

Accommodation offers are based on 2 people sharing

Stay over on Hogmanay

BED & BREAKFAST
£360

includes Hogmanay Dinner Dance

Stay over on Hogmanay +1 night

BED & BREAKFAST
£450

includes Hogmanay Dinner Dance

Stay over on Hogmanay +2 nights

BED & BREAKFAST
£530

includes Hogmanay Dinner Dance

Looking for present ideas

GIFT VOUCHERS

Please ask at Reception for details

31st December ~ £66 per person

Table reservations 01835 822243

HOGMANAY DINNER

DRINKS & CANAPÉS
RECEPTION 7.15pm
DINNER 8pm

Delicious
8 course
Tasting Menu

Dancing

Piper and
Champagne
at Midnight



TO BOOK

t: + 44 (0) 1835 822243

e: info@bucleuarms.com

www.bucleuarms.com

BUCCLEUCH ARMS

4 STAR COACHING INN ~ ST BOSWELLS

LIKE US @bucleuarms

Carriages 1pm

1st January 2019

Table reservations recommended

NEW YEAR'S DAY BRUNCH

11am – 4.30pm

THE FULL SCOTTISH
Oak smoked back bacon, sausage, fried organic egg, haggis, tattie scone, sauté button mushrooms, roasted tomato, baked beans 10.75

THE STEAK OUT (GF OPTION)
Prime Borders 7oz sirloin steak, fried organic egg, pancetta fried potatoes, chipotle sauce 15.50

THE STEAK OUT (GF)
Prime Borders 7oz sirloin steak, fried organic egg, pancetta fried potatoes, chipotle sauce 15.50

HUEVOS NORTEÑOS (V)(GF OPTION)
Corn tortilla, roasted ham, peppers, Monterey jack and feta cheese, pico de gallo, fried organic eggs 8.50

HOT SMOKED SALMON FRITTATA (GF)
Oven baked Belhaven hot smoked salmon, sour cream, dill, tomatoes, new potatoes 9.50

BILLY'S KEDGEREE RISOTTO (GF)
Lightly curried risotto, smoked haddock, lemon, peas, peppers, parsley and parmesan 9.00

EGGS BENEDICT
Oak smoked bacon, poached organic eggs, muffin, hollandaise sauce 9.50

EGGS ROYALE
Smoked salmon, poached organic eggs, muffin, hollandaise sauce 11.50

THE VEGGIE GRILL (V)
Roasted Portobello mushroom, roasted tomato, baked beans, fried potatoes, spinach, scrambled eggs 8.00

HAGGIS, NEEPS & TATTIES
With or without whisky sauce 9.00 (VEGGIE HAGGIS AVAILABLE)

CHILDREN'S MENU

MINI SCOTTISH GRILL
Oak smoked back bacon, sausage, fried organic egg, tattie scone, baked beans 5.00

HAGGIS, NEEPS & TATTIES
With or without gravy 4.50

THE STEAK OUT
Prime Borders 4oz sirloin steak, pancetta fried potatoes, fried organic egg, tomato ketchup 6.00

QUESADILLA
Mexican breakfast - pan baked cheddar cheese melted in a corn tortilla just like cheese on toast! 4.00

For bookings or pre orders call Denise 01835 822243

CHRISTMAS & NEW YEAR 2018



BUCCLEUCH ARMS
4 STAR COACHING INN ~ ST BOSWELLS



Monday 3rd - Friday 21st December
2 courses £15 ~ 3 courses £19
(excludes Sundays)

CHRISTMAS LUNCH

Cream of mushroom and tarragon soup
(GF OPTION) (V)

Confit game bird terrine, caramelised onions, ciabatta crostini, peppered lamb's leaf

Fried buffalo mozzarella, tomato, basil pesto, balsamic and olive oil salad (V)

Butternut squash, blue cheese, hazelnut and spinach risotto (GF) (V)

Seared coley fillet, crushed new potatoes, green beans, tomato and olive sauce (GF)

Roasted breast of Cumbrian turkey, pigs in blankets, sausage and sage stuffing, dauphinoise potato, Brussel sprouts, carrots, honey roasted parsnip, turkey gravy (GF OPTION)

Pheasant escalope, almond roasted green beans, sauté smoked bacon, potatoes and mushrooms, lemon cream sauce

Lemon and ginger posset, lemon curd, amaretti biscuit (GF)

Christmas pudding, brandy sauce, prune purée

TEA & COFFEE
NOT INCLUDED

* Pre orders required for bookings of more than 10 people.
For bookings or pre orders call Denise 01835 822243

Monday 3rd - Friday 21st December
2 courses £19 ~ 3 courses £24
(excludes Sundays)

CHRISTMAS DINNER

Cream of mushroom and tarragon soup
(GF OPTION) (V)

Confit game bird terrine, caramelised onions, pickles, brioche bun, whipped butter

Camembert, fig and onion tart, lemon and Dijon mustard sauce (V)

Smoked salmon, green bean, olive, tomato, new potato, radish and lamb's leaf salad, wholegrain mustard and honey dressing (GF)

Wild mushroom, truffle, herb, sun-dried tomato pappardelle pasta, rocket leaf, extra virgin olive oil (V)

Seared sea bass fillet, lobster bisque, crayfish and samphire risotto (GF)

Roasted breast of Cumbrian turkey, pigs in blankets, sausage and sage stuffing, dauphinoise potato, Brussel sprouts, carrots, honey roasted parsnip, turkey gravy (GF OPTION)

Pheasant escalope, almond roasted green beans, sauté smoked bacon, potatoes and mushrooms, lemon cream sauce

7oz Scotch sirloin steak, steak chips, onion rings and pepper sauce (GF)

Vanilla crème brûlée, rhubarb compote (GF)

Christmas pudding, brandy sauce, prune purée

Chocolate torte, granola, salted caramel ice cream

Selection of Scottish cheese and biscuits, grapes, apple, chutney

TEA & COFFEE
NOT INCLUDED

* Pre orders required for bookings of more than 10 people.
For bookings or pre orders call Denise 01835 822243

Friday 7th, 14th, 21st December
Saturday 1st, 8th, 15th, 22nd December
(£31.50 per person)

PARTY NIGHTS

3 COURSE

Christmas Dinner & Coffee

MAGICIAN / DISCO

ARRIVE 7.00pm CARRIAGES 1.00am

COCKTAIL ON ARRIVAL

Cream of mushroom and tarragon soup
(GF OPTION) (V)

Confit game bird terrine, caramelised onions, pickles, brioche bun, whipped butter

Camembert, fig and onion tart, lemon and Dijon mustard sauce (V)

Salmon jerky, soy, maple and chilli glaze, micro herbs, wasabi mayonnaise, pickled cauliflower

Wild mushroom, truffle, herb, sun-dried tomato pappardelle pasta, rocket leaf, extra virgin olive oil (V)

Seared gilt head bream fillet, crushed new potatoes, asparagus, tomato and olive sauce (GF)

Roasted breast of Cumbrian turkey, pigs in blankets, sausage and sage stuffing, dauphinoise potato, Brussel sprouts, carrots, honey roasted parsnip, turkey gravy (GF OPTION)

Pheasant escalope, almond roasted green beans, sauté smoked bacon, potatoes and mushrooms, lemon cream sauce

Vanilla crème brûlée, rhubarb compote (GF)
Christmas pudding, brandy sauce, prune purée
Flourless lemon drizzle cake, lemon meringue ice cream (GF)

£5.00pp deposit upon booking. Full payment and pre orders by 30th November (by 23rd November for 1st December party night)