Winnock Hotel

DRYMEN - LOCH LOMOND



CHRISTMAS & NEW YEAR 2021

MURDERGIFTS

Why not give the gift of a murder mystery night this Christmas?

Murder Gift Vouchers available from £95.00 PP!

The perfect gift for the super sleuths in your life. Available to use on any 2022 Murder Myster night and includes Dinner, Bed Breakfast plus live music afterward.

A Gift presentation pack can be purchased for £7.00& can be posted to anywhere in the UK.

Call for details on: 01360 660 245



MURDER MYSTERY

We are famous for its Murder Mysterynights! Lots of fun for those who fancy something different for the Christmas night out. Is the person sitting next to you just an innocent guest or an actor who will shortly slumpto the floor?! (starts at 7.30pm in our Merlin Restaurant)

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£89.00 ^{pp}
£109.00 ^{pp}
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£89.00pp
£99.00pp
£99.00pp

Upgrade: £19.50^{PP} Single Supplement: £29.50^{PP} AND WHEN THE MURDER IS SOLVED

Guests are invited to join us for festive music in the Ptarmigan Bar!

BOOKING HOTLINE: 01360 660 245

FESTIVE DINING

What better way to relax and unwind than escaping to the banks of bonnie Loch Lomond for a delicious Festive meal!

With the log fires roaring and the warm Christmas welcome, there is no better place than the Winnock Hotel.

BOOKING HOTLINE: 01360 660 245 .

AVAILABLE DATES

Monday 22nd November 2021 until Thursday 23rd December 2021

Lunch is served 12.00pm until 3.00pm Dinner is served 6.00pm until 9.00pm

PRICES

Lunch: £16.50^{pp} E24.75^{pp}



FESTIVE LUNCH MENU

Freshly Prepared Soup of the Day
Served with a Warm Crusty Roll
Coarse Highland Game Terrine
Presented with Scottish Oatcakes, Seasonal Leaves
and a Beetroot & Orange Relish
Coronets of Smoked Salmon & Prawns
Accompanied with Seasonal Leaves & a tangy Marie-Rose Sauce

Roast West Lothian Turkey

With Sage & Onion Stuffing, Kilted Sausages,
A Rich Roast Gravy and Cranberry Sauce
Grilled Fillet of Sea Bass
Set on Crushed Potatoes, finished with a
Lemon & Chive Sauce

Traditional Homemade Steak Pie

Tender Chunks of Prime Scotch Beef in a rich Gravy
baked in a Puff Pastry case
Baked Vogetable & Gests Cheese Tart

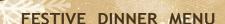
Baked Vegetable & Goats Cheese Tart with a Tomato and Herb Sauce

All Served with Roast Potatoes, Carrots, Parsnips & Sprouts

Flaming Christmas Pudding
Served with Brandy Sauce
Homemade Orkney Fudge Cheesecake
Cream Filled Profiteroles
With a Rich Chocolate Sauce

Freshly Brewed Tea or Coffee with Mince Pies





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Roast West Lothian Turkey

With Sage & Onion Stuffing, Kilted Sausages,
A Rich Roast Gravy and Cranberry Sauce
Grilled Fillet of Sea Bass
Set on Crushed Potatoes, finished with a
Lemon & Chive Sauce
Roast Sirloin of Beef
Served with a Brandy & Black Peppercorn Sauce
Baked Vegetable & Goats Cheese Tart
with a Tomato and Herb Sauce

All Served with Roast Potatoes, Carrots, Parsnips & Sprouts

Flaming Christmas Pudding
Served with Brandy Sauce
Homemade Orkney Fudge Cheesecake
Cream Filled Profiteroles
With a Rich Chocolate Sauce





TRADITIONAL SUNDAY LUNCH MENU

Why not come and enjoy our famous Traditional Sunday Lunch menu available on the following days 12.30 - 2.30pm:

Boxing Day - **£19.50**^{pp} 20th & 27th Dec - **£14.50**^{pp}

Advance booking essential.



• BOOKING HOTLINE: 01360 660 245

CHRISTMAS DAY LUNCH

Celebrate Christmas in style with a mouth-watering lunch in the comfortable & festive surroundings of The Winnock Hotel.

Throughout lunch, enjoy the sublime singing of our professional carol singers and watch out for a visit from the man himself - Santa!

PRICES

£49.50pp Adult:

Children: £24.50^{pp} (3 - 12 years, 2 years old & under eat free)

TIMESS

Lunc. is served 12.30pm and 4.00pm and must be booked in advance.

> **Guaranteed Snow on Christmas Day** with our own theatrical snow machine!

BOOKING HOTLINE: 01360 660 245 •



CHRISTMAS DAY LUNCH

Roasted Red Pepper & Tomato Soup With Garlic & Herb Croutons, served with a warm Crusty Roll Homemade Smooth Chicken Liver Pâté Presented with Scottish Oatcakes, Seasonal Leaves and a Red Onion Marmalade Chilled North Atlantic Prawns

Accompanied with Avocado and a tangy Marie-Rose Sauce

Hot Smoked Salmon With Wilted Spinach & Whisky Cream Sauce

Roast West Lothian Turkey

With Sage & Onion Stuffing, Kilted Sausages, A Rich Roast Gravy and Cranberry Sauce Roast Sirloin of Galloway Beef Served with a Brandy & Black Peppercorn Sauce

Fillet of Halibut

Set on Crushed Potatoes, finished with a Saffron Cream Sauce Wild Mushroom & Brie Wellington With a Wholegrain Mustard Sauce

All served with Roast Potatoes & Honey Glazed Vegetables

Flaming Christmas Pudding served with Brandy Sauce Individual Lemon Tart with Raspberries Baked Salted Caramel Roulade with Toffee Sauce

Freshly Brewed Tea or Coffee with Mince Pies



CHRISTMAS RESIDENTIAL PACKAGE

The Winnock was designed for Christmas. The atmosphere created by the open log fires, beamed ceilings along with the friendly informal service & fun entertainment. ensure we are always busy. Not too busy, however, to share the enjoyment of a very special time of year with you.



PRICES

Adults: 4 nights - £419pp Children: 4 nights - £149^{pp*}

Deluxe Rooms: £19.50 supplement pppn Single Rooms: £29.50 supplement pn

* Our child prices are per child and are based on family accommodation sharing a room with two full paying adults. Our family rooms can sleep up to 2 adults & 3 children. Children's prices include all meals, unlimited soft drinks and ice cream.

THURSDAY 23RD DECEMBER

- Welcome drinks reception
- · Three course table d'hôte dinner
- · Evening of Scottish entertainment

CHRISTMAS EVE

- · Full Scottish Breakfast
- Afternoon Tea with a selection of pastries
- · Three course table d'hôte dinner
- · Watchnight Carol Service for those who wish to attend with mulled wine & mince pies on your return

CHRISTMAS DAY

- · Full Scottish Breakfast
- Traditional Christmas Lunch
- · A visit from Santa
- · The Queen's Speech

- Afternoon Tea with Christmas Cake
- Carol Singers
- Evening Buffet Dinner
- · Seasonal evening entertainment

BOXING DAY

- · Full Scottish Breakfast
- · The morning free to enjoy the beauty of Loch Lomond and the area
- · Afternoon Tea with pastries & dainty sandwiches
- · Scottish candle-lit dinner with traditional Ceilidh

MONDAY 27TH DECEMBER

· Full Scottish Breakfast before we bid you farewell.

BOOKING HOTLINE: 01360 660 245





HOGMANAY DINNER

Many guests return year after year to celebrate with us...Need we say more?



NON-RESIDENT HOGMANAY

If you don't want to stay over you can still enjoy our Hogmanay Dinner served in our Merlin Restaurant.

Dinner is priced at £44.50^{pp} for four courses

Advance booking essential

Our Gala Dinner is reserved exclusively for New Year Resident Guests.



• BOOKING HOTLINE: 01360 660 245 •



HOGMANAY DINNER

Chilled Baby Pineapple
Filled with North Atlantic Prawns & Marie-Rose Sauce
Homemade Chicken Terrine
With Leek & Prunes, accompanied with dressed leaves
and an Apricot Chutney

Hot Smoked Salmon
With creamed Spinach & Whisky Sauce
Woodland Mushroom Soup
Flavoured with Nutmeg

Pan-fried Fillet of Scottish Beef
With a Brandy & Black Peppercorn Sauce
Oven Roasted Loin of Highland Venison
With a Red Wine & Redcurrant Jus
Baked Fillet of North Atlantic Halibut
With a Smoked Bacon & Leek Cream Sauce
Wild Mushroom & Brie Wellington
With a Wholegrain Mustard Sauce
Served with Potatoes & Seasonal Vegetables

Homemade Orkney Fudge Cheesecake Drambuie Parfait With fresh Raspberries & Shortbread

Freshly Brewed Tea or Coffee with Petit Fours



NEW YEAR RESIDENTIAL PACKAGE

Bring in 2022 in style this year with an unforgettable New Year break at The Winnock Hotel. The infectious air of excitement is intoxicating and our fun filled package has been created to ensure you get into the spirit!



ADULT PACKAGE PRICES

3 Nights: £449.00^{pp} | 4 Nights: £499.00^{pp}

CHILD PACKAGE PRICES

3 Nights: £225.00^{pp} | 4 Nights: £249.00^{pp}

Our package prices are per person & are based on two adults sharing a standard room. Our child prices are per child & are based on family accommodation sharing a room with two full paying adults. Our family rooms can sleep up to 2 adults & 3 children. Children's prices include all meals, unlimited soft drinks & ice cream.

UPGRADE YOUR ROOM

Why not make New Year even more special with a four poster or superior room? Upgrade for £19.50 per person, per night.

SINGLE OCCUPANCY

A supplement of £29.50 is charged per night.



There's entertainment each evening, plenty of food & drink and, of course, our famous Hogmanay Gala Dinner & Dance with traditional Ceilidh!

MONDAY 30TH DECEMBER

- Welcome pre-dinner drinks reception
- · Three course table d'hôte dinner
- · Live entertainment from our resident entertainer

NEW YEAR'S EVE

- Full Scottish Breakfast
- · Pre-dinner drinks reception
- Gala dinner & dance with our resident ceilidh band & disco

NEW YEAR'S DAY

- Leisurely brunch served until 12pm
- · Pre-dinner drinks reception
- New Year's Day Taste of Scotland Buffet featuring the finest
- Scottish Produce
- Evening entertainment from the Jersey Boys

SUNDAY 2ND JANUARY

- Full Scottish Breakfast
- Three course table d'hôte dinner
- Live entertainment from our resident entertainer

MONDAY 3RD JANUARY

- Final Full Scottish Breakfast
- · Farewell Hot Toddy on departure

SPRING BREAKS FROM £49.50PP

Don't let those post New Year blues get you down! Book a break to The Winnock Hotel in January 2022 and we'll throw in a complimentary bottle of house wine to your room on arrival.

Prices start from just £49.50 per person, per night including Dinner, Bed & Full Scottish Breakfast!

Call us on 01360 660 245 to book.

This offer is subject to availability and reservations must be pre-paid at time of booking. Monies paid are non-refundable and non-transferable.







Fantastic hotel, rooms looked recently refurbished plenty of room and very comfortable, food was excellent, would highly recommend the cooked breakfast, overall a brilliant stay would definitely return. GMont82, Tripadvisor

BOOKING REQUIREMENTS



For all party night, dining & residential reservations during the festive season you will be asked for a deposit of approximately 25% at the time of booking, and full payment with final numbers 28 days in advance.

For Murder Mystery reservations, we require a deposit of £30.00 per person to secure your booking. Final numbers & full payment is required 28 days in advance.

Deposits are non-refundable, however prepaid balances will be refunded if we are able to resell the space. This is not negotiable and we suggest taking our insurance policy to protect you from unforeseen circumstances. Please ask for details at the time of booking.

Please note provisional bookings are released after 7 days if a deposit has not been received. Bookings that have not paid the full balance 28 days prior may also be released and the deposit retained.

If making your reservation 28 days or less prior to arrival, full pre-payment will be asked for at the time to confirm your booking.

The hotel reserves the right to make changes to any of the programmes, function room & entertainment stated. We will, however try to give as much prior notice as possible should the occasion arise.

The hotel reserves the right to cancel any party night date with the offer of an alternative date or full refund.

Please note that for all events, including Hogmanay, the hotel will create a table plan. This means that we will have "Captains' Tables". Smaller groups may be seated with other parties.

We regret that if your party size decreases in size we are unable to offset any deposits paid against food, beverages etc.

No additional food or beverages of any kind are permitted in the hotel by party organisers or guests.



