



Christmas

at Parklands
2026



From twinkling lights to magical nights,
Christmas happens here.

parklands
HOTEL & COUNTRY CLUB

2026 Festive Events Brochure



Breakfast and Lunch with Santa

Sunday 13th December

Create some classic Christmas magic with our popular annual family day with Santa! (Includes photo opportunity)

Breakfast 10am – 12pm

Link Sausage
Bacon
Potato Scone
Beans
Scrambled Eggs
Toast
Pancakes
Toast
Tea/Coffee/Juice

Lunch 12:30pm – 2:30pm

Beef burger sliders
Chicken goujons
Tomato pasta
Cheese pasta
Chips
Mini muffins
Tea/coffee/juice

Including a special performance from

KIDNETICK

Tickets - £15pp



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Glasgow Children's Hospital Charity Night

Friday 11th December

Drinks reception from 6:30pm

Celebrate the festive season while making a real difference at our Charity Night in support of Glasgow Children's Charity. Gather your friends, family or colleagues for an unforgettable evening of delicious dining, celebrity speakers, and an exciting charity auction; all in aid of a truly worthwhile cause.

Menu

Hearty Winter Vegetable Soup
served with a crusty bread roll & butter

Turkey Roulade,
roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Salted Caramel Cheesecake

Table of 10 £750.00

Table of 12 £825.00



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Christmas Party Nights

Friday 18th & Saturday 19th of December

Whether you're planning the perfect work Christmas night out or celebrating with friends and family, our Festive Party Nights promise great food, fantastic entertainment and an unforgettable evening of festive fun.

Menu

Winter Vegetable Soup

Roast Turkey Dinner
all the trimmings

Dark Chocolate Profiteroles
Chantilly cream

Entertainment

DJ from 7pm until midnight

Festive fizz station on arrival

£45pp - £20 deposit per person

Any pre-ordered wine will be subject to a 10% discount when purchased at the time of final balance (1st of December)



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Christmas Eve in Michael's

DJ from 8pm until late

Carriages at midnight

Menu

Winter Vegetable Soup

Haggis Bon Bons

Salmon Roulade

Pate with Oatcakes

Slow Cooked Beef

red wine reduction

Breast of Chicken

peppercorn sauce

Pan Fried Salmon

salsa Verde

Butternut Squash Risotto

beetroot drizzle

All served with chef's selection of vegetables & potatoes

Lemon Posset

mini shortbread

Biscoff Cheesecake

Duo of Sorbet

Chocolate Brownie

vanilla ice cream

3 courses £40.00pp (Adults over 12)

£20.00 deposit fully paid by December 11th

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Parklands Christmas Day

Family sitting at 12:30pm – Windsor
Adult sitting (over 12s) at 2:45pm in Michaels

Our Family Sitting includes a special visit from Santa, a festive selection box for every child, plus plenty of fun with a bouncy castle and Christmas arts & crafts to enjoy throughout your visit.

Starters

Salmon Roulade
Chicken Liver Parfait
Blaggis Bon Bons
Winter Vegetable Soup

Main

Traditional Roast Turkey
Slow Braised Beef
Sea Bass
Green Pea & Asparagus Risotto
beetroot drizzle

Desserts

Chocolate Tart
Cheesecake
Sticky Toffee Pudding
Cheese Platter

Adults - £85.00 Children 8-12 £55.00 3-7yrs £30.00 Under 3 free

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New Year's Eve in Michael's

Entertainment – Live singer from 7:30pm – 9pm | DJ from 9pm – 12:30am
Complimentary glass of prosecco for the bells

Starters

Ham Hough & Pea Terrine
piccalilli, toasted sourdough
Available with gluten-free bread
Hot Smoked Scottish Salmon **GF**
beetroot, pickled cucumber, horseradish crème fraîche
Wild Mushroom & Truffle Arancini **V**
parmesan cream, rocket, balsamic glaze
Can be made Vegan & Gluten Free on request
Crispy Salt & Pepper Chicken **GF**
Asian slaw, sweet chilli mayonnaise, toasted sesame
Roasted Butternut Squash Soup **Ve/GF**
pumpkin seeds, sage oil

Main

Slow Braised Featherblade of Scottish Beef
rich red wine jus
Pan Roasted Chicken Supreme
tarragon cream sauce
Scottish Salmon Fillet **GF**
lemon & herb butter sauce
Slow Cooked Pork Belly
cider & wholegrain mustard jus
Wild Mushroom & Spinach Wellington **Ve**
rich vegetable jus
All served with the Chef's Selection of Seasonal
Vegetables, Dauphinoise Potato

Desserts

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream
White Chocolate & Raspberry Cheesecake
berry compote
Chocolate Delice **GF**
honeycomb, Chantilly cream
Lemon Posset **GF available**
Scottish shortbread
Selection of Fruit Sorbets **Ve/GF**
seasonal berries, raspberry coulis

2 courses £40.00 – 3 courses £45.00

£20.00 deposit – full payment by the 20th of December

Any wine pre-ordered and paid at the time of final balance with receive 10% discount

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Book Now

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