

the
FESTIVE
SEASON
2025





Whether you're planning an intimate dinner with your loved one or a christmas celebration with colleagues, let us handle all the details.

Don't miss out on our festive party nights!

If you prefer a more private celebration, our team is ready to arrange everything for you, with options for both small gatherings and larger parties. And why not extend the fun by staying overnight with our exclusive accommodation rates.

Party NIGHT

*We Invite you to celebrate the most wonderful time of the year with us.
Come and enjoy a three course meal with a glass of Prosecco on arrival.*



December 6th Carlyle

EVENING ARRIVAL - 7.30PM

Scotland's own rock and roll supergroup, fronted by powerhouse vocalist Crawford Carlyle and backed by some of the finest musicians in the UK. Expect electrifying performances, timeless classics, and an atmosphere that will have every guest on their feet. This is live music at its very best – the perfect way to make your Christmas party truly unforgettable.



December 12th

EVENING ARRIVAL - 7.30PM

&

December 13th

EVENING ARRIVAL - 7.30PM

The Waterfront

One of the UK's most in-demand event bands, bringing their signature high-energy show to Christmas celebrations across Scotland and beyond. With a mix of contemporary hits, dance-floor classics, and old-school mash-ups, they guarantee a night of non-stop music and packed floors from start to finish.

Price **£60** (per person)

Party Night

MENU

Starter

SCOTCH BROTH

ROASTED RED PEPPER SWEET POTATO & BASIL

PRAWN MARIE ROSE & APPLE COCKTAIL

CHICKEN LIVER PATE
WITH CHRISTMAS SPICED CHUTNEY, CRANBERRY &
RAISIN TOAST

Mains

ROAST TRADITIONAL TURKEY WITH TRIMMINGS

ROAST TOPSIDE OF SPEYSIDE BEEF & YORKSHIRE PUDDING

BUTTERNUT SQUASH & PEARL ONION TARTE TATIN

HONEY & HERB GLAZED GAMMON WITH SEASONAL SALAD

Dessert

SELECTION OF FARMHOUSE CHEESE & CRACKERS,
SPICED APPLE CHUTNEY

STICKY TOFFEE PUDDING

BISCOFF & WHITE CHOCOLATE CHEESECAKE

CHOCOLATE BROWNIE TRUFFLE TART (VE,GF)

LEMON, VANILLA & RASPBERRY CREME BRULEE

VE - suitable for vegan V - Vegetarian GF - Gluten Free
Please inform a member of our team of any food allergies or dietary restrictions.
For any dish where a dietary requirement isn't listed, we can provide an alternative



How to BOOK

BOOKING PROCEDURE

HOW TO BOOK

Please phone our team on 01358 720425, send an enquiry form via our website or email info@newinnellon.co.uk. We can provisionally hold your booking for one week.

PAYMENT

All events - We require a non refundable deposit of £20 per person to confirm your booking.
The final balance is due one month before the event date.
Cancellations made within 30 days before the event will not be eligible for refund.

FINER DETAILS

Please inform us of any dietary requirements on booking.
With our Festive Party Nights you may be seated on a shared table.

Enjoy a 10% discount on a Bed and Breakfast rate when attending a Christmas function.

Menu pre orders are due 30 days before the event.

Pre Xmas in CORNKIST

If you're looking to enjoy a festive menu with all the seasonal touches, our Head Chef has crafted a special menu, available in the Cornkist throughout December.

Starter

CHEFS SOUP OF THE DAY

HOT HONEY-GLAZED CHICKEN TENDERS WITH HONEY MUSTARD DRIZZLE
CHICKEN LIVER PATE WITH RED ONION MARMALADE & ARTISAN CRACKERS
CREAMY GARLIC & TRUFFLE BUTTON MUSHROOMS TOPPED WITH PARMESAN & SOURDOUGH TOAST (V)
PRAWN, SMOKED SALMON & MELON PLATTER
SHAWARMA SPICED HAGGIS & STEAK BONBONS WITH TIKKA GLAZE

Mains

TRADITIONAL TURKEY & TRIMMINGS

SLOW BRAISED SHIN OF BEEF, CREAMED MASH, CRISPY ONIONS, HONEY GLAZED CARROTS & PARSNIPS WITH GARLIC RED WINE JUS
FILLET OF SALMON SERVED WITH KING PRAWN, LEEK & PARMESAN RISOTTO
FESTIVE LOADED STEAKBURGER WITH PIGS N BLANKETS, STUFFING, CHEDDAR & CRISPY ONIONS WITH A JUG OF GRAVY
BEETROOT, ROASTED RED ONION & FETA RAVIOLI (V,VE)
GOATS CHEESE, HONEY MUSTARD & ORANGE SEASONAL SALAD WITH GARLIC CROUTONS
BALMORAL CHICKEN - ROAST CHICKEN, COCKBURN HAGGIS, WHISKY PEPPERCORN SAUCE & CRISPY PANCETTA

Desserts

CHRISTMAS PUDDING & BRANDY CUSTARD
STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE
BISCOFF VANILLA CHEESECAKE
SELECTION OF ICE CREAM & SORBET
CHEESE SELECTION
BAKED CHOCOLATE TRUFFLE TART (V, VE)
RASPBERRY ETON MESS
LEMON DRIZZLE FESTIVE TRIFLE

TWO COURSES £32.95 | THREE COURSES £38.95 | INCLUSIVE OF COFFEE

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WHERE MEMORIES ARE CREATED...



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