



CHRISTMAS BY THE SEA

...
2017 Festive Season

Blending classic coastal style with contemporary design touches, our two Scotts venues are ideal for a sparkling Christmas celebration overlooking the water. The recently refurbished Scotts Troon has been making a real impression with its sleek new look, while our warm and welcoming Largs venue is the perfect place to escape the winter chill.



SCOTTS

CLASSIC CHRISTMAS

At Scotts, our classic menus are anything but predictable. From our contemporary twist on Turkey with all the trimmings to something a little more modern, this is a deliciously affordable festive treat.

LUNCH £16.50
Two courses (Starter & main)

DINNER £17.95
Two courses (Starter & main)

TREAT YOURSELF!
With a tempting assortment of festive delights made in-house at the Buzzworks Bakehouse, you might want to leave a little room for dessert. Add a delicious homemade dessert for £5.75.

LET'S GET MERRY

Of course, with a venue as good-looking as Scotts, you might want to get dressed up, enjoy a glass of prosecco and celebrate Christmas in style. Our luxurious Let's Get Merry lunch and dinner packages are sure to impress even the most discerning of revellers.

LUNCH £25.95
Three courses & a glass of prosecco

DINNER £32.50
Three courses & a glass of prosecco

ADD SOME SPARKLE
Make your Christmas celebration that bit more special and treat yourself to Veuve Cliquot champagne instead of prosecco £5.

CLASSIC CHRISTMAS
From £16.50

LET'S GET MERRY
From £25.95

FESTIVE CALENDAR

- Classic Christmas Lunch
- ☰ Classic Christmas Dinner
- Let's Get Merry Lunch
- ☰ Let's Get Merry Dinner

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			November 30	December 1	December 2	December 3
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December 4	December 5	December 6	December 7	December 8	December 9	December 10
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December 11	December 12	December 13	December 14	December 15	December 16	December 17
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December 18	December 19	December 20	December 21	December 22	December 23	December 24
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December 25	December 26	December 27	December 28	December 29	December 30	December 31
GO TO Page 10	● ● ● ●	● ● ● ●	● ● ● ●	● ● ● ●	● ● ● ●	● ● ● ●*
January 1						
GO TO Page 14						

Please note : Alternative packages will be served on Christmas Day and New Year's Day.

* An alternative package will be served after 8pm on Hogmanay, see pages 12-13.

LUNCH

Please see pages 4-5 for full details & availability.

Classic Christmas £16.50
Two courses (starter & main)

Let's Get Merry £25.95
Three courses & a glass of prosecco

STARTERS

Scotts seasonal soup of the day, crusty bread

Fine chicken liver pâté, toasted brioche, caramelised onion chutney

Warm tartlet of goats cheese and cranberry, fine leaves, pesto dressing

Spicy prawn and crayfish tian, lime and coriander mayonnaise, smoked salmon sushi, crisp gem salad

Duo of galia and cantaloupe melon, passion fruit jelly, coconut sorbet

Haggis gateau, bashed neeps, champit tatties, whisky and grain mustard sauce

Scallop and smoked salmon gratin, Barwhey's crumb

MAINS

Paupiette of turkey, sage and cranberry stuffing, wrapped in Parma ham, honey roast roots, sauté sprouts and chestnuts, roast potatoes, pan juices

Peppered breast of chicken, glazed vegetables, roast potatoes, duo of sauces

Slow cooked daube of beef Bourguignon with button mushrooms, baby onion, bacon, creamed potato and roast roots

Honey and thyme roast gammon, roast potato, glazed vegetables, grain mustard cream

Grilled seabass fillet, brioche and lemon crumb, cherry tomato and basil risotto cake, roast Provençal vegetables, tomato butter sauce

Smoked haddock and salmon gratin, braised leek, lemon and parsley cream, Barwhey's cheddar crumble

Roast pumpkin ravioli, confit tomato and herb butter, goats cheese crumb, crisp basil leaves, parmesan

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Rich dark chocolate and Nutella tart, Belgian chocolate sauce, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

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Please note: Our Classic Christmas offer is not available on Friday and Saturday 15th/16th and 22nd/23rd, Christmas Day or New Year's Day – as stated in our availability calendar on page 5. Menus may be subject to alterations. Service not included.

DINNER

Please see pages 4-5 for full details & availability.

Classic Christmas £17.95
Two courses (starter & main)

Let's Get Merry £32.50
Three courses & a glass of prosecco

STARTERS

Scotts seasonal soup of the day, crusty bread

Fine chicken liver pâté, toasted brioche, caramelised onion chutney

Warm tartlet of goats cheese and cranberry, fine leaves, pesto dressing

Spicy prawn and crayfish tian, lime and coriander mayonnaise, smoked salmon sushi, crisp gem salad

Duo of galia and cantaloupe melon, passion fruit jelly, coconut sorbet

Haggis gateau, bashed neeps, champit tatties, whisky and grain mustard sauce

Scallop and smoked salmon gratin, Barwhey's crumb

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Please note: Our Classic Christmas offer is not available on Friday and Saturday evenings (from 8th December onwards), Christmas Eve, Christmas Day, Hogmanay or New Year's Day – as stated in our availability calendar on page 5. Menus may be subject to seasonal alterations. Service not included.

MAINS

Paupiette of turkey, sage and cranberry stuffing, wrapped in Parma ham, honey roast roots, sauté sprouts and chestnuts, roast potatoes, pan juices

Peppered breast of chicken, glazed vegetables, roast potatoes, duo of sauces

Slow cooked daube of beef Bourguignon with button mushrooms, baby onion, bacon, creamed potato and roast roots

Roast rump of lamb, dauphinoise potatoes, garlic greens, minted red wine jus

Grilled seabass fillet, brioche and lemon crumb, cherry tomato and basil risotto cake, roast Provençal vegetables, tomato butter sauce

Smoked haddock and salmon gratin, braised leek, lemon and parsley cream, Barwhey's cheddar crumble

Roast pumpkin ravioli, confit tomato and herb butter, goats cheese crumb, crisp basil leaves, parmesan shavings

Grilled sirloin steak, roast Portobello mushroom, grilled tomato, rosemary and sea salt potato wedges, watercress and peppercorn cream (£5 supplement)

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Rich dark chocolate and Nutella tart, Belgian chocolate sauce, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

THE PERFECT GIFT

Stuck for what to get them this year? A Buzzworks Gift Card makes the ideal present. And with ten uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!

Available to buy online, over the phone or from any of our venues.

If only all your Christmas shopping was this easy!

CHRISTMAS ALL WRAPPED UP!

Whether buying for all the family, rewarding staff, or impressing clients, Buzzworks Gift cards take the stress out of shopping! And because it's nice to be nice, we'll give you a present if you spend more than £500 on Buzzworks Gift Cards – a 10% bonus in the form of a complimentary gift card for you to come along and treat yourself!

This offer is exclusively through our Customer Services team, email christmas@buzzworksholdings.com to find out more.

BUY NOW!

01292 430 580
buzzworksholdings.com/christmas



ADD SOME SPARKLE!

The party starts when you get here, so if you fancy kicking things off with some pre-meal canapés and cocktails or prosecco, just let us know.

With fantastic fizz offers in association with our friends at Veuve Clicquot, things will be popping in no time. And with the option of pre-ordering wine or fizz for the table, all you need to worry about is looking fabulous!



Veuve Clicquot

By the Glass

£8.50



Veuve Clicquot

By the Bottle

£49.95



Veuve Clicquot

Festive champagne
cocktail

MERRY FIZZNESS

*Vanilla Absolut vodka,
Chambord raspberry liqueur, lemon,
slightly sweetened and topped with
Veuve Clicquot champagne*

£6.95

CHRISTMAS DAY!

Christmas is a time for family and friends, so why not get together with your nearest and dearest and let us take care of the rest?

FIVE COURSES £67.50

Including coffee and petit fours

Served 12pm-7pm

Under 12's £30 | Under 5's £15

SCOTTS

THE PERFECT GIFT

A Buzzworks Gift Card makes the ideal present.

See page 8 for details.

CHRISTMAS DAY

FIVE COURSES £67.50

Including coffee and petit fours

STARTERS

Gratin of scallop, king prawn and smoked haddock, parsley and lemon cream, Barweheys cheddar crumble

Duo of galia and cantaloupe melon, passion fruit jelly, coconut sorbet

Warm chicken, black pudding and bramley apple roulade, fine leaf, cider vinegar dressing

King prawn skewer marinated in coriander and lime, crisp Asian salad, soy dressing

Marble game terrine with pheasant, venison and pistachio, Armagnac and grape chutney

Goats cheese bon-bons, sun-blushed tomato, basil, rocket, balsamic dressing

Warm oak smoked salmon, capers, pickled shallot, potato and horseradish salad

INTERMEDIATE

Duo of lemon and raspberry sorbet, lime syrup

Cream of cauliflower soup, almond and watercress oil

MAINS

Paupiette of turkey, sage and pork stuffing, wrapped in Parma ham, honey roast roots, sauté sprouts and chestnuts, roast potato and pan juices

Roast rib of Scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish and Yorkshire pudding

Ballotine of chicken stuffed with haggis, wrapped in Parma ham, gratin potato, Talisker whisky and grain mustard jus

Slow roast leg of lamb, studded with rosemary and garlic, roast potato, glazed vegetables, minted redecurrant jus

Seared salmon fillet, potato and parsley purée, sprouting broccoli, prawn, lemon and dill cream, baby vine tomato

Grilled seabass fillet, brioche and lemon crumb, cherry tomato and basil risotto cake, roast Provençal vegetables, tomato sauce

Garden pea and shallot tortellini, wilted baby gem, garlic, truffle oil, Parmesan

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Rich dark chocolate and Nutella tart, Belgian chocolate sauce, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black forest coupe, duo of chocolate and vanilla ice cream, marinated cherries, rich chocolate sauce

HOGMANAY

Count down to 2018 at Scotts. With delicious food, exquisite cocktails, a DJ and piper at the Bells, this will be one to remember well into the New Year!

THREE COURSES £57.50

Including coffee & a glass of Veuve Clicquot champagne


Veuve Clicquot

HOGMANAY

THREE COURSES £57.50

Including coffee & a glass of Veuve Clicquot champagne

STARTERS

Cream of cauliflower soup, toasted almonds, watercress oil

Gratin of scallop, king prawn and smoked haddock, parsley and lemon cream, Barwhey's cheddar crumble

Duo of galia and cantaloupe melon, passion fruit jelly, coconut sorbet

Warm chicken, black pudding and bramley apple roulade, fine leaf, cider vinegar dressing

King prawn skewer marinated in coriander and lime, crisp Asian salad, soy dressing

Marble game terrine with pheasant, venison and pistachio, Armagnac and grape chutney

Goats cheese bon-bons, sun-blushed tomato, basil, rocket, balsamic dressing

Warm oak smoked salmon, lemon, capers, pickled shallot, potato and horseradish salad

MAINS

Roast rib of Scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish and Yorkshire pudding

Ballotine of chicken stuffed with haggis, wrapped in Parma ham, gratin potato, Talisker whisky and grain mustard jus

Garden pea and shallot tortellini, wilted baby gem, garlic, truffle oil, Parmesan

Grilled seabass fillet, brioche and lemon crumb, cherry tomato and basil risotto cake, roast Provençal vegetables, tomato sauce

Salt and pepper spiced chicken, sesame and soy noodles, pak choi stir fry, hot and sour sauce

Slow roast loin of pork, apple purée, roast roots, smoked pancetta jus

Roast rump of lamb, dauphinoise potatoes, pea purée, minted red wine jus

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

NEW YEAR'S DAY!

Welcome 2018 in style with a laid-back three course New Year's Day lunch at Scotts. Just the thing after a great Hogmanay.

THREE COURSES £32.50

Served 12pm-7pm

SCOTTS

FOR MORE
DETAILS PLEASE CALL
01292 430 580

NEW YEAR'S DAY

THREE COURSES £32.50

Served 12pm-7pm

STARTERS

Scotch broth, pearl barley, root vegetables, slow cooked shoulder of lamb, crusty bread

Fine chicken liver pâté, toasted brioche bread, grape chutney

Classic prawn cocktail, Marie Rose sauce, crisp leaves, herb bread

Duo of galia and cantaloupe melon, passion fruit jelly, coconut sorbet

Goats cheese bon-bons, sun-blushed tomato, basil, rocket, balsamic dressing

Gateau of haggis, bashed neeps, champit tatties, whisky and grain mustard sauce

Cullen skink, creamy smoked haddock soup, leek and potato

MAINS

Individual steak pie, slow braised Scotch steak, butter puff pastry, roast roots, parsley potatoes

Roast rib of Scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish sauce, Yorkshire pudding

Breast of chicken stuffed with haggis, potato fondant, bashed neeps, honey roast carrots, whisky and grain mustard jus

Slow roast loin of pork, apple purée, roast roots, smoked pancetta jus

Grilled seabass fillet, brioche and lemon crumb, cherry tomato and basil risotto cake, roast Provençal vegetables, tomato butter sauce

Roast Pumpkin ravioli, confit tomato and herb butter, goats cheese crumb, crisp basil leaves

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

HOW TO BOOK

Bookings can be made over the phone, online or by email.



01292 430 580



[buzzworksholdings.com/
christmas](http://buzzworksholdings.com/christmas)



[christmas@
buzzworksholdings.com](mailto:christmas@buzzworksholdings.com)

BOOKING INFORMATION

Our festive menus are available from 30th November until 31st January.

In order to deliver the best possible dining experience, parties of 6 or more are required to dine on our festive menus. Smaller groups have the option of dining from our festive menus or our seasonal main menus.

DEPOSITS AND PREPAYMENTS

Deposits and prepayments may be required for your booking. Please see below for more details. These can be paid in cash or by authorising charges against a credit or debit card.

Classic Christmas

5 or less – no deposits or prepayments required.

6 or more – £10 per person deposit required to secure booking.

Let's Get Merry

5 or less – £10 per person deposit required to secure booking.

6 or more – £10 per person deposit required within 14 days of initial booking and full prepayment required by 30th November to secure booking.

Christmas Day & Hogmanay

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

New Year's Day

All bookings are required to pay a £10 per person deposit to secure booking.

From 1st December all deposits and prepayments become non-refundable and non-transferrable. Any cancellations or reductions to booking numbers made after this date will lose their deposits and prepayments or be charged the authorised amount by credit or debit card.

CHANGE OF PLANS?

If you would like to make any changes to your reservation, such as the number of guests, date or time, please let us know in advance.

DIETARY REQUIREMENTS

If you have any special dietary requirements, please let us know in advance. We will always endeavour to accommodate alterations on the day, although this may not always be possible.

Our festive menus feature a range of vegetarian options, however, we are happy to suggest alternative dishes on request.

ALLERGENS

If you suffer intolerances or allergies please let your server know and we will advise on suitable dishes.

Please note that we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Gluten free alternatives are available on request.



SCOTT'S LARGS
Largs Yacht Haven
Irvine Road, Largs KA30 8EZ
01475 686 684
scotts-largs.co.uk

SCOTT'S TROON
Troon Yacht Haven
Harbour Road, Troon KA10 6DJ
01292 315 315
scotts-troon.co.uk

BUZZWORKS

Why not visit one of our other venues?

THE MILL HOUSE
4 Dean St.
Stewarton KA3 5EQ
01560 482 255
themillhouse-stewarton.co.uk

THE LONG HOUSE
130 Titchfield St.
Kilmarnock KA1 1PH
01563 535 130
longhouse-kilmarnock.co.uk

THE COACH HOUSE
31 Main St.
Bridge Of Weir PA11 3NR
01505 800 999
thecoachhouse-bow.co.uk

LIDO TROON
11-17 West Portland St.
Troon KA10 6AB
01292 310 088
lido-troon.co.uk

THE CORNER HOUSE
1-7 Howgate
Kilwinning KA13 6EN
01294 558 813
thecornerhouse-kilwinning.co.uk

LIDO PRESTWICK
71 -75 Main St.
Prestwick KA9 1JN
01292 479 321
lido-prestwick.co.uk

TREEHOUSE
67-69 Sandgate
Ayr KA7 1BZ
01292 288 500
treehouseayr.co.uk

ELLIOTS
132 Main St.
Prestwick KA9 1PB
01292 677 677
elliots-prestwick.co.uk

WISHING YOU
MERRY CHRISTMAS
AND A HAPPY
NEW YEAR!

•••
From all of us at Scotts!