light buffet supper, (resident guests only)

## Boxing Day:

12-2pm

A buffet lunch. (£25 adults £12.50 children under 12)

6.30-9pm

A final dinner in the main dining room

### Two night package 24th and 25th December

Standard double/twin room £595  
Superior double or twin room £655  
Premier double room £680  
Single room £395

### Sample Christmas Day Lunch Menu

*Glazed goat's cheese and hazelnut crostini with micro-rocket and slow roasted tomato salad*

*Lightly smoked pigeon breast with carrot remoulade, marinated beetroot and a sherry vinegar dressing*

*Roast pumpkin and cumin soup with fresh bread roll*

*Poached and smoked salmon terrine with mixed leaves and cucumber relish*

*Pan seared scallops with herb salad and sauce vierge*

*Mulled wine granita*

*Roast turkey with sage and chestnut stuffing, roast potatoes, kilted sausages, Brussels sprouts, glazed carrots and gravy*

*Baked fillet of halibut with buttered spinach, confit new potatoes and sautéed wild mushrooms*

*Roast rump of lamb with creamed potatoes, roast artichoke, shallots, turnip and carrot puree and red wine jus*

*Wild mushroom and spinach Wellington with root vegetables and a confit garlic mashed potatoes*

*Roast fillet of Aberdeen Angus steak with foie gras, shaved truffle, honey glazed parsnips, red onion and potato rosti and Madeira jus*

*Traditional Christmas pudding with brandy butter sauce*

*Nemesis - Rich chocolate truffle cake with kirsch soaked cherries and vanilla cream*

*Homemade steamed ginger pudding with custard*

*Cinnamon panna cotta with brandy snap biscuit and mulled berries*

*Selection of British and French cheeses with biscuits, celery and quince jelly*

### Three night package 24th, 25th & 26th December

Standard double/twin room £695  
Superior double or twin room £750  
Premier double room £780  
Single room £595

- These rates are per room inclusive of bed and breakfast, and all lunch dinner and teas shown here. Except for the boxing day buffet which is priced at a supplement.
- A deposit of 50% per room, is required at time of booking and reservations cancelled after 30th November 2010 will be subject to full charges. However if the accommodation is re-let we will gladly refund the applicable amount.



Menu  
£70 per adult

Tea Coffee and Mince Pies

£45 per child  
Under 12yrs