



Christmas  
& New Year

2011

The  
**Carlton**  
HOTEL

[www.carlton-prestwick.com](http://www.carlton-prestwick.com)

# The Carlton Hotel a unique setting for your christmas and new year celebrations

Celebrate the festive season at one of  
our popular party nights.

Eat drink and be merry while dancing  
the night away to live band Amplifive

## *All dates in December 2011*

Thursday 1st .....	£35.00
Friday 2nd .....	£39.95
Saturday 3rd .....	£39.95
Sunday 4th .....	£35.00
Thursday 8th .....	£35.00
Friday 9th .....	£39.95
Saturday 10th .....	£39.95
Sunday 11th .....	£35.00
Thursday 15th .....	£35.00
Friday 16th .....	£39.95
Saturday 17th .....	£39.95
Sunday 18th .....	£35.00
Thursday 22nd .....	£35.00
Friday 23rd .....	£39.95

Arrive to a  
welcome shot  
with DJ playing  
the latest tracks

Arrival 6.30pm for 7pm  
Live Band 9pm  
Carriages 1am

## Party Night

After a long hard night of  
partying why not treat  
yourself to an overnight  
stay including full  
scottish breakfast.

Accommodation  
Single Room £50

Double / Twin Room £35 pp  
(based on two people sharing)

Triple Room £35 pp  
(based on three people sharing)

## Menu

Chef's Soup of the Day

Baked Mushrooms  
with garlic cream and smoked cheddar  
served in a puff pastry case

Chilled Prawns with Fanned Melon  
with a sweet chilli marie rose sauce and seasonal leaves

Traditional Roast Turkey  
with chestnut stuffing, chipolata and rich gravy

Slow Cooked Rib Eye Steak  
with a chasseur sauce

Poached Salmon Topped with Prawns  
served with a champagne and dill cream sauce

Vegetable Stir Fry  
with soft noodles, hoi sin sauce, ginger and spring onions

Milk Chocolate and Cointreau Torte  
with a belgian chocolate sauce and vanilla ice cream

Christmas Pudding  
with a brandy sauce

Forest Berry Meringue Nest  
with chantilly cream, fruit coulis and vanilla ice cream

Tea, Coffee and Mints

# Christmas Day Lunch in Logans

Lunch will be served between 12.30pm & 4.30pm

Adult  
£60.00

Children (2 - 14)  
£27.50

Under 2 No Charge

## Menu

Canapés

Fanned Galia Melon  
with poached pear, mulled wine syrup and forest fruit sorbet

Smoked Salmon, Prawn, and Crayfish Parcels  
with marie rose sauce

Carlton Liver Parfait  
with a cranberry and orange preserve and garlic bread

Caesar Salad  
with croutons, parmesan and warm garlic chicken strips

Truffle Scented Gratin of Wild Mushrooms  
with swiss cheese, leeks and toasted onion bread

Minestrone Soup  
with smoked chicken

Cream of Cauliflower Soup  
with cheddar croutons

Traditional Roast Turkey  
with chestnut stuffing, chipolata and roast jus

Steamed Fillet of Halibut  
served with asparagus and herb cream sauce

Broccoli, Blue Cheese and Creamed Vegetable Pancake  
with an avocado salad

Best End of Lamb  
with dauphinoise potatoes and a redcurrant and mint jus

8oz Sirloin Steak  
topped with haggis and a peppered whisky cream sauce

Traditional Christmas Pudding  
with brandy sauce and a basket of vanilla ice cream

Vanilla Cheesecake  
with a winter berry compote and raspberry ripple ice cream

Chocolate and Orange Gateau  
with citrus coulis and orange yoghurt ice cream

Selection of Smoked Cheddar, Lanark Blue and Camembert Cheese  
served with a biscuit selection and homemade chutney

Tea, Coffee and Petit Feurs

# Christmas Day Lunch in the Carvery

Adults  
£45.00  
Children (2 - 14)  
£20.00

Under 2 No Charge

Lunch will be served between 12.30pm & 4.30pm

## Menu

Cream of Tomato and Basil Soup

Winter Fruits and Chilled Melon  
with a mandarin syrup and pink grapefruit water ice

Mixed Cheese and Sunblush Tomato Salad  
with a garlic and herb dressing

Warm Spiced Chicken and Red Pepper Salad  
with sweet chilli dressing

Prawn and Pineapple Cocktail  
with a lime and coriander mayonnaise

Choice of Carved Meats  
with chefs selection of vegetables

Breast of Chicken with an Orange and Walnut Stuffing  
wrapped in puff pastry with a red wine gravy

Grilled Salmon  
topped with a citrus mayonnaise and a herb crust

Creamed Mushroom and Asparagus Crepe  
with smoked applewood cheddar glaze

Chocolate and Orange Delice  
with a white chocolate sauce and marmalade ice cream

Christmas Pudding  
with warm brandy custard

Meringue Nest  
with poached pears, toffee sauce, chantilly cream and vanilla ice cream

Trio of Cheese  
served with a biscuit selection and homemade chutney

Tea, Coffee and Petit Feurs

# Boxing Day in Logans

2 courses  
£21.95  
3 courses  
£24.95

Served from  
12 noon - 8pm

## Menu

Chicken, Sweetcorn and Rice Soup  
served with a crusty roll

Warm Confit Duck Leg  
with puy lentils, pancetta and garlic

Honey Glazed Goats Cheese  
with a citrus salad and balsamic reduction

Salad of Prawns and Crayfish  
with toasted ciabatta bread and spicy tomato dressing

Duo of Melon, Pineapple and Orange Cocktail  
served with a citrus sorbet

Roast Sirloin of Beef  
with yorkshire pudding and red wine jus

Chicken filled with Blue Cheese and Sunblush Tomatoes  
wrapped in pancetta with a napolì cream sauce

Smoked Haddock, Salmon and Tiger Prawn Open Lasagne  
glazed with cheddar cheese served with salad and garlic bread

Casserole of Venison  
cooked in red wine with root vegetables and redcurrants

Stir Fry Vegetables  
with soft noodles, hoi sin, and stem ginger

Rib Eye Steak Garni  
£5.00 supplement

Fillet Steak Garni  
£8.00 supplement

Baileys Cheesecake  
with belgian chocolate sauce and vanilla ice cream

Glazed Lemon Tart  
with raspberry sorbet, forest fruit coulis and marmalade ice cream

Toffee Banana and Meringue Sundae  
with chantilly cream and vanilla ice cream

Trio of Cheeses  
served with a biscuit selection and homemade chutney

# Boxing Day in the Carvery

2 courses  
£17.95  
3 courses  
£21.95

Served from  
12 noon - 7pm

## Menu

Traditional Scotch Broth  
served with a crusty roll

Breaded Mushrooms  
served with a garlic dip and crisp salad

Chicken Liver Pate  
served with a bramble, orange and cranberry preserve and garlic bread

Peppered Smoked Mackerel  
with an apple and horseradish mayonnaise

Choice of Carved Meats  
served with seasonal vegetables

Traditional Steak and Ale Pie  
served with root vegetables and chive mash

Breast of Chicken Filled with Asparagus and Bacon  
served with a tomato and basil sauce

Breaded Haddock  
served with tartare sauce, fries, salad and lemon

Goats Cheese, Wild Mushroom and Broccoli Open Lasagne  
with garlic bread and salad

Red Berry Cheesecake  
with raspberry ripple ice cream

Profiteroles filled with Chantilly Cream  
chocolate sauce and fresh strawberries

Vacherin of Meringue with Peaches  
melba sauce, chocolate curls and ice cream

Trio of Cheeses  
served with a biscuit selection and homemade chutney

# Hogmanay in Logans

2 courses  
£29.95

3 courses  
£35.00

Including a glass of  
sparkling wine  
and canapés

Served from  
5pm

## Menu

### Canapés

Cream of Parsnip and Apple Soup  
with herb croutons

Ayrshire Ham Hough and Duck Terrine  
with a kumquat and orange marmalade

Fantail of Galia Melon  
with soft fruits and cassis sorbet

Thai Spiced Salmon and Smoked Haddock Fish Cakes  
with sesame crumb and a pineapple salsa

Warm King Prawn Salad  
cooked with sweet chilli sauce, sliced garlic and fresh coriander

Roast Loin of Pork  
with cinnamon baked apples and a calvados scented jus

Chicken filled with Haggis  
rolled in oatmeal breadcrumbs served with a peppered whisky cream

Spiced Sea Bass Fillets  
with sweet chilli noodles and garlic tiger prawns

Best End of Lamb with Dauphinoise Potatoes  
ratatouille and a rosemary scented jus

Layered Puff Pastry and Winter Vegetable Mille Feuilles  
with a tarragon cream sauce

Sirloin Steak Garni  
£6.00 supplement

Fillet Steak Garni  
£8.00 supplement

Vanilla Panna Cotta with Poached Strawberries  
red berry coulis and raspberry ripple ice cream

Warm Toffee Banana Crepes  
with honeycomb ice cream

Milk Chocolate and Raspberry Torte  
with cappuccino anglaise

Trio of Cheeses  
served with a biscuit selection and plum chutney

Tea, Coffee and Petit Feurs

# Black Tie Hogmanay Dinner Dance

£65  
per person

An evening of first class food,  
fine wines and excellent  
entertainment, with the bag pipes  
piping when the new year begins.

Meet in the Barony Lounge  
for a glass of champagne and  
canapés reception.

Live music provided by Amplifive  
Champagne Reception  
6.30pm for 7pm.  
Carriages 1.30am

## Menu

### Canapés and Champagne

Smoked Salmon, Sole and Monkfish Terrine  
with citrus and dill crème fraiche

Chicken and Asparagus Soup  
scented with lemon

Roast Sirloin of Beef  
with a red wine, mushroom and shallot jus

Supreme of Chicken filled with Cream Cheese and Bacon  
served with a pink peppercorn and brandy sauce

Rippled Strawberry and Meringue Cheesecake  
with forest berry coulis and a basket of vanilla ice cream

## Overnight Accommodation and Black Tie Dinner Offer

£110 per person  
(based on 2 people sharing)

Book into one of our well appointed  
bedrooms, enjoying a full Scottish  
breakfast before the journey home.

## Menu

Cream of Broccoli and Blue Cheese Soup  
served with a crusty roll

Chicken, Bacon and Basil Bruchetta Topped with Brie  
served on a sunblush tomato salad

Gratin of Smoked Haddock and Prawns in a Pastry Croustade  
topped with concasse tomatoes and cheddar cheese

Chilled Galia of Melon  
with a wild berry compote and blackcurrant water ice

Goats Cheese, Parma Ham and Red Pepper Roulade  
with a celeriac remoulade

Peppered Breast of Duck  
with buttered savoy cabbage, pancetta and a brandy cream sauce

Braised Beef Bourguignon  
with shallots, mushrooms, bacon and creamed potatoes

Breaded Pork Medallions Topped with a Fried Egg  
served with a red wine and rosemary jus

Salmon Filled with Creamed Leeks and Tiger Prawns  
wrapped in butter pastry with a citrus beurre blanc

Penne Pasta with Chargrilled Vegetables  
napoli sauce and toasted onion foccacia bread

Ribeye Steak Garni  
£5.00 supplement

Sirloin Steak Garni  
£6.00 supplement

Fillet Steak Garni  
£8.00 supplement

Chocolate Cup filled with Lemon Posset  
with fresh raspberries and butter shortbread

Strawberry Mille Feuille  
with chantilly cream, chocolate curls and drambuie ice cream

Sticky Toffee Pudding  
with banana and a basket of vanilla ice cream

Trio of Cheeses  
served with a biscuit selection, spiced apple chutney, grapes and celery

Tea, Coffee and Mints

## New Years Day in Logans

2 courses  
£22.50

3 courses  
£26.50

Including tea,  
coffee and mints

Served from  
12 noon - 8pm

## New Years Day in the Carvery

Cream of Winter Vegetable Soup  
served with a crusty roll

Prawn and Melon Salad  
with a marie rose sauce

Haggis Pakora  
with a yoghurt, cucumber and mint dip

Soused Herring and Mixed Pickle Salad  
with a tomato and red pepper dressing

Choice of Carved Meats  
with seasonal vegetables

Traditional Steak Pie  
topped with puff pastry

Chicken topped with Brie and Bacon  
with a tarragon cream sauce

Smoked Haddock and West Coast Seafood Tagliatelle  
with arran cheddar cheese and garlic bread

Stir Fry Vegetables and Goats Cheese Filo Parcel  
with red onion marmalade and a pine nut salad

Coffee Liqueur Cheesecake  
with liohis wafers and chocolate curls

Rhubarb and Ginger Crumble  
with custard and vanilla ice cream

Forrest Fruit and Crushed Meringue Sundae  
with chantilly cream and strawberry and vanilla ice cream

Trio of Cheeses  
served with a biscuit selection, spiced apple chutney, grapes and celery

Served from  
12 noon - 7pm

2 courses  
£17.95

3 courses  
£21.95

# Festive Fayre in Logans

Enjoy the hospitality  
of Logans Restaurant.

Meet with family and friends  
or work colleagues and  
choose from our festive fayre  
menu, which runs  
throughout December.

## Menu

Chefs Soup of the Day  
£3.95

Sesame Glazed Goat's Cheese Bruschetta  
with a tomato and basil pesto  
£5.25

Oriental Smoked Haddock and Prawn Fishcakes  
with a chilli, lime and mango mayonnaise  
£5.25

Baked Mushrooms  
with swiss cheese, crispy pancetta and garlic bread  
£5.25

Melon, Mandarin and Pineapple Cocktail  
with malibu syrup and coconut sorbet  
£4.75

Traditional Roast Turkey  
with chestnut stuffing, chipolata and roast jus  
£10.50

Braised Rib Eye Steak  
with a peppercorn and brandy cream sauce  
£12.50

Poached Scottish Salmon  
with grapes and a vermouth cream sauce  
£10.95

Chicken wrapped in Bacon  
served with a red wine and rosemary jus  
£11.50

Red Pepper and Penne Pasta  
with arrabiata sauce, garlic bread and parmesan  
£9.50

Traditional Christmas Pudding  
with brandy cream sauce  
£4.95

Rich Chocolate and Mandarin Delice  
with chocolate curls and orange yoghurt ice cream  
£5.25

Toffee Banana Crepe  
with vanilla ice cream  
£5.25

Crushed Meringue and Mixed Berry Sundae  
with raspberry ripple ice cream  
£5.50

Tea Coffee and Petite Feurs

# Festive Fayre in the Carvery

Enjoy a traditional  
festive meal within  
our popular Carvery  
Restaurant.

Available throughout  
December

2 courses  
£11.95

3 courses  
£13.95

## Menu

Freshly Prepared Soup of the Day  
with a crusty roll

Carlton Chicken Liver Pate  
served with garlic bread and an apple, rosemary and sultana compote

Breaded Brie Wedges  
with a cranberry and seville orange preserve

Smoked Salmon and Prawn Salad  
with a marie rose sauce and brown bread

Choice of Freshly Carved Meats  
with chefs seasonal vegetable selection

Steamed Fillet of Salmon  
glazed with a cheddar cheese and herb sauce

Steak and Sausage Pie  
topped with puff pastry

Oriental Vegetable Spring Rolls  
with salad and a coconut, chilli and lime sauce

Lightly Peppered Chicken Strips  
with pilaff rice and a brandy cream sauce

Christmas Pudding  
with brandy custard

Trio of Cheeses  
served with a biscuit selection and homemade chutney

Chocolate and Orange Gateau  
with cointreau coulis and citrus yoghurt ice cream

Pear and Sherry Trifle  
with chocolate curls and chantilly cream

Individual Apple Crumble Tart  
with toffee sauce and cinnamon ice cream

## Menu

Homemade Soup of the Day

Mushrooms cooked with White Wine, Cream and Garlic served in a pastry croustade

Hot Spiced Smoked Salmon Salad with a coconut and chilli dressing

Chilled Melon and Prawn Salad with a marie rose sauce

Chicken Liver Pate with garlic bread and a port and cranberry preserve

Traditional Roast Turkey with chestnut stuffing, chipolata and rich pan gravy

Breast of Chicken topped with Leeks masked with a white wine and swiss cheese sauce

Fillet of Salmon and Asparagus with a crayfish and dill essence

Vegetable, Mushroom and Apple Stroganoff with a timbale of pilaf rice

Pan fried Medallions of Pork Fillet with a pink peppercorn sauce

8oz Ribeye Steak £500 supplement served with onion rings, grilled tomato, field mushrooms and french fries

Christmas Pudding with brandy and vanilla custard

Spiced Apple Crumble with custard and vanilla ice cream

Raspberry Panna Cotta with fruit coulis and raspberry ripple ice cream

Sticky Toffee Sundae sticky toffee sponge with vanilla ice cream, caramelita, butterscotch sauce and chantilly cream

Trio of Cheeses served with a biscuit selection and homemade chutney

Tea, Coffee & Mints

## Mharena Suite

Planning a special get together at Christmas with family and friends; hosting a company Christmas event or would like to relax in private surroundings.....

The Carlton Hotel Mharena Suite is perfect for you.

Available for parties of 15 or more throughout December

Arrive to a glass of sparkling wine before enjoying a delicious three course meal, including tea, coffee and mints

£25.00 per person

## Advance booking form

The  
Carlton  
HOTEL

## Stuck on Christmas gift ideas?

Treat your loved ones to a gift voucher from RAD Limited. Gift vouchers can be used at any of our venues:  
Lochside House Hotel and Spa,  
The Carlton Hotel  
and The Royal Hotel

I would like to make an advanced booking for:

To be held on (date)

For (no of guests)

I enclose a non-refundable deposit of £10 per person.

Total:

Name

Company

Address

Postcode

Telephone (day)

Telephone (Evening)

Email

On receipt of this booking form and your deposit, a letter of confirmation will be sent.

Signature

Date:

Terms:

1. Please telephone the hotel prior to sending the booking form so availability can be checked for your preferred date.
2. A £10 non-refundable deposit is required with the booking form to confirm your reservation.
3. All deposits and final payments are non-refundable or transferable. Final balances for party nights are due no later than 1st November 2011.
4. Final balances for Christmas Day, and Hogmanay are due by no later than 1st December 2011.
5. All menus and details are correct at the time of printing but could be subject to change due to unforeseen circumstances.



# The Carlton HOTEL

[www.carlton-prestwick.com](http://www.carlton-prestwick.com)



The Carlton Hotel • 187 Ayr Road • Prestwick • KA91TP  
(01292) 476 811 • [reception@carlton-prestwick.com](mailto:reception@carlton-prestwick.com)  
[www.carlton-prestwick.com](http://www.carlton-prestwick.com)