



CELEBRATE CHRISTMAS AT OUR HOUSE

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2017 Festive Season

What a year it has been! Not only did we welcome a new member, The Coach House, but we also we treated the Long House to a little nip and tuck. Come to mention it, all our House venues have all been rather popular this year, so you'll excuse us if we are looking forward to a glass of something sparkling this Christmas! There is always plenty to celebrate at our House venues over the festive season, from the traditional turkey with all the trimmings to delicious desserts baked at our Buzzworks Bakehouse, to an evening of drinks, dancing and DJs.

CLASSIC CHRISTMAS

As you might have guessed, Christmas at House is anything but standard. From Turkey with all the trimmings to something a little more modern, our House classic menus are a deliciously affordable festive treat.

LUNCH £15.95

Two courses (Starter & main)

DINNER £16.95

Two courses (Starter & main)

TREAT YOURSELF!

With a tempting assortment of festive delights made in-house at the Buzzworks Bakehouse, you might want to leave a little room for dessert. Add a delicious homemade dessert for £5.75

LET'S GET MERRY

Add a little extra sparkle to your festive celebrations this year with our luxurious Let's Get Merry lunch and dinner packages. Look out that little black number, pick up a perfectly chilled glass of prosecco on arrival, and we'll take care of the rest...

LUNCH £24.95

Three courses & a glass of prosecco

DINNER £29.95

Three courses & a glass of prosecco

ADD SOME SPARKLE

Make your Christmas celebration that bit more special and treat yourself to Moët & Chandon champagne instead of prosecco £5.

CLASSIC CHRISTMAS

FROM £15.95

LET'S GET MERRY

FROM £24.95

FESTIVE CALENDAR

- Classic Christmas Lunch
- ☰ Classic Christmas Dinner
- Let's Get Merry Lunch
- ☰ Let's Get Merry Dinner

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
				November 30	December 1	December 2	December 3
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December 4	December 5	December 6	December 7	December 8	December 9	December 10	
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December 11	December 12	December 13	December 14	December 15	December 16	December 17	
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December 18	December 19	December 20	December 21	December 22	December 23	December 24	
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December 25	December 26	December 27	December 28	December 29	December 30	December 31	
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January 1							
GO TO Page 16							

Please note : Alternative packages will be served on Christmas Day and New Year's Day.

* An alternative package will be served after 8pm on Hogmanay, see pages 14-15.

LUNCH

Please see pages 4-5 for full details & availability.

Classic Christmas £15.95
Two courses (starter & main)

Let's Get Merry £24.95
Three courses & a glass of prosecco

STARTERS

Chef's seasonal soup of the day, crusty bread

Crumbed goats cheese, carpaccio of beetroot, beetroot and honey dressing, winter leaf salad

Fine chicken liver pâté, walnut and pumpkin seed bread, spiced fruit chutney

House haggis pakora, spiced onions, minted yoghurt sauce

Spicy prawn Marie Rose, gem leaf, coriander and cucumber salad, marinated cherry tomatoes

House stack, Stornoway black pudding, poached egg, potato scone, crisp ham, hollandaise

Melon, mango and passion fruit salad, coconut sorbet

MAINS

Roast breast of turkey wrapped in smoked Ayrshire bacon, sage, cranberry and apricot stuffing, honey roast roots, sauté sprouts and chestnuts, roast potatoes, pan juices

Cajun chicken and sauté vegetable crêpes, cheddar, glaze, choice of House salad or fries

Slow cooked beef and ale casserole with bacon, button mushroom, baby onion, creamed potato, roast roots

Sweet potato and spinach roulade, roast ratatouille, rocket leaf, basil oil

Smoked haddock, braised leek and potato gratin, lemon and parsley cream, Barwhey's cheddar crumble

Aromatic Thai chicken curry, lemongrass, coconut and lime cream, coriander rice

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Salted caramel sundae, tablet and vanilla ice cream, shortbread, rich chocolate and salted caramel sauces

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Please note:
Our Classic Christmas offer is not available on Friday and Saturday 15th/16th and 22nd/23rd, Christmas Day or New Year's Day – as stated in our availability calendar on page 5. Menus may be subject to seasonal alterations. Service not included.
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DINNER

Please see pages 4-5 for full details & availability.

Classic Christmas £16.95
Two courses (starter & main)

Let's Get Merry £29.95
Three courses & a glass of prosecco

STARTERS

Chef's seasonal soup of the day, crusty bread

Crumbed goats cheese, carpaccio of beetroot, beetroot and honey dressing, winter leaf salad

Fine chicken liver pâté, walnut and pumpkin seed bread, spiced fruit chutney

House haggis pakora, spiced onions, minted yoghurt sauce

Spicy prawn Marie Rose, gem leaf, coriander and cucumber salad, marinated cherry tomatoes

House stack, Stornoway black pudding, poached egg, potato scone, crisp ham, hollandaise

Melon, mango and passion fruit salad, coconut sorbet

MAINS

Roast breast of turkey wrapped in smoked Ayrshire bacon, sage, cranberry and apricot stuffing, honey roast roots, sauté sprouts and chestnuts, roast potatoes

Cajun chicken and sauté vegetable crêpes, cheddar, glaze, choice of House salad or fries

Slow cooked beef and ale casserole with bacon, button mushroom, baby onion, creamed potato, roast roots

Sweet potato and spinach roulade, roast ratatouille

Smoked haddock, braised leek and potato gratin, lemon and parsley cream, Barwheys cheddar crumble

Aromatic Thai chicken curry, lemongrass, coconut and lime cream, coriander rice

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Grilled sirloin steak, roast Portobello mushroom, grilled tomato, rosemary and seasalt potato wedges, peppercorn cream (£5 supplement)

Seared fillet of seabass, smoked salmon fish cake, sauté greens, pimento and lemon cream

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Salted caramel sundae, tablet and vanilla ice cream, shortbread, rich chocolate and salted caramel sauces

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Please note:
Our Classic Christmas offer is not available on Friday and Saturday evenings, Christmas Day, Hogmanay or New Year's Day – as stated in our availability calendar on page 5. Menus may be subject to seasonal alterations. Service not included.
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THE PERFECT GIFT

Stuck for what to get them this year? A Buzzworks Gift Card makes the ideal present. And with ten uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!

Available to buy online, over the phone or from any of our venues.

If only all your Christmas shopping was this easy!



CHRISTMAS ALL WRAPPED UP!

Whether buying for all the family, rewarding staff, or impressing clients, Buzzworks Gift cards take the stress out of shopping! And because it's nice to be nice, we'll give you a present if you spend more than £500 on Buzzworks Gift Cards – a 10% bonus in the form of a complimentary gift card for you to come along and treat yourself!

This offer is exclusively through our Customer Services team, email christmas@buzzworksholdings.com to find out more.

ADD SOME SPARKLE

Fancy getting the party started off with some pre-meal canapés and cocktails or prosecco? Just let us know! This year we have partnered with our friends at Moët & Chandon to bring you some sparkling special offers, and with the option of pre-ordering wine or fizz for the table, all you need to worry about is looking fabulous!



MERRY FIZZNESS

Vanilla Absolut vodka, Chambord raspberry liqueur, lemon, slightly sweetened and topped with Moët & Chandon champagne

£6.95

PRIVATE DINING

Book one of our private dining spaces and enjoy a delicious lunch or dinner over the festive period. Mill House, Corner House, Coach House & Treehouse all have areas for up to 20, while Upstairs at The Long House can accommodate 50 guests, making them ideal for seasonal get-togethers with friends, family or colleagues.

CELEBRATE IN STYLE

Make it special – why not treat your guests to some delicious pre-meal canapés with cocktails or fizz? With packages available from £7.50, it's the perfect way to kick off a celebration to remember!

Please get in touch for more details.

WANT TO
KNOW MORE?
JUST CALL
01292 430 580

UPSTAIRS AT LONG HOUSE

If you really want to make an impression this Christmas, Upstairs at The Long House can be all yours!

This recently refurbished events space is perfect for all types of occasion – from private dining and cocktail masterclasses, to laid back drinks & nibbles from our delectable buffet menu – our private room is the perfect place for your festive get-together!

And if there's anything at all we can do to help make your festive celebrations that little bit more special, from organising live music to entertain your guests to hiring in our exclusive photographer to capture your special occasion, all you have to do is ask!

PRIVATE DINING

Enjoy a fabulous festive feast with up to 50 guests...

COCKTAIL MASTERCLASS

Try your hand at mixing some delicious cocktails in a fun and interactive masterclass.

4 Cocktail s | 2 Baby Cocktails | 4 Buffet Options
£24.95 per person

FESTIVE BUFFET

Catch up and relax over drinks and nibbles from our fabulous buffet selection...

5 options £9.95 | 7 options £11.95

MAC PACK CHRISTMAS SHOW

Monday 18th December, 7.30pm

THREE COURSES £29.95

Jamie Mac (The Jersey Tones) performs all the swinging Christmas hits and more.

MICHAEL BUBLE TRIBUTE DINNER

Tuesday 19th December, 7.30pm

THREE COURSES £29.95

A festive tribute to the talented Canadian crooner.

EVENTS

CHRISTMAS DAY!

It's Christmas! Celebrate with the whole family at your favourite House. With five fabulous courses, coffee and petit fours, this a perfectly indulgent way to spend the big day...

FIVE COURSES £57.50

Including coffee & petit fours

Served 12pm-7pm

Under 12's £30 | Under 5's £15

THE PERFECT GIFT

A Buzzworks Gift Card makes the ideal present.

See page 8 for details.

CHRISTMAS DAY

FIVE COURSES £57.50

Including coffee & petit fours

STARTERS

Slow cooked vegetable broth, pearl barley, baby leeks, crusty bread

Fine chicken liver pâté, walnut and pumpkin bread, spiced fruit chutney

King prawn and smoked haddock gratin, lemon & parsley cream, Barweys cheddar crumb

Melon, mango and passion fruit salad, coconut sorbet

House stack, Stornoway black pudding, poached egg, potato scone, crisp ham, hollandaise

Oak smoked salmon & prawn Marie Rose, gem leaf, lemon, brown bread

Crumbed goats cheese, carpaccio of beetroot, beetroot and honey dressing, winter leaf salad

INTERMEDIATE

Cullen Skink

Duo of lemon and raspberry sorbet

Haggis bon bon, onion chutney

MAINS

Roast breast of turkey wrapped in smoked Ayrshire bacon, sage, cranberry and apricot stuffing, honey roast roots, sauté sprouts and chestnuts, roast potatoes, pan juices

Roast rib of Scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish sauce, Yorkshire pudding

Breast of chicken stuffed with haggis, potato fondant, bashed neeps, heritage carrots, whisky & grain mustard jus

Sweet potato and spinach roulade, roast ratatouille, rocket leaf, basil oil

Seared fillet of seabass, grilled salmon, smoked salmon fish cake, sauté greens, pimento and lemon cream

Roast leg of lamb studded with rosemary & garlic, roast potatoes, glazed vegetables, minted redcurrant jus

Steamed fillet of sole, sprouting broccoli, creamed potato, lemon and parsley cream

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Lemon meringue pie, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Rich dark chocolate and Nutella tart, Belgian chocolate sauce, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

HOGMANAY

Hoots! Join us for a House Hogmanay Hootenanny! We'll be bidding a fond farewell to 2017 with three delicious courses and prosecco, before counting down to the Bells.

THREE COURSES £37.50

Including a glass of prosecco

WANT TO
KNOW MORE?

JUST CALL
01292 430 580

HOGMANAY

THREE COURSES £37.50

Including a glass of prosecco

STARTERS

Smoked salmon and haddock gratin, lemon & parsley cream, Barwhey's cheddar crumb

Slow cooked vegetable broth, pearl barley, baby leek, crusty bread

Fine chicken liver pâté, walnut and pumpkin seed bread, spiced fruit chutney

Duo of galia & cantaloupe melon, passion fruit jelly, coconut sorbet

Warm roulade of chicken, black pudding & bramley apple, fine leaves, cider vinegar dressing

King prawn cocktail, spiced Marie Rose sauce, apple salad, gem leaf, lemon

Caramelised shallot and thyme tarte tatin, crumbled goats cheese, watercress, rocket and pesto salad

MAINS

Roast rib of Scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish sauce, Yorkshire pudding

Lemon and thyme marinated breast of chicken, Stornoway black pudding croquette, roast heritage roots, creamed potato, whiskey jus

Sweet potato and spinach roulade, roast ratatouille, rocket leaf, basil oil

Seared duo of salmon and seabass, smoked salmon fish cake, sauté greens, pimento and lemon cream

Slow cooked daube of beef, Bourguignon sauce with button mushrooms, baby onion & bacon, creamed potatoes

Cajun chicken and sauté vegetable crepe, cheddar glaze & fries

SWEETS

Christmas spiced sponge pudding with cranberry & pecan, toffee sauce, vanilla ice cream

Lemon meringue pie, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Rich dark chocolate and Nutella tart, Belgian chocolate sauce, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Salted caramel sundae, tablet and vanilla ice cream, shortbread, rich chocolate and salted caramel sauces

NEW YEARS DAY!

Say hello to the New Year in House style – with fabulous food, great company and comfortable surroundings! Enjoy a two course New Year's Day feast at the House venue of your choice.

TWO COURSES £24.95

Add a third course for £6.50

PRIVATE DINING

New Year's Day is a chance to catch up with the whole clan, so why not book one of our Private Dining Rooms and enjoy a banquet, complete with a family-size Steak Pie and all the accompaniments?

THE PERFECT GIFT

A Buzzworks Gift Card makes the ideal present.

See page 8 for details.

NEW YEARS DAY

TWO COURSES £24.95

Add a third course for £6.50

STARTERS

Scotch broth, barley, root vegetables, slow cooked shoulder of lamb, crusty bread

Fine chicken liver pâté, Bakehouse brioche, grape chutney

Classic prawn cocktail, Marie Rose sauce, crisp leaf and herb bread

Duo of galia and cantaloupe melon, passion fruit jelly, coconut sorbet

Grilled goats cheese, focaccia crouton, beetroot salad, tomato and honey dressing

Haggis pakora, spiced onion, yoghurt and mint dressing

Stornoway black pudding, poached egg, potato scone, Parma ham crisp, hollandaise sauce

MAINS

House steak and ale pie, slow braised Scotch steak, butter puff pastry, roast roots, parsley potatoes

Roast rib of Scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish and Yorkshire pudding

Breast of chicken stuffed with haggis, potato fondant, bashed neeps, honey roast carrots, whisky and grain mustard jus

Gratin of king prawn and smoked haddock, lemon and parsley cream, mashed potato, Barwhey's cheddar crumb

Cajun chicken and sauté vegetables crepes, cheddar glaze and fries

Seared fillet of seabass, smoked salmon fish cake, sauté greens, pimento and lemon cream

Sweet potato and spinach roulade, roast ratatouille, rocket leaf, basil oil

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Lemon meringue pie, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Rich dark chocolate and Nutella tart, Belgian chocolate sauce, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

BOOKING INFORMATION

Our festive menus are available from 30th November until 31st January.

In order to deliver the best possible dining experience, parties of 6 or more are required to dine on our festive menus. Smaller groups have the option of dining from our festive menus or our seasonal main menus.

Bookings can be made online, over the phone or by email.

BOOK NOW! 01292 430 580 | buzzworksholdings.com/christmas | christmas@buzzworksholdings.com

DEPOSITS AND PREPAYMENTS

Deposits and prepayments may be required for your booking. Please see below for more details. These can be paid in cash or by authorising charges against a credit or debit card.

Classic Christmas

5 or less – no deposits or prepayments required.
6 or more – £10 per person deposit required to secure booking.

Let's Get Merry

5 or less – £10 per person deposit required to secure booking.
6 or more – £10 per person deposit required within 14 days of initial booking and full prepayment required by 30th November to secure booking.

Christmas Day & Hogmanay

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

New Year's Day

All bookings are required to pay a £10 per person deposit to secure booking.

From 1st December all deposits and prepayments become non-refundable and non-transferrable. Any cancellations or reductions to booking numbers made after this date will lose their deposits and prepayments or be charged the authorised amount by credit or debit card.

CHANGE OF PLANS?

If you would like to make any changes to your reservation, such as the number of guests, date or time, please let us know in advance.

DIETARY REQUIREMENTS

If you have any special dietary requirements, please let us know in advance. We will always endeavour to accommodate alterations on the day, although this may not always be possible.

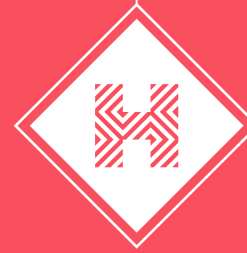
Our festive menus feature a range of vegetarian options, however, we are happy to suggest alternative dishes on request.

ALLERGENS

If you suffer intolerances or allergies please let your server know and we will advise on suitable dishes.

Please note that we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Gluten free alternatives are available on request.



THE LONG HOUSE

130 Titchfield St.
Kilmarnock KA1 1PH
01563 535 130
longhouse-kilmarnock.co.uk

THE MILL HOUSE

4 Dean St.
Stewarton KA3 5EQ
01560 482 255
themillhouse-stewarton.co.uk

THE COACH HOUSE

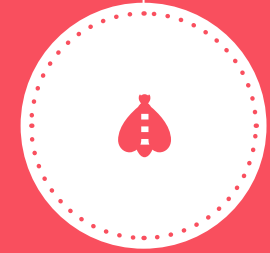
31 Main St.
Bridge Of Weir PA11 3NR
01505 800 999
thecoachhouse-bow.co.uk

THE CORNER HOUSE

1-7 Howgate
Kilwinning KA13 6EN
01294 558 813
thecornerhouse-kilwinning.co.uk

TREEHOUSE

67-69 Sandgate
Ayr KA7 1BZ
01292 288 500
treehouseayr.co.uk



LIDO TROON

11-17 West Portland St.
Troon KA10 6AB
01292 310 088
lido-troon.co.uk

LIDO PRESTWICK

71 -75 Main St.
Prestwick KA9 1JN
01292 479 321
lido-prestwick.co.uk

SCOTTS TROON

Troon Yacht Haven
Harbour Road, Troon KA10 6DJ
01292 315 315
scotts-troon.co.uk

SCOTTS LARGS

Largs Yacht Haven
Irvine Road, Largs KA30 8EZ
01475 686 684
scotts-largs.co.uk

ELLIOTS

132 Main St.
Prestwick KA9 1PB
01292 677 677
elliots-prestwick.co.uk