

Private Function Rooms At The Atholl

Our upstairs private function rooms, provide the ideal venue for your Christmas Celebration. The Oakhill room which accommodates between 12 - 20 guests, provides a cosy intimate atmosphere. The Beechgrove Suite accommodates between 25 - 55 guests, contains its own bar and the potential to hold a disco after the meal, so you can dance the night away without having to head off into town. Our private rooms are located on the first floor and are easily accessed by our new passenger lift.

Festive Accommodation Rates

Save on the taxi ride home after your Christmas festivities. Why not stay in comfort and style at The Atholl and enjoy full Scottish breakfast the following morning.

Festive Accommodation Rates are:

£55.00 Single B&B £75.00 Double/Twin B&B

Rates subject to availability

**NB. Accommodation is closed on the 24th, 25th, 31st
December and 1st January**

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Festive Menu 2019



Wine List

House White

- Bin 1 The Paddock Chardonnay (13.5% ABV) Australia** £20.75 Bottle
A juicy, sun-packed Australian wine with peach and tropical fruit flavours, and a fresh finish
- Bin 2 La Maglia Pinot Grigio (11.5% ABV) Italy** £20.95 Bottle
A well rounded wine with flavours of white fruits and delicate floral notes. Dry and crisp with an elegant light body
- Bin 3 Nyala Sauvignon Blanc (13% ABV) South Africa** £20.95 Bottle
Full of tropical fruit flavours, with aromas of white peach and nectarine, leading to a clean citrus finish on the palate
- Bin 4 Peter Mertes Riesling (10.5% ABV) Germany** £25.95 Bottle
Apples and pears on the nose, with lots of lime on the palate. A medium-dry wine.

House Rose

- Bin 5 La Picoutine Rose Cinsault Grenache (12.5%ABV) France** £20.95 Bottle
Lively summer berry aromas and a sweet tangy flavour of raspberry and strawberry fruits
- Bin 6 Riptide White Zinfandel (10% ABV) California** £20.95 Bottle
Gorgeous, refreshing white Zinfandel, with strawberries and sweet red fruit flavours balanced by a zesty clean finish

House Rose

- Bin 7 Finca Valero Tempranillo Garnacha (13% ABV) Spain** £20.75 Bottle
This easy going red boasts dark berry fruits with a hint of pepper on the finish
- Bin 8 Nyala Cabernet Sauvignon (13.5% ABV) South Africa** £20.95 Bottle
Smooth, full of blackberry and blackcurrant flavours with a touch of sweet spice on the nose, soft yet full palate of juicy plums
- Bin 9 The Paddock Merlot (13.5% ABV) Australia** £20.75 Bottle
Deep red ruby colour, alongside a subtle violet bouquet with vanilla oak giving it complexity. The palate is rich rounded and has firm tannins on the finish
- Bin 10 El Colectivo Malbec (13.5% ABV) Argentina** £23.75 Bottle
The nose offers intense aromas of black stone fruit interwoven with notes of chocolate and sweet spice

Champagne & Sparkling Wine

- Bin 30 Vitelli Prosecco (11% ABV) Italy** £26.75
Pale, golden straw in colour, bubbles are full textured and persistent. Fruity and fragrant with clean noses of citrus, pears and apples along with slight hints of Hawthorn
- Bin 31 Laurent Perrier La Cuvee Brut NV (12% ABV) France** £49.50
A popular Grand Marque, dry and lemony with a crisp, biscuit finish, made using three classic grape varieties - Chardonnay, Pinot Noir and Pinot Meunier

Festive Menu 2019

Available from Thursday 28th November until Tuesday 24th December

SCOTCH BROTH

Bread roll and butter

CURRIED LENTIL AND PARSNIP SOUP (V)

Bread roll and butter

CHICKEN, LEMON AND THYME TERRINE

Honey mustard dressing

DUO OF MELON (V)

Pink champagne sorbet and lemon syrup

PRAWN PLATTER

Prawns with Marie Rose sauce, salad, lemon and buttered brown bread



ROAST BREAST OF TURKEY

Traditionally trimmed with kilted chipolata, skirlie, rich gravy, cranberry and bread sauce

ROAST RIB OF BEEF

Roast chestnut, bacon and port sauce

PEPPERED BAKED SALMON

Creamed spinach and leeks

BAKED PEPPERS (V)

Wild mushroom and thyme risotto

All Main Courses Served with Brussel Sprouts, Carrots and Roast Potatoes



CHRISTMAS PUDDING

With traditional brandy sauce

ASSORTED ICE-CREAM AND SORBET

Strawberry and vanilla ice-cream and orange sorbet, served with wafers

CHOCOLATE PECAN BROWNIE

Salted caramel ice-cream

BLACKCURRANT AND LEMON CHEESECAKE

Citrus cream



FRESHLY GROUND COFFEE

with mints and fudge

£23.00 per person two course including coffee

£29.00 per person three course including coffee

£24.00 per person for two course including coffee private room (lunch time only)

£30.00 per person for three course including coffee in a private room

FOOD ALLERGIES & INTOLERANCES

If you have a food allergy, intolerance or have a special dietary requirement please inform a member of staff. Written information on allergenic ingredients is available on request.

Booking Form

The booking form must be completed within two weeks of your provisional reservation, signing to accept the terms and conditions. Please note that your booking will only be considered confirmed, when this form has been returned to the Hotel with your deposit (where applicable).

DATE OF BOOKING: TIME: COVERS:

COMPANY NAME

CONTACT NAME:

ADDRESS:

E-MAIL ADDRESS:

TEL. NUMBER:

SIGNATURE:

FOR RESTAURANT BOOKINGS ONLY,
PLEASE TICK THE MENU REQUIRED

FESTIVE A LA CARTE

Where possible, pre-ordering your meal would assist the service during this busy period. Please fax or e-mail your choices to the Duty Manager.

- All bookings will be held for a provisional period of two weeks, whereupon we would ask for written confirmation by completion of this booking form. A **NON REFUNDABLE DEPOSIT of £10.00 per person is required for parties OF SIX OR OVER.**
- Final numbers must be confirmed to the Hotel in writing, forty eight hours in advance of the event. This will be the minimum number used for accounting purposes. Should no final confirmation be received, the numbers charged will be the numbers quoted at the time of the original bookings.
- Consumables must be supplied only by the Hotel or its authorised agents and without prejudice to the foregoing, generally also excludes the consumption of prizes won at any event.
- All quoted prices are inclusive of VAT at standard rate. Gratuities are entirely at your discretion.

I hereby confirm the above event and acknowledge and agree to accept the terms and conditions stated above. A £10.00 deposit per person is required, which I understand is non-refundable in the event of cancellation.

PLEASE CONTACT THE HOTEL DIRECTLY TO PAY YOUR DEPOSIT.

DEPOSIT @ £10.00 PER PERSON TOTAL £