



Back by popular demand

Psychic Night with

Sally Buxton & guest

Wednesday 14th September

Wednesday 12th October

Tuesday 22nd November

7.30pm, £10 per person

£15 per person meal deal
(includes main meal & ticket)

please contact Reception for more details

Here at the Elms Court Hotel
we cater for all private functions

We take pride in making your function
special and one to remember.

Willow Suite

This is an elegant room with a real flame fire for
a dramatic effect which is ideal for small functions.
This suite can cater for up to 22 guests.

Cedar Restaurant

This stylish, modern restaurant can cater for up
to 70 guests.

Elmwood Suite

This tastefully decorated and spacious suite can
cater for up to 120 guests

If you would like more information
please do not hesitate to contact
us on (01292) 264191 or pop in for a visit

Festive Lunches & Dinners
served from 1st - 24th December

Monday - Friday 12-3pm & 5-8.30pm

Saturday 12-9pm

Sunday 12-7.30pm

Lunch

2 course £12.95

3 course £14.95

Dinner

2 course £15.95

3 course £17.95

Chef's Seasonal Soup
Melon & fruit salsa with raspberry coulis
Chef's Homemade Chicken Liver Pate with hot buttered toast
& cumberland sauce
Succulent Prawns & Pineapple in a tangy marie rose sauce
Sauted Mushrooms & Crispy Bacon strips in a creamy
cheese sauce with garlic bread

Traditional Roast Turkey with all the trimmings
Poached Fillet of Salmon with a lemon & dill sauce
Roast Beef in a rich gravy
Chicken Breast in a garlic, mushroom & white wine
cream sauce
Vegetarian meals available on request.

all above dishes are served with seasonal vegetables, mash
& roast potatoes

Traditional Christmas Pudding with brandy sauce
Sticky Toffee Pudding with cream
Elms Court Cheesecake with cream
Cheese & Biscuits
Assorted Ice Cream



Christmas 2011

at

The Elms Court Hotel

21 Miller Road

Ayr

KA7 2AX

Tel No: 01292 264191

Web: www.elmscourthotel.co.uk
E-mail: info@elmscourthotel.co.uk



Christmas Party Nights with D.J.

7.30 - 12.30am

A time to celebrate and enjoy!

Seasonal Soup
Sliced Fanned Melon with fruit salsa & raspberry coulis
Succulent Prawns & Pineapple in a marie rose sauce on a bed
of leaves with brown bread

Traditional Roast Turkey with all the trimmings
Poached Fillet of Salmon with a lemon & dill white wine
cream sauce

Roast Beef served with a rich gravy
Vegetarian meals available on request

All above dishes are served with seasonal vegetables, mash
& roast potatoes

Christmas Pudding served with brandy sauce
Elms Court Cheesecake with cream
Ice Cream

Tea or Coffee served with Mints

£26.50 per person

Whether you are enjoying the festivities with friends,
family or work colleagues let the staff at the Elms Court
undertake the effort and hardwork leaving you free
to enjoy the fun!



Christmas Day

1.30pm - 5pm

A Family day in a Family Hotel!

Smoked Haddock in a honey & mustard cream sauce
Seasonal Soup
Chef's Homemade Chicken Liver Pate with hot buttered
toast & cumberland sauce
Melon, Grape & Kiwi Cocktail with lemon sorbet

Traditional Roast Turkey with all the trimmings
Roast Beef in a rich mushroom & red wine jus
Fillet of Fresh Salmon with a prawn & leek white wine
cream sauce

Supreme of Chicken in a garlic, mushroom & white wine
cream sauce
Vegetarian meals available on request

All above dishes are served with seasonal vegetables, mash
& roast potatoes

Traditional Christmas Pudding served with brandy sauce
Chocolate Yule Log with cream
Strawberry Pavlova
Ice Cream
Cheese & Biscuits

Tea or Coffee & Mints

£47.00 per person

Children under 12years, half portion of main menu £23.50pp



Hogmanay Dinner Dance

Kerrera (Ceilidh/Dance Band)

Piper

7.30 - 1am

A time to celebrate and enjoy!

Complimentary glass of Champagne Cocktail on arrival

Smoked Chicken, Cream Cheese & Ham Roulade
Haggis Neeps & Tatties with a whisky cream sauce
Smoked Salmon & Prawn Pate with hot buttered toast

Cock - A - Leekie Soup

Roast Medallions of Beef with grain mustard whisky sauce
Supreme of Chicken filled with Haggis in a whisky cream sauce
Poached Smoked Haddock with a creamy cheese sauce
Vegetarian meals available on request

All above dishes are served with seasonal vegetables, mash
& roast potatoes

Cloutie Dumpling with whisky cream sauce
Raspberry Cranachan
Scottish Cheddar Cheese with oatcakes & biscuits

Tea or Coffee served with Shortbread

£55 per person

Bring in the New Year in style!

