









How're Invited

come on in this Christmas!

Welcome to Parklands this Festive season, where we've got an amazing selection of Christmassy days and nights out to keep you entertained.

Whether you're looking for a big end-of-year blowout for the whole office, a party to bring together all of your friends or a Christmas get-together that's fun for all the family, Parklands has the event for you.

Bring the kids for a magical morning at **Breakfast with Santa**. Have fun whilst making a difference at the **Sportsman's Dinner**. Attend one of our **Festive Nights** for food, drinking and dancing. Enjoy cocktails and saxophone dance classics at our **Boozy Brunch**. Impress with a sophisticated dinner by organising a **Festive Gathering**. And, of course, spend **Christmas Day** and **New Year's Eve** in the best company.

We can't wait to see you and make this festive season a special one,

The Darklands Team

Sportsman's dinner CHARITY DINNER hosted by Andy Cameron



rosemary, thyme & red wine reduction • dauphinoise potatoes • turned carrots • mange tout



tea/coffee chocolate mint crisps

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boogy brunch

brunch & cocktails

Ath D and saxophone player

Sunday 4th December • 11am - 4pm
£45pp • £10pp deposit • full balance due 15th November

Get ready for the party of the year!

The Parklands Boozy Brunch is the place to be for an unforgettable afternoon. Grab a welcome glass of fizz as you like it from our Build-Your-Own Prosecco Bar and enjoy some welcome nibbles before sitting down to our bespoke round of cocktails and delicious brunch

Our amazing DJ will be supplying the tunes all day. Plus, a fabulous sax player will entertain you with the best house party hits!

welcome brunch bites

pancake stack

streaky bacon • maple syrup • blueberries

smashed avocado toast

eggs benedict

poached egg • bacon • hollandaise sauce • toasted muffin



cocketails arrival

Pimp my Prosecc-Ho-Ho-Ho

festive shot

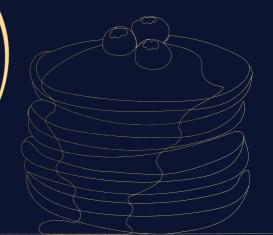
Tis the Season to be Tipsy Shot

during brunch

Just Be Claus • Blueberry Bauble

time to dance

Choice of Cranberry Kringle or The Grinch



breakfast with santa



refreshments

tea and coffee for adults • cordial for children



festive gatherings



private dinner bookings

10 - 20 GUESTS • served in the Country Club Boardroom 21 - 80 GUESTS • served in the Windsor suite

2 COURSES • £21.95

3 COURSES • £24.95

£10pp deposit • full balance due on 15th November

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chicken liver pate

scottish oatcakes • red onion chutney

chef's seasonal soup of the day

crusty bread roll • butter

roast turkey

roast potatoes • seasonal vegetables

nut roast

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roast potatoes • seasonal vegetables

seabass with caper and herb butter (52 supplement)

roast potatoes • seasonal vegetables

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sticky toffee pudding

butterscotch sauce

festive cheesecake

winter berry compote



includes
glass of
red, white
or rose
wine

christmas day

£25pp deposit • full balance by November 15th

family sitting

12:30pm in the Windsor Suite • bouncy castle & activities for children

michael's sitting

2:30pm in Michael's Bar & Restaurant • over 12s only

ogen melon wrapped in prosciutto balsamic glaze

smoked salmon duo

hot smoked • gravlax salmon • crème fraiche • beetroot

chicken liver parfait

oatcakes • red onion marmalade

fillet of beef carpaccio

parmesan shavings • rocket • capers

spiced pea soup

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roast turkey dinner

pigs in blankets • sage & onion stuffing • warm cranberry sauce • rosemary, thyme & red wine jus

mushroom, chestnut & cranberry wellington

sweet & sour red wine sauce

roasted sirloin of beef

rosemary, thyme & red wine jus

seabass fillets

pancetta & cherry tomato compote • crispy leeks

eton mess

un

whipped cream · berry compote

warm sticky toffee pudding butterscotch sauce • vanilla bean ice cream

chocolate orange tarte

salted caramel profiteroles





nen year's eve

£10pp deposit • full balance due 15th of December

2 COURSES • £24.95

3 COURSES • £29.95 LAST SEATING • 9pm

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chef's soup of the day

crusty bread roll • butter

smoked salmon duo

hot smoked • gravlax salmon • crème fraiche • beetroot

chicken liver pate

oatcakes • chutney • micro salad

fantail melon

winter berry compote

chicken balmoral

stuffed with haggis • wrapped in bacon • peppercorn sauce

filet of seabass

butternut squash puree • winter root vegetables • wilted spinach • dauphinoise potatoes

creamy chicken, pancetta and leek pie

lemon, garlic & caper sauce • wilted spinach

pork medallions

cider & apple reductions • winter root vegetables • dauphinoise potatoes

quinoa stuffed pepper

stir-fry vegetables

chef's steak of the day

grilled tomatoes • fried mushroom • fries • pepper sauce

sticky toffee pudding butterscotch sauce • vanilla ice cream

salted caramel profiteroles





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party nights

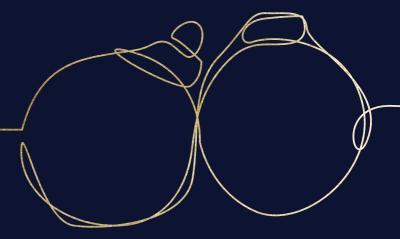
A £10 deposit per person is required to secure the booking. In the event of a cancellation the £10 is non refundable or transferable. Customers are asked to pay the full outstanding amount prior to the 15th of November. If a cancellation is made after this time it will result in the full amount being non transferable or refundable. Members discount is not applicable

christmas day

£25 Deposit per person required upon booking. Full payment due on the 15th of November. If a cancellation is made after this time it will result in the full amount being non transferable or refundable.

NYE in Michaels

£10 per person deposit, full balance due 15th of December. Full payment at time of booking.



contact
events@parklandscountryclub.co.uk
for more information and to book



