



PARTY NIGHTS

Come along to one of our all inclusive Party Nights

£60.00pp

Saturday 10th & 17th December 2022

3 Course Festive Dinner with selected **Complimentary Drinks**. Dinner 7:30pm prompt
End your night with our DJ until 12:30am

STARTERS

ROASTED RED PEPPER & TOMATO SOUP
with Warm Bread & Butter (V/VG/GFO)

OVEN BAKED GARLIC MUSHROOMS
on a Herb Crouton (V/GF)

MELON & KIWI COCKTAIL
with Raspberry Coulis (V/VG/GF)

MACKEREL PATE
with Toasted Brioche (GFO)

MAIN COURSES

TURKEY & TRIMMINGS (GFO)

BEEF DIANNE (GFO)

SALMON VERONIQUE (GFO)

BAKED HAM WITH WHOLEGRAIN MUSTARD SAUCE (GFO)

ROASTED PEPPER STUFFED WITH JOLLOF RICE ON A BED OF NAPOLI (V/VG)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
with Brandy Sauce (V)

BLACK FORREST GATEAUX (V)

DUO OF CHEESES
with Rough Oatcakes & Pickle (V)

CINNAMON & APPLE SLICE
with Vanilla Ice Cream & Toffee Sauce (V)



SPECIAL OFFER

*Don't Drink and Drive
Book a room!*

Discounted Accommodation rates available for all guests attending any of our party nights

Book a room with breakfast from only **£40.00**



BOOK NOW

If you would like to book any of our party nights or company dinner, simply contact us on one of the methods below.

Phone
01698 265588

Email
enquiries@thebentleyhotel.co.uk

Website
thebentleyhotel.co.uk

BENTLEY
HOTEL & RESTAURANT

Christmas at
The Bentley





WORK PARTY

Now is the time to be booking your Christmas celebrations! Bring the team along to our historic hotel, in Motherwell town centre.

We can create a bespoke package for your business, that can include a Christmas lunch or dinner, drinks package & entertainment to keep all your colleagues happy.

Our fabulous festive company dining packages come with a glass of prosecco on arrival.

The Management and Staff look forward to making your Christmas at the Bentley Hotel a very enjoyable occasion.



CHRISTMAS DAY MENU

GLASS OF PROSECCO ON ARRIVAL

STARTERS

COCK A LEEKIE SOUP

with Warm Bread & Butter (V/VG/GFO)

PRAWN & SMOKED SALMON CORONETS

with Brown Bread (GFO)

DUCK PATE

with Toasted Brioche & Plum Sauce (GFO)

FANNED MELON

with Citrus Fruits & Honey & Ginger Syrup (V/VG/GF)

CHAMPAGNE SORBET

MAIN COURSES

TURKEY & TRIMMINGS

with a selection of seasonal potatoes & vegetables (GFO)

STEAK AU POIVRE

with a selection of seasonal potatoes & vegetables (GF)

HERB CRUSTED FILLET OF SALMON ON A LEMON & DILL CREAM

with a selection of seasonal potatoes & vegetables (GFO)

ROASTED VEGETABLE WELLINGTON

with a selection of seasonal potatoes & vegetables (V)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

with Brandy Sauce (V)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

with Chantilly Cream (V)

WARM CHOCOLATE BROWNIE STACK

with Chantilly cream (v)

SELECTION OF CHEESES

with Savoury Biscuits & Grapes

ADULTS
£60.00

SITTINGS AT
1:00PM | 4:00PM

KIDS
£25.00

£20 per person deposit required when booking, remainder to be paid by 15th December. Kids menu available on request.

FESTIVE MENU

LUNCH
£14.95
12-3PM

STARTERS

DINNER
£19.95
5-8:30PM

ROASTED RED PEPPER & TOMATO SOUP

with Warm Bread & Butter (V/VG/GFO)

OVEN BAKED GARLIC MUSHROOMS

on a Herb Crouton (V/GF)

MELON & KIWI COCKTAIL

with Raspberry Coulis (V/VG/GF)

MACKEREL PATE

with Toasted Brioche (GFO)

BLACK PUDDING & CRISPY BACON SALAD

(Dinner Only)

MAIN COURSES

TURKEY & TRIMMINGS

with seasonal potatoes & veg (GFO)

BEEF DIANNE

with seasonal potatoes & veg (GFO)

BAKED HAM WITH WHOLEGRAIN MUSTARD SAUCE

with seasonal potatoes & veg (GFO)

ROASTED PEPPER STUFFED WITH JOLLOF

RICE ON A BED OF NAPOLI

with seasonal potatoes & veg (V/VG)

CHICKEN BALMORAL WITH A DUO OF SAUCES

with seasonal potatoes & veg (GFO) - (Dinner only)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

with Brandy Sauce (V)

BLACK FORREST GATEAUX (V)

DUO OF CHEESES

with Rough Oatcakes & Pickle (V)

CINNAMON & APPLE SLICE

with Vanilla Ice Cream & Toffee Sauce (V)

BAILEYS CHEESECAKE

Topped with Crushed Ferrero Rocher (V) - (Dinner only)