



# *Festive Brochure*

2024/2025



# We invite you to join us over the festive period..

THE DUMFRIES ARMS HOTEL, NESTLED IN THE HEART OF CUMNOCK, INVITES YOU TO EXPERIENCE THE MAGIC OF CHRISTMAS WITHIN ITS WALLS, WHERE 300 YEARS OF HISTORY COME ALIVE.

JOIN US AT THE DUMFRIES ARMS HOTEL, WHERE A WARM WELCOME AND FESTIVE ATMOSPHERE AWAIT. MAKE US YOUR HOME AWAY FROM HOME THIS HOLIDAY SEASON AS WE FILL YOUR CALENDAR WITH A VARIETY OF EVENTS AND ACTIVITIES DESIGNED TO BRING THE MAGIC OF CHRISTMAS TO LIFE.

CELEBRATE THE SEASON IN STYLE WITH FRIENDS, FAMILY, OR COLLEAGUES AT ONE OF OUR LIVELY CHRISTMAS PARTY NIGHTS. SAVOUR DELICIOUS FESTIVE DISHES & CRAFTED COCKTAILS PREPARED WITH THE FINEST INGREDIENTS AND HOLIDAY CHEER IN MIND ON CHRISTMAS DAY & BOXING DAY. LET THE DUMFRIES ARMS HOTEL BE YOUR DESTINATION FOR UNFORGETTABLE CHRISTMAS CELEBRATIONS.

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# Festive Lunch *Specials*

MON-FRI 12 NOON - 5PM  
SUNDAY ALL DAY

2 Course Lunch

£23.95

3 Course Lunch

£28.95

Delight in your holiday favorites, expertly crafted by our head chef, bringing loved ones together to make this special time of year even more memorable.

*Available throughout December.  
Menu subject to change.*

## Menu

### STARTERS

#### HOMEMADE SOUP OF THE DAY

CRISPY PETIT PAN, SALTED BUTTER

#### BREADED GOATS CHEESE

RED ONION CHUTNEY, CRISP LEAVES

#### CHICKEN LIVER PARFAIT

CRANBERRY CHUTNEY, CROSTINIS, CRISP LEAVES

#### HAGGIS NEEPS & TATTIES CROQUETTE

CREAMY CRACKED PEPPER SAUCE

#### MARINATED MEDLEY OF PRAWNS

CHILLI AND BASIL, GARLIC AIOLI, CRISP LEAVES

### MAINS

#### TRADITIONAL TURKEY

ALL THE TRIMMINGS, DUCK FAT ROASTIES, PAN GRAVY

#### SLOW BRAISED BEEF

BOURGIGNON SAUCE, BABY ONIONS, WHIPPED POTATOES & SEASONAL VEG

#### CHICKEN BALMORAL

STUFFED WITH HAGGIS, WRAPPED IN BACON, SMOTHERED IN PEPPER SAUCE WITH PARMENTIER POTATOES

#### THAI RED COCONUT CURRY - VEG OR CHICKEN

CRISP BROCCOLI, CRUNCHY PEPPERS & ONIONS

#### FILLET OF HADDOCK

BATTERED OR BREADED WITH HOUSE TARTARE SAUCE, MUSHY PEAS & FRIES

### DESSERTS

#### DA STICKY TOFFEE PUDDING

BANANA ICE CREAM, RICH TOFFEE SAUCE

#### TRADITIONAL CHRISTMAS PUDDING

BRANDY CUSTARD

#### WINTER BERRY MESS

SEASONAL FRUITS, CHANTILLY CREAM, CRUNCHY MERINGUE, RASPBERRY ICE CREAM

#### TRIO OF FERRIS ICE CREAM

BERRY COMPOTE

#### CINNAMON SPICED APPLE CRUMBLE

TABLET ICE CREAM & TOFFEE DRIZZLE





# Festive Private Dining

2 Courses

£28.95

3 Courses

£32.95

This festive season, enjoy dining with family and friends in our private dining room. Delight in your holiday favorites, expertly crafted by our head chef, bringing loved ones together to make this special time of year even more memorable.

*Available throughout December.  
Menu subject to change.*

## Menu

### STARTERS

#### HOMEMADE SOUP OF THE DAY

CRISPY PETIT PAN, SALTED BUTTER

#### BALSAMIC GRILLED GOATS CHEESE

RED ONION CHUTNEY, CRISP LEAVES

#### CHICKEN TEMPURA

HOUSE SALAD, SWEET CHILLI DIPPING SAUCE

#### BREADED MOZZARELLA DIPPERS

CRANBERRY CHUTNEY, HOUSE SALAD

#### MARINATED MEDLEY OF PRAWNS

CHILLI AND BASIL, MARIE ROSE SAUCE

### MAINS

#### TRADITIONAL TURKEY

ALL THE TRIMMINGS, DUCK FAT ROASTIES, PAN GRAVY

#### SLOW BRAISED BEEF

ROASTED POTATOES, BUTTERED SEASONAL VEG, BRAISED RED CABBAGE & RED WINE GRAVY

#### CHICKEN BALMORAL

STUFFED WITH HAGGIS, WRAPPED IN BACON, CRACKED PEPPER AND BRANDY SAUCE, PARMENTIER POTATOES

#### VEGAN WELLINGTON

BUTTERNUT SQUASH SAUCE & SEASONAL GREENS

#### SCOTTISH SALMON FILLET

MINTED BABY POTATOES, TENDER STEM BROCCOLI, LEMON MUSTARD CREAM WITH FRESH PARSLEY

### DESSERTS

#### DA STICKY TOFFEE PUDDING

VANILLA POD ICE CREAM, TOFFEE SAUCE

#### TRADITIONAL CHRISTMAS PUDDING

BRANDY ANGLAIS

#### WINTER BERRY MESS

SWEET COULIS, CHANTILLY CREAM, LUXURY ICE CREAM

#### SPICED APPLE CRUMBLE

CINNAMON SPICE, TABLET ICE CREAM





# Christmas *Party Nights*

Sit back relax and enjoy a delicious 3 course meal, then get ready to party the night away with entertainment from a live band, fantastic DJ and some extra festive fun!

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SATURDAY 14TH DECEMBER  
FRIDAY 20TH DECEMBER  
SATURDAY 21ST DECEMBER

## £45pp

*From 6.30pm  
Meal at 7pm  
Carriages at 1am*

*Accommodation available from  
£80pp based on 2 sharing.*

## Menu

### STARTERS

#### **CREAM OF POTATO & LEEK SOUP**

SERVED WITH CRUSTY ROLL

#### **CHICKEN LIVER PARFAIT**

CRANBERRY CHUTNEY, CROSTINIS, CRISP LEAVES

### MAINS

#### **TRADITIONAL TURKEY**

ALL THE TRIMMINGS, DUCK FAT ROASTIES, PAN GRAVY

#### **SLOW BRAISED BEEF**

BOURGIGNON SAUCE, BABY ONIONS, WHIPPED POTATOES  
& SEASONAL VEG

### DESSERTS

#### **DA STICKY TOFFEE PUDDING**

VANILLA POD ICE CREAM, TOFFEE SAUCE

#### **WARM APPLE PIE**

BRANDY CUSTARD



# Menu

## STARTERS

### HOMEMADE SOUP OF THE DAY

CRISPY PETIT PAN, SALTED BUTTER

### BREADED GOATS CHEESE

RED ONION CHUTNEY, CRISP LEAVES

### CHICKEN LIVER PARFAIT

CRANBERRY CHUTNEY, CROSTINIS, CRISP LEAVES

### HAGGIS NEEPS & TATTIES CROQUETTE

CREAMY CRACKED PEPPER SAUCE

### MARINATED MEDLEY OF PRAWNS

CHILLI AND BASIL, GARLIC AIOLI, CRISP LEAVES

## MAINS

### TRADITIONAL TURKEY

ALL THE TRIMMINGS, DUCK FAT ROASTIES, PAN GRAVY

### SLOW BRAISED BEEF

BOURGIGNON SAUCE, BABY ONIONS, WHIPPED POTATOES  
& SEASONAL VEG

### CHICKEN BALMORAL

STUFFED WITH HAGGIS, WRAPPED IN BACON, SMOTHERED IN  
PEPPER SAUCE WITH PARMENTIER POTATOES

### THAI RED COCONUT CURRY - VEG OR CHICKEN

CRISP BROCCOLI, CRUNCHY PEPPERS & ONIONS

### FILLET OF HADDOCK

BATTERED OR BREADED WITH HOUSE TARTARE SAUCE, MUSHY  
PEAS & FRIES

## DESSERTS

### DA STICKY TOFFEE PUDDING

BANANA ICE CREAM, RICH TOFFEE SAUCE

### TRADITIONAL CHRISTMAS PUDDING

BRANDY CUSTARD

### WINTER BERRY MESS

SEASONAL FRUITS, CHANTILLY CREAM, CRUNCHY MERINGUE,  
RASPBERRY ICE CREAM

### TRIO OF FERRIS ICE CREAM

BERRY COMPOTE

### CINNAMON SPICED APPLE CRUMBLE

TABLET ICE CREAM & TOFFEE DRIZZLE

# Christmas Eve *Dining*

12PM - 6PM

2 Courses

£23.95

3 Courses

£28.95

Savour the magic of Christmas Eve with our chef's expertly curated dishes, designed to bring family and friends together for an unforgettable celebration during this special season.

*Menu subject to change.*





# Menu

## STARTERS

### TRADITIONAL SCOTCH BROTH

PEARL BARLEY, HAM HOUGH, BRAISED LEEKS

### DUO OF SCOTTISH SALMON AND ATLANTIC PRAWNS

CRISP SALAD BED, ZESTY LEMON, CHIVE CRAIME FRACHE,  
CUCUMBER RIBBONS

### BREADED GOATS CHEESE

SUNDRIED TOMATO AND RED ONION COMPOTE, HOUSE LEAVES

### HAGGIS NEEPS & TATTIES CROQUETTE

WHISKY PEPPER CREAM, CRISPY LEEKS

### CHICKEN LIVER PARFAIT

TOASTED BUTTERY BRIOCHE BREAD, CARAMELISED ONION CHUTNEY,  
BALSAMIC SALAD

## INTERMEDIATE

### TRIO OF MELON BALLS WITH LEMON SORBET & RASPBERRY COULIS

## MAINS

### TRADITIONAL TURKEY

ALL THE TRIMMINGS, DUCK FAT ROASTIES, RICH PAN JUS

### BRAISED SCOTTISH BEEF

ROASTED POTATO, BUTTERED SEASONAL VEGETABLES, BRAISED RED  
CABBAGE, RED WINE GRAVY

### GARLIC MUSHROOM PASTRY PARCEL

CREAMY LEEK SAUCE, BRAISED RED CABBAGE, WHIPPED POTATOES

### SCOTTISH SALMON FILLET

MINTED BABY POTATOES, TENDERSTEM BROCCOLI, LEMON  
MUSTARD CREAM, FRESH PARSLEY

### BALLOTINE OF CHICKEN AND HAGGIS

WRAPPED IN BACON, WHIPPED POTATO, BUTTERED VEGETABLE,  
CRACKED PEPPER SAUCE

## DESSERTS

### CHEESECAKE

LUXURY WHITE CHOCOLATE AND BAILEYS, CHANTILLY  
CREAM & FRESH MINT

### RICH STICKY TOFFEE PUDDING

TOFFEE DRIZZLE, FERRIS VANILLA ICE CREAM

### TRADITIONAL CHRISTMAS PUDDING

SHERRY GLAZED, WARM CREME ANGLAIS

### SALTED CARAMEL & CHOCOLATE TORTE

VEGAN VANILLA POD ICE CREAM

### TRIO OF ICE CREAM

BERRY COMPOTE, SHORT BREAD COINS

## TEA & COFFEE

# Christmas Day *Dining*

Spend the most magical day of the year with us at The DA. Make Christmas stress free this year... let us serve you and your loved ones a delicious 4 course meal without any of the fuss.

Per Adult

£82.00

Per Child (6-12)

£40.00

Per Child (2-5)

£20.00

*Bookings from 1pm to 5pm.*

*£10 non-refundable deposit required per person to secure booking.*

*Full prepayment required by 30th November.*





# Kids Menu

## STARTERS

### TRADITIONAL SCOTCH BROTH

PEARL BARLEY, HAM HOUGH, BRAISED LEEKS

### ATLANTIC PRAWNS

WITH MARIE ROSE SAUCE

## INTERMEDIATE

### TRIO OF MELON BALLS WITH LEMON SORBET & RASPBERRY COULIS

## MAINS

### MINI ROAST TRADITIONAL TURKEY

ALL THE TRIMMINGS, DUCK FAT ROASTIES, RICH PAN JUS

### MACARONI CHEESE

WITH GARLIC BREAD

### FISH OR CHICKEN GOUJONS

WITH FRIES

## DESSERTS

### CHOCOLATE FUDGE CAKE

VANILLA POD ICE CREAM

### STRAWBERRY SUNDAE



# Christmas Day *Dining*

Spend the most magical day of the year with us at The DA. Make Christmas stress free this year... let us serve you and your loved ones a delicious 4 course meal without any of the fuss.

Per Adult

£82.00

Per Child (6-12)

£40.00

Per Child (2-5)

£20.00

*Bookings from 1pm to 5pm.*

*£10 non-refundable deposit required per person to secure booking.*

*Full prepayment required by 30th November.*



# Menu

## STARTERS

### HOMEMADE SOUP OF THE DAY

CRISPY PETIT PAN, SALTED BUTTER

### BREADED GOATS CHEESE

SUNDRIED TOMATO AND RED ONION COMPOTE, HOUSE LEAVES

### CHICKEN LIVER PARFAIT

TOASTED BUTTERY BRIOCHE BREAD, CARAMELISED ONION CHUTNEY, BALSAMIC SALAD

### HAGGIS NEEPS & TATTIES CROQUETTE

WHISKY PEPPER CREAM, CRISPY LEEKS

### DUO OF SCOTTISH SALMON AND ATLANTIC PRAWNS

CRISP SALAD BED, ZESTY LEMON, CHIVE CRAIME FRACHE, CUCUMBER RIBBONS

## MAINS

### TRADITIONAL TURKEY

ALL THE TRIMMINGS, DUCK FAT ROASTIES, RICH PAN JUS

### SLOW BRAISED BEEF

ROASTED POTATO, BUTTERED SEASONAL VEGETABLES, BRAISED RED CABBAGE, RED WINE GRAVY

### VEGAN WELLINGTON

BUTTERNUT SAUCE & SEASONAL GREENS

### SCOTTISH SALMON FILLET

MINTED BABY POTATOES, TENDERSTEM BROCOLLI, LEMON MUSTARD CREAM, FRESH PARSLEY

### BALLOTINE OF CHICKEN AND HAGGIS

WRAPPED IN BACON, WHIPPED POTATO, BUTTERED VEGETABLE, CRACKED PEPPER SAUCE

### THAI RED CURRY- CHICKEN OR VEG

SERVED WITH BASMATI RICE

## DESSERTS

### DA STICKY TOFFEE PUDDING

TOFFEE DRIZZLE, FERRIS VANILLA ICE CREAM

### TRADITIONAL CHRISTMAS PUDDING

SHERRY GLAZE, WARM CREME ANGLAIS

### CHEESECAKE

LUXURY WHITE CHOCOLATE AND BAILEYS, CHANTILLY CREAM, FRESH MINT

### VEGAN SALTED CARAMEL & CHOCOLATE TORTE

VEGAN VANILLA POD ICE CREAM

### TRIO OF FERRIS ICE CREAM

BERRY COMPOTE, SHORT BREAD COINS

# Boxing Day Dining

12PM - 6PM

2 Courses

£30.95

3 Courses

£34.95

Extend the holiday joy with our Boxing Day specials, thoughtfully prepared by our head chef to bring family and friends together for a warm and memorable celebration.

*Menu subject to change.*



# *Hogmanay Ball*

Bring in the bells in style here at The Dumfries Arms  
Hotel with our family friendly Hogmanay Ball.

TUESDAY  
31ST DECEMBER

Per Adult

£55

Per Child (Under 16)

£27.50

*Bubbly and Canapes on Arrival  
Live Band  
Hot Fork Buffet  
Piper at Bells*

*From 7pm / Buffet 8.45pm / Carriages at 1.30am*





# New Years Day *Dining*

12PM - 5PM

2 Courses

£30.95

3 Courses

£34.95

Celebrate New Year's Day with family and friends as you indulge in your favourite dishes, expertly prepared by our head chef. Start the year on a memorable note with a festive meal that brings everyone together.

*Menu subject to change.*

## Menu

### STARTERS

#### HOMEMADE SOUP OF THE DAY

CRISPY PETIT PAN, SALTED BUTTER

#### BALSAMIC GRILLED GOATS CHEESE

RED ONION CHUTNEY, CRISP LEAVES

#### CHICKEN TEMPURA

HOUSE SALAD, SWEET CHILLI DIPPING SAUCE

#### BREADED MOZZARELLA DIPPERS

CRANBERRY CHUTNEY, HOUSE SALAD

#### MARINATED MEDLEY OF PRAWNS

CHILLI AND BASIL, MARIE ROSE SAUCE

### MAINS

#### TRADITIONAL TURKEY

ALL THE TRIMMINGS, DUCK FAT ROASTIES, PAN GRAVY

#### SLOW BRAISED BEEF

ROASTED POTATOES, BUTTERED SEASONAL VEG, BRAISED RED CABBAGE & RED WINE GRAVY

#### CHICKEN BLMORAL

STUFFED WITH HAGGIS, WRAPPED IN BACON, CRACKED PEPPER AND BRANDY SAUCE, PARMENTIER POTATOES

#### VEGAN WELLINGTON

BUTTERNUT SQUASH SAUCE & SEASONAL GREENS

#### SCOTTISH SALMON FILLET

MINTED BABY POTATOES, TENDER STEM BROCCOLI, LEMON MUSTARD CREAM WITH FRESH PARSLEY

### DESSERTS

#### DA STICKY TOFFEE PUDDING

VANILLA POD ICE CREAM, TOFFEE SAUCE

#### TRADITIONAL CHRISTMAS PUDDING

BRANDY ANGLAIS

#### WINTER BERRY MESS

SWEET COULIS, CHANTILLY CREAM, LUXURY ICE CREAM

#### SPICED APPLE CRUMBLE

CINNAMON SPICE, TABLET ICE CREAM





# Terms & Conditions

£10PP DEPOSIT IS REQUIRED TO CONFIRM YOUR PARTY NIGHT, CHRISTMAS DAY AND HOGMANAY EVENT BOOKING.

A £10PP DEPOSIT WILL BE TAKEN FOR BEDROOMS AT THE TIME OF BOOKING.

FINAL BALANCES FOR PARTY NIGHTS ARE DUE NO LATER THAN 31ST OCTOBER 2024.

FINAL BALANCES FOR CHRISTMAS DAY AND HOGMANAY EVENTS, INCLUDING ANY LINKED ACCOMMODATION, ARE DUE NO LATER THAN 15TH NOVEMBER 2024.

DEPOSIT PAYMENTS ARE NON-REFUNDABLE OR TRANSFERABLE.

ANY CANCELLATION AFTER DATES OF FINAL BALANCE DUE FULL PAYMENT WILL BE RETAINED.

ALL MENUS AND DETAILS ARE CORRECT AT THE TIME OF PRINTING BUT ARE SUBJECT TO CHANGE.

UPON PAYMENT OF YOUR DEPOSIT, YOU ARE ADHEARING TO OUR TERMS AND CONDITIONS.



THE DUMFRIES ARMS HOTEL

54 Glaisnock St  
Cumnock  
KA18 1BY

01290 429230  
reception@dumfriesarms.co.uk  
www.dumfriesarms.co.uk