

Party Nights

FESTIVE MENU

Join us for a cracking Christmas!

FRIDAY 11TH, SATURDAY 12TH
& FRIDAY 18TH DECEMBER

Enjoy a delicious 2 or 3-course meal,
followed by a DJ set in **The Riga Suite**.

Arrive from 6.30pm, with dinner served at 7pm.

2 COURSES FOR **£46.95** PER PERSON

3 COURSES FOR **£52.95** PER PERSON

piperdamevents@awayresorts.co.uk

Please speak to our events team
to discuss beverage package options.

£20 non-refundable deposit & pre-order required.



Starters



SCOTTISH SMOKED SALMON GI | DI
Served with dressed salad leaves and lemon.

HAM HOCK TERRINE
Served with pickled vegetables and toasted ciabatta.

SCOTCH BROTH VG
A hearty vegetable and barley broth served with bread roll.



Mains

BALMORAL CHICKEN
Roasted chicken breast stuffed with haggis, served with seasonal vegetables and a Whisky peppercorn sauce.

SALMON WITH CHIVE HOLLANDAISE GI
Pan roasted salmon served with chive hollandaise sauce and seasonal vegetables.



ROAST TURKEY
Roast turkey breast served with pigs in blankets, sage and onion stuffing, gravy and seasonal vegetables.



BEETROOT WELLINGTON VG
A re-imagined classic, crispy pastry filled with beetroot served with seasonal vegetables and gravy.



Desserts

CRANACHAN
Whisky cream, with fresh raspberries and toasted oats.

CLEMENTINE & PROSECCO TORTE VG | GI
Served with blood orange sorbet.

CHRISTMAS PUDDING
Served with lashings of brandy custard.



VG - Vegan | DI - Dairy Intolerant | GI - Gluten Intolerant

