



1st Shanna McBryde

Merry Christmas

from all at
SGE Argyll Hotel



2nd Libby Wilson

Date:

Name:

Address:

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Email:

Tel No:

Adults:

Children:

Total Cost:

Deposit Paid:

Balance Due:



Chef's Soup of the Day (v)

Homemade soup served with a warm bread roll

Chicken Liver Pate

Served with oatcakes & side salad

Prawn Cocktail

Fresh Atlantic prawns served with Prawn Marie
Rose sauce on a bed of lettuce

Melon Medley

Fresh melon served with raspberry coulis

Sorbet

Traditional Christmas Dinner

Served with stuffing, mashed potatoes, roast
potatoes, pigs in blankets, gravy, cranberry sauce
& vegetables

Steak & Ale Pie

With a red wine gravy & all the trimmings

Fresh Fillet of Salmon

Served with potatoes, vegetables and
hollandaise sauce

Mediterranean Tartlet

Shortcrust pastry, roasted vegetables & sundried
tomatoes. Drizzled with olive oil and served with
a crisp salad

Traditional Christmas Pudding

Served with brandy sauce

White & Milk Chocolate Profiteroles

Served with cream

Trio of Ice cream

Vanilla, strawberry & chocolate

Cheese & Biscuits

Selection of Scottish cheeses served with
crackers

Followed by Tea, Coffee & Mince Pies

Christmas Function Menu

1st-24th
December
& Party Nights

£35pp

Chef's Soup of the Day (v)

Homemade soup served with a warm bread roll

Chicken Liver Pate

Served with oatcakes & side salad

Melon Medley

Fresh melon served with raspberry coulis

Haggis Bon Bons

Panko bread coated and fried haggis served with mustard mayonnaise

Traditional Christmas Dinner

Served with stuffing, mashed potatoes, roast potatoes, pigs in blankets, gravy, cranberry sauce & vegetables

Fresh Fillet of Seabass

With peppers, cherry tomatoes & pine nuts.
Served with a red pepper coulis

Angus Beef Karahi

Served with rice & a nan bread

Quiche Lorraine

Freshly baked quiche Lorraine served with chef's special salad

Mushroom Wellington

Blend of mushrooms, spinach & crispy onions encased in a golden flaky puff pastry

Sticky Toffee Pudding

Served with vanilla ice cream

Christmas Pudding

Served with custard

Trio of ice-cream

Vanilla, strawberry & chocolate

Followed by Tea, Coffee & Mince Pies

Children's Menu

1st-25th
December

£15pp

Chef's Soup of the Day (v)

Homemade soup served with a warm bread roll

Melon Medley

Fresh melon served with raspberry coulis

Mozzarella Sticks

Served with a mayonnaise dip

Elf Turkey Dinner

With all the trimmings

Fish Goujons

Served with chips & peas

Mac & Cheese

Served with chips

Margarita Pizza

Served with chips

Trio of Ice Cream

Vanilla, strawberry & chocolate

Congratulations



1st Shanna McBryde



2nd Libby Wilson



3rd Mia Williams



Thank you to all the children in Cowal who entered into our Christmas Brochure competition. We were blown away by the outstanding pictures that were entered, everyone should be incredibly proud. A huge thank you to Kay Denman for taking on the difficult task of selecting the three winners – your contribution is greatly appreciated.

SGE ARGYLL HOTEL



CHRISTMAS PARTY NIGHTS

Friday 13th December 2024

Spooky Spirits & Sparkles



Saturday 14th December 2024

Kilts & Cocktail

Friday 20th December 2024

Naughty & Nice



Saturday 21st December 2024

Christmas SnowBall



To book simply call SGE ARGYLL HOTEL 01369 702059
Or pop in and see our lovely reception team.
argyll@sgehotelgroup.com www.sgehotelgroup.com

Christmas



3rd Mia Williams