



CHRISTMAS DAY DINNER MENU

Available 1pm—8pm

ENJOY A TRULY INDULGENT FIVE COURSE CHRISTMAS DAY DINNER FOR £95 PER ADULT.
(Includes a glass of Prosecco on arrival. Children aged 5—12 years £47.50. Children under the age of 5 eat free.)

AMUSE BOUCHE

STARTERS
Bradan Rost – Hot Smoked Salmon, Spiced Beetroot Carpaccio and Horseradish Cream Cannoli

Gressingham Duck,
Crisp Hens Egg, Spiced Orange Confit and Endive Salad

Kallin Crab Lasagne,
Poached Langoustines and Basil Jelly

Chestnut and Wild Mushroom Velouté,
Violet Potato and Truffle Tortellini

SECOND COURSE

Pomegranate and Champagne Granite,
Satsuma Espuma

MAIN COURSES

Kelly Bronze Turkey, Goose Fat Roast Potatoes,
Traditional Accompaniments and Madeira Jus Lie

Campbell's Gold Scotch Beef Fillet, Braised Royale of Short Rib,
Spinach and Shallot Soubise and Crispy Artichoke

Fillet of Gigha Halibut, Spiced Aubergine Purée,
Braised Baby Gem and Fennel Rosti

Steamed Courgette and Golden Beetroot,
Walnut Stuffing, Pumpkin Gnocchi and Chestnut Mushrooms

DESSERTS

Blythswood Christmas Pudding

Baked Amalfi Lemon Tart

Valrhona Guanaja Chocolate
Selected Scottish Artisan Cheeses

TO MAKE A RESERVATION PLEASE CONTACT A MEMBER OF OUR TEAM:

T: 0141 248 8888 | E: CHRISTMAS@BLYTHSWOODSQUARE.COM

PLEASE SEE WEBSITE FOR TERMS AND CONDITIONS.



FESTIVE SEASON

AT



BLYTHSWOOD SQUARE

Glasgow

NO.11 BLYTHSWOOD SQUARE, GLASGOW G2 4AD

T: 0141 248 8888 | E: CHRISTMAS@BLYTHSWOODSQUARE.COM | W: WWW.BLYTHSWOODSQUARE.COM

FESTIVE MENU

Available for lunch & dinner, 8th—24th December 2011

PRICED £29.50 PER PERSON

STARTERS

Jerusalem Artichoke Velouté, White Truffle Oil and Mascarpone
Organic Salmon 'Mi Cuit' Ginger, Pickled Cucumber, Radish Cannoli and Wasabi Cream
Pressed Ballotine of Gressingham Duck, Preserved Cherry Jelly and Coriander Shoots
Crispy Cep Mushroom Arancini, Tapenade Purée, Baby Tomato Confit

MAINS

Roast Bronze Turkey, Chestnut Stuffing, Goose Fat Roast Potatoes and Madeira Jus
Fillet of Sea Bass, Braised Baby Gem, Ham Hough and White Haricot
Walnut and Black Truffle Gnocchi, Parmesan Fondue, Red Wine Caramelised Salsify and Pumpkin
Slow Cooked Short Rib of Beef, Shallot and Spinach Soubise, Fondant Potatoes and Violet Artichokes

DESSERTS

Blythswood Christmas Pudding, Brandy Sauce
Blue Monday Cheese, Quince Jelly and Miller Damsel Digestive
Baked Valrhona Chocolate Tart, Crème Fraîche Ice Cream and Almond Toffee
Coconut Rice Pudding Mousse, Alphonso Mango, Lime Lollipop and Caramel Tuille

Private events are available throughout the festive period. Please email events@blythswoodsquare.com for details.

BLYTHSWOOD SQUARE
Glasgow

CHRISTMAS BREAK 2011

Available from the 24th—26th December 2011

TWO NIGHT LUXURY BREAK, BASED ON TWO ADULTS SHARING
A WEE CLASSIC DOUBLE BEDROOM, PRICED £507.

Relax this Christmas at Blythswood Square and indulge in two nights of festive luxury.

CHRISTMAS BREAK PACKAGE INCLUDES:

Mulled wine and mince pies on arrival

Two nights luxury accommodation in an individually designed bedroom

Use of our Spa Thermal Experience throughout your stay

Full Scottish Breakfast on the 25th

Christmas Day Lunch (1pm—8pm)

Christmas Day Gift

Brunch on the 26th

BLYTHSWOOD SQUARE
Glasgow

NEW YEAR BREAK 2011

Available from the 31st December 2011—01 January 2012

OVERNIGHT LUXURY STAY FROM £350 PER ROOM, PER NIGHT
HOGMANAY CELEBRATION INCLUDING DINNER & ENTERTAINMENT £90pp.

Treat yourself to a luxury New Year break at Blythswood Square and soak up
some of Scotland's world famous festive atmosphere in style.

NEW YEAR BREAK INCLUDES:

An overnight stay in a luxury and individually designed bedroom

7 course dinner

Full Scottish breakfast (extended to 11am on 1st January 2012)

Access to the Thermal Experience within the Spa

A choice of entertainment is available including

Jazz in the Salon until midnight and a DJ in the Monte Carlo Suite until 2am

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