

eat, drink, celebrate,
sleep...

**Ducks Inn
Hogmanay Package
2015**

ENJOY

Two nights en-suite accommodation
Duck's full Scottish breakfast
Hogmanay Gala Dinner

DANCE

2015 away to our Live Band
Cool Reception!

£185pp

(based on two sharing)

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**Ducks Inn
Hogmanay Dinner & Ceilidh
£69.50 per person**

We look forward to welcoming you
your family and friends.

Yours aye
Malcolm and Fiona

Call us on 01875 870 682

Terms and Conditions

(Full terms & conditions on www.ducks.co.uk)

- 1 Festive menus are available 1st December 2015 to 23rd December 2015 (pre-booked) inclusive.
- 2 Christmas Day Lunch will be served on 25th December 2015 at 1pm (Bubbles & canapés served at 12.30pm).
- 3 Hogmanay Dinner will be served on 31st December at 7pm (bubbles & canapés served at 6.30pm).
- 4 A non-refundable £10 per person deposit will be requested to confirm Festive lunch and dinner bookings.
- 5 A non-refundable £30 per person deposit will be requested to confirm Christmas Day lunch and Hogmanay bookings.
- 6 All parties of 8 or more guests are asked to pre-order their Festive lunch or dinner final choices 7 days prior to event date.
- 7 All Christmas Day lunch guests are asked to pre-order their final choices 10 days prior to the 24th December.
- 8 All Hogmanay guests are asked to pre-order their final choices 14 days prior to the 31st December.
- 9 Full prepayment for all Christmas Day Lunch and Hogmanay meals is requested 10 days prior to the event.

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christmas party nights

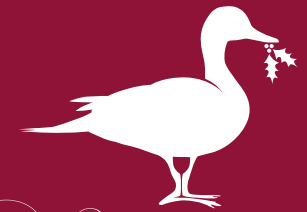
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**Festive Dinner with DJ Darren!
Fridays 4,11,18
and
Saturdays 5,12,19 December
£22.50pp**

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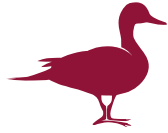
**Festive Room Rate
£60 B&B per room**

(Two people per room, subject to availability)



**christmas
&
hogmanay
2015**





festive menu

£19.50

Cod brandade, Kalamata olives, crackers
lemon puree

Pumpkin risotto, chestnuts &
herb crumb

Presse of ham hock & confit chicken
parsnip puree, compressed apple

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Roast breast of free range turkey
apricot and sage stuffing, Brussels sprouts
mash potato, jus

Filet of Peterhead coley, haricot beans
saffron squid stew

Wild mushroom & hazelnut cannelloni
cauliflower, parsley emulsion

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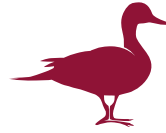
Ducks Christmas pudding, brandy sauce

Valrhona chocolate & orange tart
milk ice cream

Crème caramel, macerated pineapple

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Coffee



christmas day lunch

£59.50

Escabeche of seabream, saffron rouille, fennel

Glazed pork cheek
turnip Choucroute, hazelnuts

Winter vegetable salad
goat's cheese mousse, candied walnuts

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Roast breast of free range turkey
apricot & sage stuffing, chestnuts
Brussels sprouts, mash potato, jus

Filet of stone bass, Savoy cabbage, Jerusalem
artichokes, wild mushrooms, red wine jus

Ravioli of ceps, roasted salsify, truffle velouté

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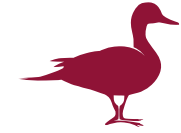
Ducks Christmas pudding, brandy sauce

Valrhona chocolate chiboust
salted caramel, banana espuma

Cheese selection

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Coffee & petit fours



hogmanay

£69.50

Smoked salmon tartare
compressed cucumber, dill vinaigrette

Seabass, pink grapefruit, fennel
Israel cous cous

Orange glazed partridge breast, chestnuts
Brussels sprouts, cumin jus

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Fillet of Tweed Valley beef, ox cheek pithivier
cream curly kale, Madeira jus

Roast pave of halibut, langoustine &
mushroom ravioli, bisque

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Valrhona chocolate pave
pistachio cake, orange

Passionfruit posset
mango coulis, coconut sorbet

Cheese

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Coffee & petit fours

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Dancing to our live band
Cool Reception!