



STIRLING COURT
HOTEL

Christmas
& NEW YEAR



Party Nights

Celebrate the festive season with friends and colleagues at our fantastic Christmas Party Nights. Join us for an unforgettable evening filled with great food, sparkling entertainment and plenty of festive cheer.

This event is from 7:00pm until 01:00am, with dinner served at 7:30pm.

Dates

Saturday 28 th November	£49
Friday 4 th December	£49
Saturday 5 th December	£58
Friday 11 th December	£58
Saturday 12 th December	£58
Friday 18 th December	£49
Saturday 19 th December	£49

Your Party Night Includes:

- Arrival drink
- Delicious three course meal with tea, coffee & tablet to finish
- After-dinner disco until 1am
- Magic mirror photo fun!

Upgrade to our VIP Drink Packages

- **Bronze Package – £35** - Includes 2 bottles of red or white wine
- **Silver Package – £37.50** - Includes 2 bottles of rosé
- **Gold Package – £45** - Includes 2 bottles of Prosecco
- **Bucket of Bottled Beer – £25** - Selection of 6 bottles per bucket

Enjoy festive discounted rate accommodation when booking via our website with promo code:
330099



*Pre-order required

(All of our starters and main courses can be adapted to be made without gluten)

Starter

Winter vegetable broth
finished with crispy kale and chunky croutons
(Vegan)

Pressed honey roasted ham hock
served with dressed leaves, toasted focaccia and whole grain mustard dressing

Main Course

Roasted breast of turkey
served with kilted sausages, cranberry and sage stuffing and rich pan gravy

Slow cooked Scottish beef steak
served with roasted shallot and peppercorn sauce

Butternut squash and lentil puff pastry wellington
served with buttered spinach and rosemary gravy (Vegan)

All our main courses are served with slow cooked red cabbage with cranberry, honey glazed parsnips, Brussel sprouts and twice cooked roast potatoes

Dessert

Clementine and prosecco torte
served with berries and Biscoff crumb
(Vegan) (Can be made without gluten)

Belgian chocolate cheesecake
served with chocolate sauce and raspberries



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Party Brunch

Join us for a festive fun filled afternoon of live entertainment, day-time dancing, a delicious brunch and lots of fizz! Over four hours from 12:30pm - 4:30pm, tunes will be played, food will be served and the fizz will flow as you dance the afternoon away with our sax player and DJ.

Dates

Saturday 5 th December	£39
Saturday 12 th December	£39

Your Party Brunch Includes:

- 3 x glasses of Prosecco (or soft drink alternative)
- Main brunch meal
- Live sax player
- DJ

Brunch Menu

*Pre-order required

(Any of the below can be adapted to suit your dietary needs)

Mini Platter

Croissant, pastries, cured meat, cheese & preserves

Smash & Poached

Avocado and poached egg served on toasted sourdough
(Can be made without gluten)

Eggs Royale

Scottish smoked salmon and poached egg, served with hollandaise on toasted sourdough
(Can be made without gluten)

Turkey Club

Roasted turkey, crispy bacon, tomato, egg, little gem lettuce and mayonnaise on toasted bread, served with salad and crisps (Can be made without gluten)

Buttermilk Chicken Stack

Crispy fried chicken and Belgian waffle stack, served with a maple syrup drizzle

Scottish Pancake Stack

Scottish pancakes served with crispy bacon and maple syrup or Greek yoghurt and winter berries

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Bronze Package – £35

Includes 2 bottles of red or white wine

Silver Package – £37.50

Includes 2 bottles of rosé

Gold Package – £45

Includes 2 bottles of Prosecco

Bucket of Bottled Beer – £25

Selection of 6 bottles per bucket

Santa Lunches

Christmas is such a magical time for families. Join us this year to create special memories for your little ones in a relaxed, fun and fuss-free environment as we welcome Santa back to Stirling Court Hotel!

This event is from 12:30pm until 3:00pm, with lunch served at 1:00pm.

Dates

Sunday 6th December

Sunday 13th December

Sunday 20th December

Thursday 24th December

Your Santa Lunch Includes:

- Two course lunch with tea, coffee & mince pies to finish
- A visit to Santa with a gift for every child
- DJ with music, party games & a fantastic face painter

Cost

Adult	£23.95
Children (Age 3 - 12)	£15.95
Under 3	£8.95

Book accommodation directly on our website with promo code: **330099**



*Pre-order required

Kid's Menu

(All our main courses can be adapted to be made without gluten)

Main Course

Roasted breast of turkey

served with cranberry and thyme stuffing, 'kilted' sausages and rich pan gravy

Mac 'n' cheese

served with cheesy garlic bread (Can be made vegan)

Cod fish goujons

Crispy chicken mini fillets

All our kid's mains are served with fries, peas, beans or salad.

Dessert

Chocolate Christmas tree sundae

served with ice cream and raspberry sauce

Adult Menu

(All our main courses can be adapted to be made without gluten)

Main Course

Roasted breast of turkey

served with cranberry and thyme stuffing, 'kilted' sausages and rich pan gravy

Baked fillet of Scottish salmon

served with herb crust and a spinach and tomato cream sauce

Butternut squash, carrot, mushroom and lentil wellington

served with wilted winter greens and rosemary jus (Vegan)

All our main courses are served with twice cooked crispy roast potatoes, slow cooked red cabbage with cranberry, honey roasted parsnips and sauté Brussel sprouts.

Dessert

Baked crème brûlée cheesecake tart

served with raspberry compôte and cream

Dark chocolate truffle torte

served with cappucino mousse and chocolate shards (Vegan) (Can be made without gluten)

BOOK NOW



01786 466000



stirlingvenues@stir.ac.uk

Christmas Day Lunch

Join us for a memorable Christmas Day lunch, from 12pm with a red carpet arrival and a glass of sparkling wine for the adults.

Sit back & enjoy a beautifully prepared four-course festive lunch, crafted with seasonal ingredients and traditional Christmas flavours. To round off your dining experience, enjoy freshly brewed tea and coffee served with delicious mince pies.

Join us at either 12:00pm for 12:30 meal service or 2:00pm, for meal service at 14:30. Dining slots are available on a first come first serve basis.

Your Christmas Day Lunch Includes:

- Sparkling wine on arrival for adults & festive fruit mocktail for children
- Delicious four course meal with tea, coffee & mince pies to finish

Cost

Adult	£85.00
Children (Age 3 - 12)	£45.00
Under 3	£20.00

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*Pre-order required

Starter

Butternut squash and roasted sweet potato soup
served with seeded sourdough croutons and crisp sage
(Vegan) (Can be made without gluten)

Chicken liver and cognac parfait
served with cranberry and fig relish, toasted breads and dressed micro herb leave salad
(Can be made without gluten)

Deluxe prawn cocktail
served with crevettes, romaine lettuce and Marie Rose sauce

Intermediate

Blood orange sorbet
served with raspberry compôte and Cointreau
(Vegan) (Can be made without gluten)

Main Course

(All our main courses can be adapted to be made without gluten)

Roasted breast of turkey
served with thyme and sage, cranberry stuffing, ‘kilted’ sausages and rich pan jus

Medium rare roasted sirloin of Scottish beef
served with a caramelised baby onion filled Yorkshire pudding and a rich beef reduction

Portobello mushroom, parsnip, purple kale and red onion tart
finished with red pepper pesto and rosemary jus (Vegan)

All our main courses are served with honey roasted parsnips, sauté Brussel sprouts, baby carrots, slow cooked red cabbage, tenderstem broccoli and triple cooked roast potatoes

Dessert

(All our main courses can be adapted to be made without gluten)

Christmas pudding
served with brandy crème anglaise and Bailey’s cream
(Vegan)

Chocolate and clementine torte served with winter berries
finished with coco and gold dust
(Vegan)

Selection of Scottish cheese
served with Isle of Arran chutney, crackers, oatcakes and a grape and celery salad

Hogmanay Party & Stay

Welcome the New Year in sparkling style with our Hogmanay Party & Stay package.

Arrive from 3pm and enjoy a leisurely walk around our stunning grounds or simply relax in the comfort of our hotel bar before getting ready to party in style.

Join us for dinner at 7:30pm for a delicious three course meal, followed by our live ceilidh band. A lone piper signals the New Year in traditional Scottish style as you welcome in 2027 with a complimentary glass of fizz, then it's back to the dance floor with classic tunes and chart topping tracks from our resident DJ until 2am.

Your Hogmanay Party Includes:

- Sparkling drinks reception with canapes
- Three course meal with tea, coffee & tablet to finish
- Ceilidh
- Sparkling wine toast and piper at midnight
- Disco until 2am
- Accommodation in a Classic Room with full Scottish breakfast & late check-out.

Party & Stay Package

Adult Single Occupancy	£225
Adult Double Occupancy (price per person)	£175
Children (Age 3 - 12)	£70

Party Package

Adult	£110
Children (Age 3 - 12)	£70



*Pre-order required

Starter

Celeriac and cauliflower velouté

finished with baby cheese straw and chive oil
(Can be made vegan) (Can be made without gluten)

Haggis and Stornoway black pudding tower

served with crispy leeks and a whisky peppercorn sauce

Scottish smoked salmon and prawn parcel

served with lemon crème fraîche, dressed leaves and tomato dressing
(Can be made without gluten)

Main Course

Surf ‘n’ Turf – Pan fried 6oz rib eye steak

served with grilled langoustine, steak garnish and garlic and tarragon butter
(Can be made without gluten)

Seared breast of corn-fed chicken wrapped in pancetta

served with fondant potato, charred shallot, savoy cabbage gateaux,
fine beans and rich pan gravy
(Can be made without gluten)

Pan seared East Coast Sea trout

served with buttered spinach, heritage carrot, Pommes Anna
and chervil butter sauce
(Can be made without gluten)

Asparagus, pea and slow roasted tomato risotto

served with beetroot shards, truffle oil and parmesan crisps
(Vegan) (Can be made without gluten)

All our main courses are served with butter spinach, purple carrot
and fine French beans

Dessert

Warm caramel apple tart

served with cinnamon ice cream and blackberry compôte
(Can be made vegan)

Chocolate profiteroles

served with Chantilly cream, chocolate sauce and popping candy

Selection of Scottish cheese

served with Arran apple chutney, Damsel crackers and grape
and celery salad
(Can be made without gluten)

Private Party Nights

Celebrate the season in style with a private Christmas event tailored just for you. Whether you are planning a festive lunch, an intimate dinner, or a lively night of dinner and dancing, our team will help create the perfect occasion for your group.

Our beautiful setting, warm hospitality and flexible event spaces make Stirling Court Hotel ideal for everything from small gatherings to large corporate Christmas parties.

Let us handle the details while you enjoy a seamless and memorable festive celebration.

Private Disco Night

If you are looking to host an exclusive Christmas party night, talk to us about ‘The Venue’ retro nightclub with your own private disco (lights and sound system) and bar for up to 350 guests.

Whether it’s a team bonding day, corporate event or staff party, we can cater for your specific needs with buffet options to suit all budgets.

Availability & Cost

We have a limited number of dates available throughout November and December for private party bookings for large groups or companies looking for an exclusive event venue.

If you wish to enquire about booking a private event, please call us on 01786 466000 or email stirlingvenues@stir.ac.uk to discuss your requirements and secure your date.



Festive Dining

Celebrate the season in style with our two and three course festive lunches. Whether you are planning an intimate family meal, a team outing or a larger group celebration, our private dining spaces offer the perfect setting to relax, unwind and enjoy exceptional food.

Cost

2 Course Lunch	£18.95
3 Course Lunch	£24.95

Starter

(All our main courses can be adapted to be made without gluten)

Winter vegetable broth
finished with crispy kale and chunky croutons
(Vegan)

Pressed honey roasted ham hock
served with dressed leaves, toasted focaccia and whole grain mustard dressing

Main Course

(All our main courses can be adapted to be made without gluten)

Roasted breast of turkey
served with kilted sausages, cranberry and sage stuffing and rich pan gravy

Slow cooked Scottish beef steak
served with roasted shallot and peppercorn sauce

Butternut squash and lentil puff pastry wellington
served with buttered spinach and rosemary gravy

All our main courses are served with slow cooked red cabbage with cranberry, honey glazed parsnips, brussel sprouts and twice cooked roast potatoes

Dessert

Clementine and prosecco torte
served with berries and Biscoff crumb
(Vegan) (Can be made without gluten)

Belgian chocolate cheesecake
served with chocolate sauce and raspberries

FESTIVE BOOKING TERMS & CONDITIONS

DEPOSITS & FINAL PAYMENTS

- We will reserve all party & accommodation bookings for a maximum of 7 days. After this point all bookings (excluding Santa Lunches) must pay a deposit of £20 per adult.
- For Santa Lunches, full payment is required after 7 days.
- Deposits are non-refundable & non-transferrable.
- If we do not receive a deposit after 7 days, your booking will be released.
- We will require the remaining balance of your booking 4 weeks prior to the event. Payment for overnight accommodation must also be paid in full at this stage (non-refundable & non-transferrable)

GUESTS & REQUIREMENTS

- Payment can only be accepted from the principal point of contact for the booking.
- Please advise us of any dietary or accessible requirements at the time of booking confirmation.
- For Santa Lunches, please advise us of the names & ages of the children attending the event, so we can help Santa choose the most age-appropriate gift. Santa Lunches are payable in full on booking.

GENERAL INFORMATION

- We love a bit of glam here at Stirling Court Hotel, so please enjoy the festive season and show off your best sparkle at our party nights and Hogmanay event!
- Tables for each event seat a maximum of 10 people. If your party is larger than this, we will accommodate you across multiple tables. If your party size is less than this, you will be on sharing tables with other parties (excluding Christmas Day).
- Children & young people are always welcome at Stirling Court Hotel, although please note our party nights and party brunches are 18+ only.
- Promotional photography & filming may take place during events - please speak to a member of staff on the day if you do not wish to be included in these. There will be no photos taken of children without parent or guardian permission.
- Overnight guests have free access to the swimming pool & gym facilities (subject to festive opening hours)
- We want to ensure you never miss out on one of our events throughout the year so we will include you in our latest offer emails unless you ask otherwise. We value your privacy & will not share your details with any third party organisation.
- All details included in this brochure are accurate at time of print but subject to change. The hotel will notify you of any changes where possible.