



CHRISTMAS 2018

01290 429 230 | WWW.DUMFRIESARMS.CO.UK



Experience the magic of Christmas in the warm and comfortable surroundings of The Dumfries Arms Hotels, an iconic venue in the East Ayrshire village of Cumnock.

From intimate private dinners to Christmas Day Feasts, all created using locally sourced produce, the food, drinks and atmosphere at Dumfries Arms Hotel guarantees you a festive celebration to remember.

We have more than 20 years' experience in the hospitality sector and pride ourselves on our impeccable attention to detail and ability to tailor our services to meet your individual requirements.

Please do not hesitate to contact our Events team on 01290 429 230 or send an email to reception@dumfriesarms.co.uk for further information or to book your Festive Celebration.



PARTY NIGHTS

*Join us this December for an evening of festive fun,
food and floor filling hits!*

Dates Available:

Friday 14th December Saturday 15th December

Friday 21st December Saturday 22nd December

Tickets: £38.00 Per Person

*Ticket price includes: Arrival drink, 3 course meal, live
entertainment, party games and prizes.*

Welcome Drink 7.00pm

Meal Service 7.30pm

Carriages 1.00 am

Parties of 2-250 subject to availability

Over 18's only

Dress Code: Smart/casual

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*After a night of great food and entertainment
enjoy a relaxing overnight stay and awake to a traditional
full Scottish breakfast from only £109.00*

STARTER

Duo of seasonal melon, winter berries and raspberry sorbet

Roast butternut squash and sweet potato soup

North Atlantic prawn salad, citrus mayo, fine leaves and baby tomatoes

MAIN

Slow cooked braised beef bourguignon, seasonal vegetables and potatoes

Traditional roast turkey with all the trimmings

*Roast vegetable medley in a pastry parcel with fine
leaves and a tomato and basil sauce*

DESSERT

Traditional spiced Christmas pudding served in a brady sauce

Raspberry cheesecake with a berry compote and Chantilly cream

Cream filled profiteroles covered in chocolate sauce

Tea and coffee with mince pies



FESTIVE DINING

Celebrate the season with friends, family, and colleagues throughout December in our restaurant.

Our menus' have been specially created by our Executive Chef using only the finest local produce.

FESTIVE FAYRE MENU £14.95pp

Our Festive Fayre menu will run Sunday-Thursday 12.00pm - 8.45pm with prices starting from £14.95pp for 2 courses.

FESTIVE MARKET MENU £23.95pp

Or why not indulge in our Festive Market Menu on Friday or Saturday evening from 5.00pm with: 3 courses and a glass of bubbly from £23.95pp.

Enjoy a festive take on our classic afternoon tea from just £19.95pp

Add a glass of Prosecco for £5.95pp





CHRISTMAS DAY

Christmas is all about spending quality time with your loved ones, so there really is no better way to celebrate stress free than to let our dedicated team of professionals take care of you and your loved ones.

CHRISTMAS DAY PRICES

Adult - £59.00

Child (aged 5-12) - £29.00

Child under 4 - Free of charge

*Christmas lunch will be served 1pm and 4. 30 pm
Children can enjoy a visit from Santa during their meal*

STARTER

*Roast butternut squash and sweet potato soup
served with crusty bread and toasted almonds*

Warm homemade tartlet of goats cheese and cranberry

*Smoked ham hock terrine
with a fine leaf salad, chunky pickles and toasted olive loaf*

*Assiette of smoked salmon
served with dressed prawns, capers and a dill crème fraiche*

*Roulade of chicken and Stornaway black pudding
on a smoked pancetta salad with cracked black pepper sauce*

INTERMEDIATE

*Duo of blood orange and zesty lemon sorbet
drizzled with a lime syrup and topped with mint leaf*

MAIN

*Traditional roast turkey
with all the trimmings and an orange, apple and sage stuffing*

*Seared fillet of Scottish salmon
served with parsley pomme puree, grilled asparagus and a red pepper coulis*

*Roast sirloin of scotch beef
with roasted potato, heritage root vegetables, glazed with a pan jus*

*Beetroot and shallot tart tatin
with orange and dill dressed side salad*

*Ballontine of chicken and haggis
stuffed with Mogerleys haggis, wrapped in parma ham on a bed
of reamed potato, turnip puree and drizzled with a rich pepper cream*

DESSERT

Brandy soaked Christmas pudding with a cinnamon spiced crème anglaise

Sherry poached pears with a creamy vanilla ice cream and a light pear syrup

Sticky toffee cheesecake served with Ferri's tablet ice-cream and a rich toffee sauce

*Brie and blue cheese medley with arran oatcakes,
spiced cranberry chutney and seasonal fruits*

*White chocolate panna cotta with a dark chocolate crumble
served with a berry compote*

Tea and coffee with tablet



HOGMANAY

Count down to 2019 at our family Hogmanay Ball.

Live entertainment by Rogues Gallery and bring in the bells with our midnight Piper. The evening begins with a welcome drink and canapes at 7.30pm with dinner being served at 8.00pm and continues into the wee small hours of the New Year.

TICKETS

Adult - £51.50

Child (aged 5-12) - £25.00

Parties of 2-250 subject to availability

Dress to impress

Carriages at 2.00am



STARTER

*Cream of potato and braised leek soup
with herb croutons and cress oil*

INTERMEDIATE

*Timbale of haggis, neeps and tatties
with a cracked pepper sauce*

MAIN

*Traditional steak and ale pie served in a rich Caledonian best gravy
with heritage root vegetables and buttery mashed potato*

*Serrano wrapped chicken breast in a chive cream
with sprouting broccoli and sweet potato puree*

*Beetroot and shallot tart tatin
with orange and dill dressed side salad*

DESSERT

*Individual Scottish cranachan drizzled with a deep red berry and Glayva sauce,
topped with toasted oats with raspberry ripple ice cream*

*Homemade sticky toffee pudding covered in a light toffee sauce served
with vanilla pod crème anglaise*

Tea and coffee with tablet



DUMFRIES ARMS HOTEL

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TERMS & CONDITIONS

A £10 pp non-refundable deposit is required to confirm your booking, no later than 14 days after your initial provisional booking. Full payment required at time of booking for bedrooms.

All deposits and final payments are non-refundable.

*Final balances for Party Nights and Hogmanay are due no later than 15th October 2018.
Final balances for Christmas Day are due no later than 15th November 2018.*

All menus and details are correct at the time of printing but could be subject to change due to unforeseen circumstances.