



Dumfries & Galloway



Welcome!

We want to extend a warm welcome to Friars Carse Country House Hotel and take this opportunity to thank you for choosing to stay with us this Christmas.

We hope that you have an enjoyable stay. If there is anything you need, our friendly team will be pleased to assist you.

We want to offer our warmest greeting this Christmas and wish you all things merry and bright!

Christmas Eve

From 3:00 PM Check- in with Mulled Wine and Mince Pies

5:30 PM Join us in the lounge for some light pre-dinner entertainment

6:30 PM - 8:30 PM Dinner in the Whistle Restaurant

From 8:30 After dinner refreshments

Christmas Day

8:00 AM to 9:30 AM Breakfast served in Whistle Restaurant

12:30 PM - 3:00 PM Christmas Lunch - Please pre-book your time 12:00-13:30 PM

3:00 PM Please feel free to join us for the Kings speech and board games with tea, coffee & Christmas cake

7:00 PM Forked Hot & Cold Buffet

Boxing Day

8:00 AM to 10:00 AM Breakfast served in Whistle Restaurant

11:00 AM Checkout for some of our guests

6:00 PM – 8:30 PM Dinner in Whistle Restaurant,

Please pre-book your preferred time

Friday 27th of December

7:30 AM - 9:30 AM Breakfast served in Whistle Restaurant

Kindly vacate bedrooms by 11.00 AM on your day of departure.





Dumfries & Galloway

Christmas Eve at Friars Carse



To Start

Mushroom Truffle Soup

Dill Crème Fraiche (v)

Confit Duck

Whisky & Prune Toasted Brioche, Pickled Shallot

Grilled Mackerel

Celeriac and Horseradish Remoulade with Toasted Hazelnuts

Vegetarian Haggis Bonbon

Plum & Apple Chutney (v)

The Main Event

Chicken Breast Wrapped in Pancetta

Stuffed with Chestnut & Tarragon & Confit Leg, Wild Mushroom, Jus

Confit Pork Belly

Roasted Apple, Black Pudding Bon Bon, Cider Cream Sauce

Herb Crusted Cod

Fennel & Micro Herb Salad with Blood Orange Hollandaise

Cannellini

Roasted Pumpkin Puree, Strathdon Blue, Toasted Pumpkin Seeds (v)

To Finish

Chocolate Orange Brioche Bread & Butter Pudding

Clotted Cream, Orange Caramel

Walnut Sponge

Bailey's & Chocolate Ice Cream, Candied Walnuts

Lemon Curd

Citrus Meringue, Raspberries

Section of Scottish Ice Creams

Selection of Scottish Cheeses

Grapes, Chutney & Crackers (£4.50 supplement)



Christmas Day at Friars Carse

5 Courses £60 per person, for non-resident guests

Children (4-14) half-off

Residents served 12:00 – 1:30 PM, Non-Residents 1:30 – 4:00 PM Contact our Reception Team to book on 01387 740388

To Start

Celeriac & Jerusalem Artichoke Soup
Pickled Walnut Warm Bread & Butter (V)

Poached Pear in Mulled Wine Smoked Almonds, Scottish Blue Cheese Dressing (V) Goats Cheese Panna Cotta
Pickled Beetroot, Toasted Walnuts (V)

Cured Scottish Salmon
Lime Aioli & Dill

Pork & Wild Venison TerrineFruit Chutney, Toasted House Bread

Palette Cleanser

A refreshing Quince Sorbet

The Main Event

Roast Turkey Crown

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage, Roasted Root Vegetables, Sage & Onion Stuffing, Pigs in Blankets, Gravy & Yorkshire Pudding

Roast Belted Galloway Sirloin of Beef

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage, Roasted Root Vegetables, Sage & Onion Stuffing, Pigs in Blankets, Gravy & Yorkshire Pudding

Scottish Salmon

Butterbean & Pancetta Cassoulet, Dill & Watercress

Marmalade & Honey Glazed Roast Gammon

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage, Roasted Root Vegetables, Sage & Onion Stuffing, Pigs in Blankets, Gravy & Yorkshire Pudding

Nut Roast

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage, Roasted Root Vegetables, Sage & Onion Stuffing, Gravy & Yorkshire Pudding (V)

Sauces: Cranberry & Orange, Apple, Horseradish

To Finish

Cranachan Cheesecake Honey, Raspberry & Whisky Gel

Christmas Pudding
Brandy Sauce

Chocolate & Baileys Creme Brulé
Orange & Shortbread

Selection of Scottish Cheeses Grapes, Fruit Chutney & Crackers

Selection of Scottish Ice Creams

Followed by your choice of Coffee or Tea



Dummes & Ganoway

Boxing Day Lunch at Friars Carse

2 Courses £26 / 3 Courses £32.50 per person

Children (4-14) half-off Served 12.30 pm – 3.00 pm (Last seating 2.45 pm) Contact our Reception Team to book on **01387 740388**

To Start

Soup of the Day Warm Bread & Butter (v) **Pork & Wild Venison Terrine**Fruit Chutney & Toasted House Bread

Winter Squash & Blue Cheese Crumb (V)

Warm Bread & Butter

Whipped Goats Cheese & Chive Poached Pear & Walnuts

Smoked Mackerel Pate
Toasted House Bread & Pickles

The Main Event

Roast Belted Galloway Sirloin Beef

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Root Vegetables, Pigs In Blankets, Sage & Onion Stuffing & Rich Pan Gravy

Roast Turkey Breast

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Root Vegetables, Pigs In Blankets, Sage & Onion Stuffing & Rich Pan Gravy

Pan Fried Salmon

Smoked Bacon & Bean Cassoulet, Dill & Watercress

Nut Roast

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Root Vegetables, Pigs In Blankets, Sage & Onion Stuffing & Rich Pan Gravy

To Finish

Dark Chocolate Brownie

Blood Orange Sorbet

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Mulled Wine Poached Pear White Chocolate Mousse, Toasted Hazelnuts Selection of Scottish Cheeses Grapes, Fruit Chutney & Crackers (£4.50 supplement)

A Selection of Scottish Ice Creams

A light lunch for hotel residents

Soup, Sandwiches & Dessert - £15 per person



Boxing Day Dinner at Friars Carse

2 Courses £26 / 3 Courses £32.50 per person

Children (4-14) half-off Served 12.30 pm – 3.00 pm (Last seating 2.45 pm) Contact our Reception Team to book on **01387 740388**

To Start

Roasted Red Pepper Soup With Warm Crusty Bread (V)

Smoked Mackerel Pate
Pickled Beetroot, Orange & Fennel,
Toasted Sourdough

Haggis & Smoked Bacon Bonbon Neeps & Tatties, Red Wine Jus

Sautéed Wild Mushrooms Creamy Wild Mushrooms with Marjoram on Toasted Brioche (V)

The Main Event

Chicken Supreme

Potato Gratin, Haggis Bon Bon, Winter Greens, Thyme Jus

Pan Fried Duck Breast

Roasted Celeriac, Confit Leg Bon Bon, Winter Greens, Blackberry Jus

Scottish Salmon

Spiced Pumpkin Puree, Buttered Winter Greens & Onion Tuille

Creamy Wild Mushrooms

Spinach Pappardelle, Truffle & Fat Cow Cheese (V)

To Finish

Dark Chocolate Brownie
Blood Orange Sorbet

Lemon Curd Tart *Meringue & Raspberry* Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Selection of Scottish Cheeses Grapes, Fruit Chutney & Crackers (£4.50 supplement)

A Selection of Scottish Ice Creams