



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

Duck Orange Parfait

Warm Brioche, Red Onion Chutney & Crisp Leaves

Prawn & Melon Cocktail

Crispy Baby Gem & Marie Rose Sauce

Breaded Brie

Cranberry Chutney & Crisp Leaves

Haggis, Neeps & Tatties Pie

Cracked Peppercorn Sauce

MAINS

Traditional Turkey

All The Trimmings, Duck Fat Roasties, Pan Gravy

Braised Scottish Beef

Roasted Potatoes, Buttered Seasonal Veg & Red Wine Jus

Breast Of Chicken Stuffed With Black Pudding

Wrapped In Parma Ham, Whipped Potato, Buttered Veg & Cracked Pepper Sauce

Mac & Cheese

Bacon, Leek & Cheddar

Fillet of Haddock

With House Tartar Sauce, Mushy Peas & Fries
Choice of Breaded or Battered

DESSERTS

DA Sticky Toffee Pudding

With Warm Caramel Sauce & Tablet Ice Cream

Toffee Apple Crumble

Vanilla Ice Cream & Fresh Fruit Garnish

Christmas Pudding

Brandy Anglaise

White Forest Roulade

Cream & Berry Compote

Trio of Ferris Ice Cream

Berry Compote



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

Breaded Brie

Cranberry Chutney & House Leaves

Chilled Melon

Raspberry Sorbet & Fruit Coulis

Chicken Tempura

House Salad, Sweet Chilli Dipping Sauce

Prawn Cocktail

Crispy Baby Gem & Marie Rose Sauce

Haggis, Neeps & Tattie Pie

Cracked Peppercorn Sauce & House Leaves

MAINS

Braised Scottish Beef

Roasted Potatoes, Buttered Seasonal Veg & Red Wine Gravy

Traditional Turkey

All The Trimmings, Duck Fat Roasties & Pan Jus

Breast of Chicken Stuffed with Black Pudding

Wrapped In Parma Ham, Whipped Potatoes, Buttered Veg & Cracked Pepper Sauce

Mac & Cheese

Bacon, Leeks & Cheddar

Fillet of Haddock

With House Tartar Sauce, Mushy Peas & Fries Battered or Breaded

Cauliflower & Cheese Tart

With Roasted Vegetables & A Cheese Sauce

DESSERTS

Warm Sticky Toffee Pudding

With Warm Caramel Sauce & Tablet Ice Cream

Chocolate Yule Log

With Fresh Fruit & Pouring Cream

Traditional Christmas Pudding

Brandy Anglaise

White Forest Roulade

With Cream & Berry Compote

Cheesecake Of The Day

With Vanilla Ice Cream

Toffee Apple Crumble

With Vanilla Ice Cream & A Fresh Fruit Garnish



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!

SATURDAY 14TH DECEMBER

£45pp

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

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

Menu

STARTERS

Spiced Carrot & Parsnip Soup
Served with a Crusty Roll

Duck Orange Parfait
Toasted Brioche, Caramelised Onion Chutney & Balsamic Salad

MAINS

Traditional Turkey
All The Trimmings, Duck Fat Roasties, Sage & Onion Stuffing and Pan Gravy

Slow Braised Beef
Whipped Potatoes & Seasonal Veg with a red wine Jus

DESSERTS

DA Sticky Toffee Pudding
Vanilla Pod Ice Cream, Rich Toffee Sauce

Cheesecake
Luxury White Chocolate and Baileys, Chantilly Cream



Menu

STARTERS

Homemade Soup Of The Day

Crispy Petit Pan, Salted Butter

Breaded Brie

Cranberry Chutney & House Leaves

Chilled Melon

Raspberry Sorbet & Fruit Coulis

Chicken Tempura

House Salad, Sweet Chilli Dipping Sauce

Prawn Cocktail

Crispy Baby Gem & Marie Rose Sauce

Haggis, Neeps & Tattie Pie

Cracked Peppercorn Sauce & House Leaves

MAINS

Braised Scottish Beef

Roasted Potatoes, Buttered Seasonal Veg & Red Wine Gravy

Traditional Turkey

All The Trimmings, Duck Fat Roasties & Pan Jus

Breast of Chicken Stuffed with Black Pudding

Wrapped In Parma Ham, Whipped Potatoes, Buttered Veg & Cracked Pepper Sauce

Mac & Cheese

Bacon, Leeks & Cheddar

Fillet of Haddock

With House Tartar Sauce, Mushy Peas & Fries
Battered or Breaded

Cauliflower & Cheese Tart

With Roasted Vegetables & A Cheese Sauce

DESSERTS

Warm Sticky Toffee Pudding

With Warm Caramel Sauce & Tablet Ice Cream

Chocolate Yule Log

With Fresh Fruit & Pouring Cream

Traditional Christmas Pudding

Brandy Anglaise

White Forest Roulade

With Cream & Berry Compote

Cheesecake Of The Day

With Vanilla Ice Cream

Toffee Apple Crumble

With Vanilla Ice Cream & A Fresh Fruit Garnish

Christmas Eve Dining

12PM - 6PM

2 Courses

£28.95

3 Courses

£32.95

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

Duo of Scottish Smoked Salmon & Atlantic Prawns
Crispy Salad, Zesty Lemon, Chive Creme Fraiche

Breaded Brie
Cranberry Compote & House Leaves

Duck Orange Parfait
Toasted Brioche, Caramelised Onion Chutney & Balsamic Salad

Haggis, Neeps & Tatties Pie
Whisky Peppercorn Sauce

INTERMEDIATE

Trio of Melon Balls
Raspberry Sorbet & Fruit Coulis

MAINS

Traditional Turkey
All The Trimmings, Duck Fat Roasties With A Rich Pan Jus

Brasied Scottish Beef
Roasted Potato, Buttered Seasonal Vegetables, & Red Wine Gravy

Cauliflower & Cheese Tart
With Roasted Vegetables & A Cheese Sauce

Scottish Salmon Fillet
Crushed Potatoes, Tenderstem Broccoli, Lemon & Parsley, Garlic Butter

Breast of Chicken Stuffed with Brie
Wrapped In Parma Ham With A Cranberry Jus

DESSERTS

Luxury White Chocolate Cheesecake
Baileys Chantilly Cream

Rich Sticky Toffee Pudding
Vanilla Ice Cream

Traditional Christmas Pudding
Brandy Anglaise

Vegan Lemon Tart
Chantilly Cream, Raspberry Sorbet

Trio of Ice Cream
Berry Compote

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 RASPBERRY SORBET & FRUIT 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 YULE LOG

VANILLA ICE CREAM

ICE CREAM



Christmas Day *Dining*

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Menu

STARTERS

Homemade Soup Of The Day

Crispy Petit Pan, Salted Butter

Duck Orange Parfait

Warm Brioche, Red Onion Chutney & Crisp Leaves

Prawn & Melon Cocktail

Crispy Baby Gem & Marie Rose Sauce

Breaded Brie

Cranberry Chutney & Crisp Leaves

Haggis, Neeps & Tatties Pie

Cracked Peppercorn Sauce

MAINS

Braised Scottish Beef Topped with Haggis

Roasted Potatoes, Buttered Seasonal Veg & Red Wine Gravy

Traditional Turkey

All The Trimmings, Duck Fat Roasties & Pan Jus

Breast of Chicken Stuffed with Black Pudding

Wrapped In Parma Ham, Whipped Potatoes, Buttered Veg & Cracked Pepper Sauce

Pan Fried Seabass & King Prawns

With Crushed Potatoes, Tenderstem Broccoli, Lemon & Parsley Garlic Butter

Mac & Cheese

Bacon, Leek & Cheddar

Cauliflower & Cheese Tart

With Roasted Vegetables & Cheese Sauce

DESSERTS

Luxury White Chocolate And Baileys Cheesecake

Chantilly Cream

Rich Sticky Toffee Pudding

Toffee Drizzle, Tablet Ice Cream

Traditional Christmas Pudding

Brandy Anglaise

Trio of Ice Cream

Berry Compote

Toffee Apple Crumble

Vanilla Ice Cream & Fresh Fruit Garnish

Vegan Lemon Tart

Chantilly Cream, Raspberry Sorbet

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.

SATURDAY
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 OR CHRISTMAS EVENT BOOKING, NO LATER THAN 14 DAYS AFTER YOUR INITIAL BOOKING.

£10PP DEPOSIT IS REQUIRED TO CONFIRM YOUR CHRISTMAS DAY 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 ADHERING TO OUR TERMS AND CONDITIONS.



THE DUMFRIES ARMS HOTEL

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