Winnock Hotel

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CHRISTMAS & NEW YEAR 2022

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 2022/23 Murder Mystery 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 Mystery nights! 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 slump to the floor?! (starts at 7.30pm in our Merlin Restaurant)

DATES & PRICES - includes dinner, over	rnight stay & breakfa
5 th November 2022	£109.00pp
9 th December 2022	£99.00pp
10 th December 2022	£109.00pp
16 th December 2022	£99.00pp
7 th January 2023	£109.00pp
14 th January 2023	£109.00 ^{pp}
28 th January 2023	£109.00 ^{pp}
3 rd February 2023	£95.00pp
4 th February 2023	£109.00pp
3 rd March 2023	£95.00pp
11 th March 2023	£109.00pp

Upgrade: £15.00^{pp} Single Supplement: £29.50^{pp} AND WHEN THE MURDER IS SOLVED

Guests are invited to join us for live 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.

AVAILABLE DATES

Monday 28th November 2022 until Thursday 22nd December 2022

Lunch is served 12.00pm until 3.00pm Dinner is served 6.00pm until 8.30pm

PRICES

Lunch: Dinner: £17.50^{pp} £25.75^{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 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



FESTIVE DINNER 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 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

Freshly Brewed Tea or Coffee with Mince Pies



TRADITIONAL SUNDAY LUNCH MENU

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

4th December - **£19.50**^{pp} 11th December - **£19.50**^{pp} 18th December - **£19.50**^{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.

Watch out for a special visit from a very special guest who will be dropping in at some point throughout the day!

PRICES

Adult:

£49.50pp

Children:

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

TIMINGS

Lunch is served at 12.30pm and 3.30

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

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4 nights - £475^{pp} Adults: Children: 4 nights - £175^{pp*}

Deluxe Rooms: £19.50 supplement pppn Deluxe Family Rooms: £24.50 supp. 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.

 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

CHRISTMAS DAY Full Scottish Breakfast Traditional Christmas Lunch A visit from Santa • The Queen's Speech

FRIDAY 23RD DECEMBER

 Three course table d'hôte dinner Watchnight Carol Service for those who wish to attend with mulled wine & mince pies on your return

- 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

TUESDAY 27TH DECEMBER

• Full Scottish Breakfast before we bid you farewell.

•BOOKING HOTLINE: 01360 660245

Package includes complimentary bar from 7.30 -10.30pm daily!

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 **£47.50**^{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 2023 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: £495.00^{pp} | 4 Nights: £569.00^{pp} CHILD PACKAGE PRICES

3 Nights: £249.00^{pp} | 4 Nights: £285.00^{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!

FRIDAY 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

MONDAY 2ND JANUARY

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

TUESDAY 3RD JANUARY

- Final Full Scottish Breakfast
- Farewell Hot Toddy on departure

SPRING BREAKS FROM £54.50PP

Don't let those post New Year blues get you down! Book a break to The Winnock Hotel in January 2023 and we'll throw in a complimentary bottle of house wine to your room on arrival.

Prices start from just £54.50 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.

BOOKING HOTLINE: 01360 660 245

THE WINNOCK HOTEL

The Square, Drymen Loch Lomond G63 0BL

Tel: 44 (0) 1360 660 245 Email: info@winnockhotel.com

www.winnockhotel.com

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