the

FESTIVE SEASON

2026

NEW INN
HOTEL

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.



The Waterfront

December 4th FRIDAY

ARRIVAL 6.45PM | MEAL SERVED 7.45PM

December 5th SATURDAY

ARRIVAL 6.45PM | MEAL SERVED 7.45PM



Spice Girls Tribute

WITH DJ

December 11th FRIDAY

ARRIVAL 6.45PM | MEAL SERVED 7.45PM



ABBA Tribute

WITH DJ

December 12th SATURDAY

ARRIVAL 6.45PM | MEAL SERVED 7.45PM

BOOKING: 01358 720425 | INFO@NEWINNELLON.CO.UK | WWW.NEWINNELLON.CO.UK

Price **£60** (per person)

Party Night

MENU

Starters

LENTIL AND HAM HOUGH SOUP

PEPPERED CROUTONS

ROASTED CHERRY TOMATO, SUN-BLUSHED PEPPER AND BASIL SOUP **(VE, V, GF, DF)**

GARLIC AND THYME BABY CAMEMBERT

CARAMELISED ONION CHUTNEY AND FOCACCIA **(ADAPTABLE GF)**

TRADITIONAL PRAWN COCKTAIL **(DF, GF)**

Mains

ROAST TURKEY AND TRIMMINGS **(ADAPTABLE GF)**

ROAST TOPSIDE OF SPEYSIDE BEEF AND YORKSHIRE PUDDING **(ADAPTABLE GF)**

CHICKEN AND BACON CAESAR SALAD **(ADAPTABLE GF)**

BUTTERNUT SQUASH, ROASTED SWEET POTATO AND WINTER VEGETABLE WELLINGTON WITH TRADITIONAL TRIMMINGS **(VE, V - NOT GF)**

Desserts

FARMHOUSE CHEESEBOARD WITH WINTER-SPICED CHUTNEY AND CRACKERS **(ADAPTABLE GF)**

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE **(ADAPTABLE GF)**

VANILLA AND WHITE CHOCOLATE PANNA COTTA

PINA COLADA COULIS AND RASPBERRY SORBET **(GF)**

DARK CHOCOLATE AND BLOOD ORANGE TART **(GF, VE)**

With Tea and Coffee

VE - Suitable for Vegan V - Vegetarian GF - Gluten Free DF - Dairy 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 Christmas 2026

MENU

Starters

CHEFS SOUP OF THE DAY

PRAWN MARIE ROSE, SMOKED SALMON & MELON PLATTER **(GF)(DF)**

KATSU CHICKEN SKEWERS WITH A CARIBBEAN COCONUT SAUCE **(GF) (DF)**

ROSEMARY CRUSTED BRIE WEDGES WITH A SPICED APPLE CHUTNEY **(VEG)**

PESTO SUN BLUSHED TOMATO & BURRATA BRUSCHETTA (VEG) **(GF)**

COCKBURN HAGGIS BON BONS WITH A WHISKY PEPPERCORN SAUCE **(DF)**

Mains

ROAST TURKEY & TRADITIONAL TRIMMINGS **(GF)(DF)**

BRAISED BLADE OF BEEF **(GF)(DF)**

(MUSTARD & WHISKY MASH, HONEY CARROTS & PARSNIPS, TENDER STEM BROCCOLI)

LATTICE CHICKEN STUFFED WITH BRIE & CRANBERRY

PAN FRIED SALMON WITH GARLIC BABY ROAST POTATOES, WHITE WINE & PRAWN SAUCE & WINTER GREENS**(GF) (DF)**

FESTIVE LOADED BURGER WITH PIGS IN BLANKETS, SKIRLIE & JUG OF GRAVY

SWEET POTATO & ROASTED BUTTERNUT SQUASH WELLINGTON WITH FESTIVE TRIMMINGS **(VEGAN)**

Desserts

BAILEYS & CARAMEL TIRAMISU SUNDAE

LEMON CURD & CONDENSED MILK MERINGUE CHEESECAKE

MELT IN THE MIDDLE BELGIAN CHOCOLATE FONDANT WITH VANILLA BEAN ICE CREAM **(GF)**

SELECTION OF FARMHOUSE CHEESE & CRACKERS, APPLE PLUM SPICED CHUTNEY

CHERRY BAKEWELL SPONGE & VANILLA CUSTARD

STICKY TOFFEE PUDDING IN A BUTTERSCOTCH SAUCE **(GF)**

CHOCOLATE ORANGE TORTE WITH BLOOD ORANGE SORBET **(DF)**

TWO COURSES £32.95 | THREE COURSES £39.95
INCLUSIVE OF TEA & COFFEE

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WHERE MEMORIES ARE CREATED...

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info@newinnellon.co.uk

14 MARKET STREET
ELLON
AB41 9JD

+44 (0)1358 720425

www.newinnellon.co.uk