

GRETNA GREEN  
SINCE 1754

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WHAT'S ON  
FESTIVE SEASON 2019

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[www.gretnagreen.com](http://www.gretnagreen.com)



# CELEBRATE THE FESTIVE SEASON AT GRETNA GREEN

It's never too early to start planning your festive party schedule, so make sure you don't miss out on our exclusive Christmas party nights at Smiths, Gretna Hall and Greens at Gretna.

Our team have designed a special selection of exclusive themed nights for you to enjoy.

Whether it's a night out with your friends, family or colleagues, our hotels have the answer. Enjoy fantastic food, delicious drinks and live entertainment.

Dance the night away in style this party season with Gretna Green.





## THE GREATEST SHOWMAN

Friday 13 December 2019, 7 pm

£39.50 per person

- Arrival Drink
- Festive 3-Course Dinner
- Themed Entertainment

## LIVE BAND NIGHT

Entertainment by Three Card Trick

Saturday 14 December 2019, 7 pm

£35.00 per person

- Arrival Drink
- Festive 3-Course Dinner
- Themed Entertainment

## NEW YEAR'S DAY BRUNCH

1 January 2020, 12 noon – 5 pm

£18.50 per person  
£9.25 per child

Enjoy a stylish start to the New Year with our mouth-watering brunch menu

## DON'T WANT THE PARTY TO END? BOOK A ROOM FROM £80

Based on two sharing.  
Includes breakfast.  
Subject to availability.

For more information or to book any of our festive events, call our team on:

**01461 337 007** or email:  
**meetings@gretnagreen.com**

[www.smithsgretnagreen.com](http://www.smithsgretnagreen.com)

## SMITHS CHRISTMAS PARTY NIGHTS MENU 2019

### STARTER

Wild Mushroom Soup (v)  
walnut & truffle croutons

Twice Baked Wensleydale & Cranberry Cheese Soufflé (v)  
wilted chicory & orange warm salad

Ham Hock, Caper & Green Peppercorn Terrine  
quince chutney & toasted brioche

Smoked Salmon & Crayfish Mousse  
salad, lemon-toasted brioche & horseradish mayonnaise

### MAIN

Roast Crown of Turkey  
Cumberland sausage & cranberry farce, sage & onion stuffing, pigs in blankets, fondant potato, seasonal vegetables, giblet gravy & cranberry sauce

Roast Sirloin of Beef  
Yorkshire pudding, horseradish, fondant potato, seasonal vegetables & red wine jus

Roast Fillet of Cod  
fondant potato, sprout & bean cassoulet, lightly spiced tomato sauce  
Jerusalem Artichoke, Leek & Roast Chestnut Risotto (v)  
honey-glazed parsnip crisps & vegan parmesan

### DESSERT

Smiths' Own Victorian Christmas Pudding  
brandy sauce

Panettone Bread & Butter Pudding  
cinnamon ice cream

Fig & Apple Tart Tatin  
cardamom & orange ice cream

Cheese & Biscuits  
selection of fine cheeses, grapes, celery, piccalilli & biscuits

Menus must be pre booked in advance.  
Please inform us of any dietary requirements at time of booking.



**GRETNA HALL**  
HISTORIC MARRIAGE HOUSE

### MICHAEL BUBLÉ TRIBUTE

Saturday 7 December, 7 pm

£30.50 per person

- Festive 3-Course Dinner
- Themed Entertainment

### CHRISTMAS CEILIDH

Live Entertainment from our Traditional Ceilidh Band

Friday 20 December, 7 pm

£30.50 per person

- Festive 3-Course Dinner
- Themed Entertainment

**DON'T WANT THE PARTY TO END? BOOK A ROOM FROM £60**

Based on two sharing. Includes breakfast. Subject to availability.

### CHRISTMAS LUNCH

Wednesday 25 December, 1 pm

£55.00 per person  
£27.50 per child (under 10)

Celebrate Christmas Day in style at the historic Gretna Hall

Be treated to a drink on arrival and a delicious 6-course Christmas lunch

### HOGMANAY CEILIDH

Tuesday 31 December, 7 pm

£45.00 per person

See in the New Year with our traditional Scottish celebration

Enjoy a 3-course meal followed by a night of highland dancing

For more information or to book any of our festive events call our team on:

**01461 337 007** or email:

**meetings@gretnagreen.com**

www.gretnahallhotel.com

## GRETNA HALL CHRISTMAS PARTY NIGHTS MENU 2019

### STARTER

- Curried Parsnip & Apple Soup  
parsnip crisps
- Wensleydale & Cranberry Salad  
toasted walnuts & red wine dressing
- Duck & Armagnac Pâté  
toast & apple chutney

### MAIN

- Roast Crown of Turkey  
sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, giblet gravy & cranberry sauce
- Braised Beef  
Yorkshire pudding, horseradish, roast potatoes, seasonal vegetables & red wine sauce
- Roast Fillet of Hake  
sauté potatoes, green vegetable medley & chive cream sauce
- Moroccan Nut Roast  
sage & onion stuffing, roast potatoes, seasonal vegetables, vegetable gravy & apricot compote

### DESSERT

- Traditional Homemade Christmas Pudding  
brandy cream
- Sherry Trifle  
Amaretti biscuit
- Fresh Fruit Salad

## GRETNA HALL CHRISTMAS DAY LUNCH MENU 2019

### STARTER

- Smoked Duck & Orange Salad
- Pineapple, Berry Compote & Sorbet
- Broccoli & Stilton Soup
- Champagne Sorbet

### SEAFOOD COCKTAIL

### MAIN

- Roast Turkey  
cranberry, stuffing, vegetables, roast potatoes & gravy
- Walnut, Ricotta & Spinach Roulade  
stuffing, vegetables, roast potatoes & gravy
- Salmon & Smoked Salmon Wellington  
white wine sauce, vegetables & roast potatoes

### DESSERT

- Christmas Pudding  
brandy sauce
- Fresh Fruit Salad
- Lemon Posset Crunch
- Cheese & Biscuits

Menus must be pre booked in advance.  
Please inform us of any dietary requirements at time of booking.



**GREENS**  
AT GRETNNA

## 70s & 80s TRIBUTE

Enjoy a fun-filled night of nostalgic dance floor classics

Saturday 21 December, 7 pm - midnight

£27.50 per person

- Festive 3-Course Carvery Dinner
- Themed Entertainment

## DON'T WANT THE PARTY TO END? BOOK A ROOM FROM £70

Based on two sharing. Includes breakfast. Subject to availability

## CHRISTMAS LUNCH

Celebrate Christmas Day with the family at Greens

Wednesday 25 December, 1 pm

Enjoy a drink on arrival followed by a delicious 5-course Christmas lunch

£50.00 per person

£25.00 per child (under 10)

## NEW YEAR'S EVE PARTY

Tuesday 31 December, 5.45 pm

Family-Friendly Party

Cocktail on arrival and 3-course hot buffet

Enjoy live entertainment suitable for the whole family

£30.00 per adult, £15.00 per child (under 10)

## NEW YEAR'S EVE PARTY

Tuesday 31 December 7.45 pm

GROWN UPS ONLY

Cocktail on arrival and 3-course hot buffet

Enjoy a night of dancing at our New Year's Eve disco

£30.00 per person

## NEW YEAR'S DAY BRUNCH

Wednesday 1 January Midday - 5 pm

Enjoy a relaxed start to 2020 with our New Year's Day brunch, including live music by Russell McKenzie from 4 pm

£18.50 per person £9.25 per child (under 10)

## GREENS 3-COURSE PARTY NIGHT CARVERY 2019

### STARTER

Cream of Vegetable Soup  
crusty roll

Duck & Orange Pâté  
toast & chutney

Melon Salad  
winter berry compote

### MAIN

Roast Turkey, Beef & Pork

Vegetable & Nut Roast

Selection of Seasonal Vegetables  
roast potatoes, pigs in blankets, Yorkshire pudding, horseradish, cranberry sauce & gravy

### DESSERT

Christmas Pudding  
brandy sauce

Lemon Cheesecake  
strawberry coulis

Fresh Fruit Salad  
cream

## GREENS CHRISTMAS DAY LUNCH MENU 2019

### STARTER

Smoked Chicken & Apricot Salad

Pineapple, Berry Compote & Sorbet

Lentil Soup

Raspberry Sorbet

### MAIN

Roast Turkey  
cranberry, stuffing, vegetables, roast potatoes & gravy

Walnut, Ricotta & Spinach Roulade  
stuffing, vegetables, roast potatoes & gravy

Salmon & Smoked Salmon Wellington  
white wine sauce, vegetables, roast potatoes

### DESSERT

Christmas Pudding  
brandy sauce

Fresh Fruit Salad

Lemon Mousse

Cheese & Biscuits

Menus must be pre booked in advance. Please inform us of any dietary requirements at time of booking.

For more information or to book any of our festive events call our team on: **01461 337 007** or email: [meetings@gretnagreen.com](mailto:meetings@gretnagreen.com)



# GIVE THE GIFT OF LOVE THIS CHRISTMAS, FROM GRETNA GREEN.

Treat someone special to a Gretna Green Gift Voucher, redeemable in any of our retail stores and Hotels.

Gift Vouchers don't have to be boring. With the choice of 3 Hotels, each with their own Bar and Restaurant, plus 4 retail stores, a Gretna Green Gift Voucher is the gift that keeps on giving.

Available to purchase on-site  
or by calling our team on:

**01461 338 441**



At Gretna Green this festive season,  
you'll find the perfect selection  
of exclusive gifts and  
experiences for all the family.

At our five-star attraction, shop in-store and online for famous brands including: Swarovski, Joules, Barbour, Radley and more. Or browse our shops for the ultimate range of exquisite cashmere, gifts, and Scottish food and drink products, including speciality Whiskies and Gins.

Our team of gifting experts have been busy creating a wide range of experience packages, from romantic Handfastings to hotel vouchers and dining experiences, all designed to create special memories for you or your loved ones.

If you're looking to treat your colleagues or clients, look no further than our amazing corporate gift solutions. Our range of pre-selected and bespoke hampers, available from the Foodhall, are the ideal present that can be purchased and delivered effortlessly by Gretna Green's own team of festive elves. For more inspiration, check out our full range online at [www.gretnagreen.com/shopping](http://www.gretnagreen.com/shopping) or give us a call on:

**01461 338 441**

[www.gretnagreen.com](http://www.gretnagreen.com)

To keep up-to-date with all of our latest news,  
offers and deals, follow hotels on Facebook:

@SmithsHotel @GretnaHall @GreensAtGretna

@FamousBlacksmithsShop

## How to find us:

Smiths Hotel  
Headless Cross  
Gretna Green  
DG16 5EA

[www.smithsgretnagreen.com](http://www.smithsgretnagreen.com)

Gretna Hall Hotel  
Gretna Green  
DG16 5DY

[www.gretnahallhotel.com](http://www.gretnahallhotel.com)

Greens at Gretna  
Glasgow Road  
Gretna  
DG16 5FG

[www.greensatgretna.co.uk](http://www.greensatgretna.co.uk)

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