

Celebrate the Festive Season
Christmas & New Year 2011 at the Glen Mhor





A Warm Welcome

Situated on the tree lined banks of the River Ness within the city of Inverness. The Glen Mhor Hotel radiates warmth and hospitality with its harmonious combination of period features and contemporary styles. With such a wonderful location there is always plenty to do, from a snuggling up in front of the roaring fire in Nicky Tams Bar with your favourite tipples, to a leisurely walk along one of the many beautiful walking paths along the river side. For the more energetic why not take to a Loch Ness Cruise in search of Nessie! (The famous Loch Ness Monster) which provides great entertainment for all ages. Otherwise for those in need of some retail therapy we are well suited being only a short stroll from the major high street stores. We will also be happy to arrange pantomime tickets should you wish to see this year's show of Cinderella. At The Glen Mhor Hotel we believe Christmas time is a special family tradition, each as individual as the families themselves. For this reason we have not created a prescriptive package, you are invited to select from the many festive events and activities we offer.

Call in, call 01463 234 308 or email enquiries@glen-mhor.com

TERMS & CONDITIONS 1. Provisional reservations will be held for up to 14 days. 2. For party night reservations a non-refundable deposit of £15 per person is required within 14 days of making the reservation. Full prepayment is required one month in advance of the event. 3. For party night accommodation a non-refundable deposit of £15 per person is required within 14 days of making the reservation. Full pre-payment is required one month in advance of the event. 4. For Christmas and New Year residential packages and Christmas Day luncheon bookings a non-refundable deposit of 25% per person is required within 14 days of making the reservation and the balance is due no later than 1st December 2011. 5. If a deposit has not been received within 14 days, the reservation may be automatically released without prior notification. 6. All prices include VAT at 20%. 7. Prices and details are based on classic accommodation and are subject to availability. Supplements apply to bedrooms booked for single occupancy and superior rooms. 8. All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice. 9. Certain functions may not be suitable for children under 18 years old. Please ask for details. 10. All pre-paid monies are non-refundable and non-transferable to any other hotel service. 11. Children under 3 dine free.



Christmas Parties

Join us at the Glen Mhor Hotel Inverness for our popular Festive Party Lunches or Nights. Our popular party lunches and nights offer smaller groups the opportunity to join in the fun and atmosphere. On your arrival, relax and meet friends and colleagues in Nicky Tams Bar with a glass of kir royale and nibbles before moving through to enjoy excellent dishes, chosen prior to arrival from our festive party menu. Upgrade £5 per person to include a disco (based on minimum 20 persons)

Party Lunch Dates

£15.95 per person

Party Dinner Dates

£23.95 per person (Mon-Thurs)

£26.95 per person (Fri & Sat)

Guests are requested to arrive at 7pm for 7.30pm prompt for the Festive dinners. Special accommodation rates available, please ask for further details.

Party Night Accommodation

2nd December to 22nd December. Make the most of your festive celebrations and stay overnight for the special party rate of £19.90 per room per night – cheaper than a taxi! For guests attending Christmas parties or a private function at The Glen Mhor Hotel it is the perfect way to relax, unwind and avoid that late night journey home.

Classic room £19.90 (room only)

Deluxe room £49.90 (room only)

Suite rates are available on request.



Festive Lunch

Kir Royale and nibbles on arrival
Festive décor and crackers

£15.95 per person
Monday to Saturday

Cream of Parsnip

Chicken Liver Pate served with Oatcakes and Tomato Chutney

Atlantic Prawn Marie Rose Cocktail

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Roast Turkey breast with Oatmeal Sausage Stuffing, Chipolatas and Natural Jus

Grilled Cod Loin Fillet with Shellfish Cream

Wild Mushroom and Red Wine Risotto with shaved Parmesan

All mains served with Roast Potatoes, Brussels Sprouts and Carrots

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Christmas Pudding with Brandy Custard

Pear and White Chocolate Crème Brule

Duo of Ice Creams with Berry Compote

Festive Dinner

Kir Royale and nibbles on arrival
Festive décor and crackers

After-dinner entertainment
Optional Disco £5 per person supplement
(minimum 20 persons)

£23.95 per person
Monday to Thursday

£26.95 per person
Friday and Saturday

Cream of Butternut Squash and Coriander

Carpaccio of Tarradale Venison With Pinenuts, Parmesan, Rocket and Garlic Oil

Tiger Prawn and Flaked Crab Bound with Marie Rose Sauce

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Roast Turkey Breast with Oatmeal Sausage Stuffing, Chipolatas and Natural Jus

Rosemary Roasted Lamb Leg with Red Wine Jus

Grilled Salmon Fillet served with Saffron Cream

Warm Antipasto of Grilled Artichoke, Capsicum, Aubergine, Olives and Semi-dried Tomato

All mains served with Roast and Baby Potatoes, Green Beans, Carrots and Brussel Sprouts

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Christmas Pudding with Brandy Custard

Chocolate and Orange Torte With Chantilly Cream and Shortbread

Strathdon Blue and Clava Brie Oatcakes and Apple Chutney

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Coffee and Mince Pies



Christmas Day Lunch

Enjoy a traditional Christmas Day luncheon with your family and loved ones in the cosy surroundings of our award winning Nicos Bistro or in our River view restaurant. Arrive for Champagne and canapés between 12noon and 2pm. Three seatings available
12.30 in Bistro; 14.00 in River view restaurant;
15.30 in Bistro

£54.95 per adult

£22.95 per child (aged 3 to 12 yrs)

Children under 3 dine free

Smoked Salmon and King Prawns with Crab Mayo, Cherry Tomato and Caper dressing

Pressed Cornfed Chicken and Duck Terrine With Red Pepper Chutney and Crostini

Crown of Canteloupe Melon with Mulled Berries and Green Grape Granita

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Smoked Chicken and Barley Broth

Plum tomato Soup with Basil Pesto

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Roast Turkey Breast with Leg Terrine, Oatmeal Stuffing, Chipolatas and Natural Jus

Roast Rib of Angus Beef with Yorkshire Pudding and Natural Jus

Grilled Halibut Fillet with Steamed Mussels, King Scallop and a Shellfish Cream

Pastry Tarlet of roasted Butternut Squash, Cranberry Jam and Goats Cheese with Tomato Salad

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Homemade Christmas Pudding With Rich Brandy Custard

Milk Chocolate and Hazelnut Torte With Chantilly Cream and Shortbread

Glazed Lemon Tart with Vanilla Pod Ice-cream

Truckle Ceddar, Strathdon Blue and Clava Brie With Apple Chutney and Biscuits

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Coffee, Mince Pies and Chocolates

Boxing Day Lunch

The perfect way to get together with all the family without having any fuss or worry about feeding and entertaining everyone. Enjoy a three-course lunch in the informal atmosphere of the Nicos Bistro.

£19.95 per adult

£10.95 per child (aged 3 to 12 yrs)

Children under 3 dine free

Smoked Salmon with Cherry Tomato and Caper Dressing

Pressed Cornfed Chicken and Duck Terrine with Red Pepper Chutney and Crostini

Canteloupe Melon with Mulled Berries and Green Grape Granita

Smoked Chicken and Barley Broth

Plum Tomato Soup with Basil Pesto

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Roast Turkey Breast, Oatmeal Stuffing, Chipolatas and natural Jus

Roast Rib of Angus Beef with Yorkshire Pudding and Natural Jus

Grilled Salmon Fillet with a Shellfish Cream

Pastry Tarlet of Roasted Butternut Squash, Cranberry Jam and Goats Cheese with Tomato Salad

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Homemade Christmas Pudding with Rich Brandy Custard

Milk Chocolate and Hazelnut Torte with Chantilly Cream and Shortbread

Glazed Lemon Tart with Vanilla Pod Ice-cream

Truckle Ceddar, Strathdon Blue and Clava Brie With Apple Chutney and Biscuits



Hogmanay Gala Dinner

We have a number of spaces available for guests wishing to join our Hogmanay celebrations on a non-residential basis. Arrive for a Champagne reception at 6.45pm followed by our magnificent gourmet Dinner. The Ceilidh commences after dinner until the Piper brings in the bells at midnight, and the party will finish at 1am.

£59.00 per adult

This event is not suitable for under 12s

Cream of Butternut Squash with Coriander Crème Fraiche

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Smoked Salmon and King Prawns with Crab Mayo, Cherry Tomato and Caper dressing

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Champagne Sorbet

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Angus Beef Fillet Wellington with Rosemary Roast Potatoes, Green Beans and Beef Jus

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Raspberry Cranach and Cheesecake with Mulled Berries

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Coffee and Fudge

New Year's Day Lunch

New Years day in Scotland is an occasion not to be missed – for those feeling a touch under the weather, our New Years Day Bucks Fizz Lunch will allow time for recovery and relaxation. Enjoy a glass of bucks fizz on arrival followed by a three-course set menu

£22.95 per adult

£11.95 per child (aged 3 to 12 yrs)

Children under 3 dine free

Cream of Butternut Squash with Coriander Crème Fraiche

Smoked Salmon and Cherry Tomato and Caper dressing

Carpaccio of Tarradale Venison with Pinenuts, Parmesan, Rocket and Garlic Oil

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Rosemary roasted Lamb Leg with Red Wine Jus

Grilled Salmon fillet served with Saffron Cream

Warm Antipasto of Grilled Artichoke, Capsicum, Aubergine, Olives and Semi-dried Tomato

All mains served with Roast and Baby Potatoes, Green Beans and Carrots

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Raspberry Cranachan Cheesecake with Mulled Berries

Chocolate and Orange Torte With Chantilly Cream and Shortbread

Truckle Cheddar and Strathdon Blue Cheese With Oatcakes and Apple Chutney



Hogmanay Celebrations

Whichever days you decide to stay at The Glen Mhor Hotel our Hogmanay Party is included as part of your stay.

Two Night Hogmanay Residential Package

Arrive on either 30th or 31st December and you can begin your Hogmanay celebrations with us. If arriving on the 30th December this two night stay also includes dinner in the Bistro on the 30th, full Scottish breakfast on the 31st. Similarly, if you are arriving on 31st December and you can begin your Hogmanay celebrations with us, including dinner on the 1st January and a full Scottish breakfast before you depart on the 2nd January. The party begins with a Champagne reception at 6.45pm. We then step outside onto the river bank to take in the city's firework display before making your way into suite to enjoy a sumptuous five-course menu followed by Ceilidh Band and Dancing. A Piper will bring in 2012 whilst you enjoy a glass of Champagne and the celebrations will finish at 1am with stovies, tea and coffee.

This event is not suitable for under 12s.

£174.50

per person for a two night stay in a Classic Double bedroom.
Supplements apply for single occupancy and room upgrades.



Winter Breaks

If you are visiting family or friends during the festive season take advantage of our preferential rates which include breakfast.

22nd to 29th December.

Room rates based on Classic accommodation

Bed and breakfast: Single £49.90, twin or double £69.90

Dinner, bed and breakfast: Single £64.90, twin or double £99.90

Supplements: Deluxe room £30

Supplements apply per room, per night. Suite rates are available on request. Subject to availability.

To make your booking, or for any enquiries, please contact us

The Glen Mhor Hotel
Ness Bank, Inverness IV2 4SG
T: 01463 234 308 E: enquiries@glen-mhor.com
www.glen-mhor.com



Gift Vouchers

A visit to The Glen Mhor Hotel makes a memorable gift for family, friends or even as a business incentive. We offer a wide range of packages including afternoon teas, a romantic break with Champagne Breakfast and many more. **Full details at www.glen-mhor.com**