



CHRISTMAS 2023  
GET SET TO  
SPARKLE!



SCOTTS – TROON

# Buzzworks

## Seasons greetings from all of us here at Buzzworks!

With so many stylish bars and restaurants in our fast-growing family, the trickiest part of this year's party plans might just be choosing which one to add to your wish list!

Whether for some Mediterranean merriment at Lido, a festive feast to put wind in your sails at Thirty Knots, cosy comforts at House, a scenic celebration by the sea at Scotts, or a cracker of a time at Vic's & The Vine, get set to sparkle with some fabulous food, drink and company this Christmas!

Discover more about our venues at  
[BUZZWORKSHOLDINGS.COM](http://BUZZWORKSHOLDINGS.COM)

# SCOTTS

Troon

## A FESTIVE ESCAPE

With chic coastal style, delectable menus and plenty of fizz, Scotts is perfect for a cosy Christmas celebration overlooking the water. Whether for a seasonal get-together with friends, or a traditional family lunch on the big day, we can't wait to greet you with the warmest of welcomes.

### SCOTTS TROON

Troon Yacht Haven | Harbour Road, Troon | KA10 6DJ  
01292 315 315 | [scotts-troon.co.uk](http://scotts-troon.co.uk)





A Buzzworks Gift Card makes the ideal present – and with lots of uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!



**Buy a Gift Card Today**

Online or in venue

[BUZZWORKSHOLDINGS.COM/GIFT-CARDS](http://BUZZWORKSHOLDINGS.COM/GIFT-CARDS)

**A Gift for Them – and You!**

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 available through our Customer Services team, email [christmas@buzzworksholdings.com](mailto:christmas@buzzworksholdings.com) to find out more.

**FIZZ THE SEASON**

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**

Glass £11.95 | Bottle £69.95

**VEUVE CLICQUOT ROSÉ**

Bottle £82.95

**KIR NOËL**

Vanilla Absolut, Chambord Raspberry liqueur, lemon, slightly sweetened & topped with Veuve Clicquot Champagne £10.95



**Veuve Clicquot**



**BOOK NOW**

01292 315 315  
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## WHAT'S ON THIS FESTIVE SEASON

It's time to shine! From sparkling festive soirées to enchanting Christmas entertainment for your little angels, we've got it going on this holiday season, and we simply can't wait to welcome you.

Check out our festive events on the page opposite...

Keep an eye on our socials & website to find out more about what we have planned this Christmas...

Scan our QR below to head to our website:



### FOLLOW US ON SOCIAL!

@Scotts\_Troon

@ScottsTroon

Please note, our festive events may be subject to change and advanced booking may be required. For more details and to book, please get in touch.

### CHRISTMAS KEEPSAKES

Saturday 25th November 10am–12pm

Come along to Scotts Troon on Saturday 25th November as we are joined by Rouken Glen Pottery who are bringing along their stunning Festive keepsakes. Bring your little ones along and we'll take their hand print and add it to your very own personalised Christmas baubles and plates with a message of your choice – the perfect keepsake or Christmas gift.

### WREATH MAKING CLASS

Wednesday 6th December 7pm–9.30pm, £35pp

Get together with friends for a fabulous evening of wreath making! Come along to create your very own Festive wreath and enjoy a glass of fizz & nibbles.

### BREAKFAST WITH SANTA

Saturday 16th December 10am–1pm

Bring your little angels along to meet Santa at Scotts Troon! Enjoy pancakes and mini hot chocolates from our elves, meet & greet and photo with Santa plus a present to take home! £15 per child – 10 minute slots available per child and can be extended for families.

### LIVE LUNCH WITH NATALIE JAMES

Sunday 17th December 12noon–4pm

Join us for our festive live lunch with live music and food & drink specials. The perfect pre-Christmas family get together!

## FESTIVE FORK OUT LESS

### FESTIVE CLASSICS, FABULOUS VALUE

Available this year from Sunday-Thursday throughout the holiday period, our ever-popular Festive Fork Out Less Menu is something of a Christmas favourite, with two tasty courses from just £23.95.

Which leaves you a little more to save for that much-needed midwinter treat you've got your eye on...

## TWO COURSES £23.95

(STARTER & MAIN)  
ADD A DESSERT FOR £6.95

Available Sunday-Thursday  
From Monday 27th November until Thursday 14th December

## BOOK NOW!

### STARTERS

#### BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough, pickled cucumber, apple & cherry tomato

#### GOATS CHEESE (V)

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough

#### CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

#### MOROCCAN SPICED HUMMUS (V)

Cumin roasted crispy chickpeas, crumbled feta, crispy onion, toasted flatbread

#### HAGGIS

Bashed neeps, champit tatties, whisky mustard sauce

#### BUFFALO CAULIFLOWER (V)

Sriracha glazed crispy cauliflower bites, blue cheese & crème fraîche dip

#### ROASTED RED PEPPER SOUP (V)

Freshly baked bread & butter

### MAINS

#### CHRISTMAS ROAST TURKEY

Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

#### SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF

Creamy mash, winter greens, roasted carrots, rich ale jus

#### FILLET OF SALMON

Lightly spiced mussel cream, buttered greens, cumin parmentier potatoes

#### PLANT BASED CHRISTMAS ROAST (V) (VE)

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt roast potatoes, cranberry sauce & port jus

#### SLOW ROASTED PORK BELLY

Wood roasted pork belly, glazed baby apple, rich buttered mash, crispy kale, calvados & thyme jus

#### COCONUT CHILLI CHICKEN

Pan fried breast of chicken, sweet chilli & coconut cream, fragrant rice, lemon pepper greens

#### CRISPY KOREAN CAULIFLOWER (V)

Crispy Korean fried cauliflower, tiger sauce, fragrant rice

### DESSERT

#### WHITE CHOCOLATE & ESPRESSO PAVLOVA (V)

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

#### DARK CHOCOLATE BELGIAN DELICE

Vanilla ice cream, honeycomb crunch, chocolate sauce

#### CHRISTMAS BRANDY PUDDING (V)

Spiced fruit pudding, brandy butter,

sweetened anglaise

#### BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream, white chocolate shard

#### APPLE & BRAMBLE CRUMBLE (V)

Crème anglaise, lemon crumb, vanilla ice cream

#### SCOTTISH CHEESE SELECTION

Blue Murder, Highland brie, Mull Cheddar, quince, artisan biscuits

## LET'S GET MERRY

Go all out and get into the swing of things with our Let's Get Merry menu! Prepare to treat yourself to truly scrumptious Christmas classics including turkey with all the trimmings!

### TWO COURSES £27.95

(STARTER & MAIN)  
ADD A DESSERT FOR £7.25

Available

Friday 1st & Saturday 2nd December

Friday 8th & Saturday 9th December

Friday 15th - Sunday 31st December

This menu is not available on Christmas Day  
or after 8pm on Hogmanay.

## BOOK NOW!

### STARTERS

#### BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough croûton, pickled cucumber, apple & cherry tomato

#### GOATS CHEESE (V)

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough

#### CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

#### BUFFALO CAULIFLOWER (V)

Sriracha glazed crispy cauliflower bites, blue cheese & crème fraîche dip

#### HAGGIS

Bashed neeps, champit tatties, whisky mustard sauce

#### GRAVLAX

Dill & mustard cured gravlax, horseradish cream, watercress & lemon salad, malt bread croûte

#### BUTTERNUT SQUASH & SWEET POTATO SOUP (V)

Freshly baked bread & butter

### MAINS

#### CHRISTMAS ROAST TURKEY

Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

#### SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF

Creamy mash, winter greens, roasted carrots, rich ale jus

#### FILLET OF SALMON

Lightly spiced mussel cream, buttered greens, cumin parmentier potatoes

#### PLANT BASED CHRISTMAS ROAST (V) (VE)

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt roast potatoes, cranberry sauce & port jus

#### ROAST FILLET OF COD

Herb roasted crispy potatoes, citrus samphire, pea & pancetta cream

#### TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA (V)

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto

#### PAN SEARED BREAST OF CHICKEN

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

#### CRISPY KOREAN CAULIFLOWER (V)

Crispy Korean fried cauliflower, tiger sauce, fragrant rice

### DESSERT

#### BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream, white chocolate shard

#### CHRISTMAS BRANDY PUDDING (V)

Spiced fruit pudding, brandy butter, sweetened anglaise

#### DARK CHOCOLATE BELGIAN DELICE

Vanilla ice cream, honeycomb crunch, chocolate sauce

#### APPLE & BRAMBLE CRUMBLE (V)

Crème anglaise, lemon crumb, vanilla ice cream

#### WHITE CHOCOLATE & ESPRESSO PAVLOVA (V)

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

#### SCOTTISH CHEESE SELECTION

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

#### HOT CHOCOLATE FUDGE CAKE

Cookie crumb, vanilla ice cream

## CHRISTMAS DAY

The main event has arrived. It's time to sit back, relax & indulge in our fabulous five course Christmas Day menu. With festive favourites for the whole family, plus coffee and petits fours to round things off, this is the perfect way to celebrate the big day.

**FIVE COURSES £72.95**

INCLUDING COFFEE & PETITS FOURS

Served 12pm–7pm  
Under 12s £30 | Under 5s £15

**BOOK NOW!**

### STARTERS

#### DUE OF SCOTTISH SALMON

Hot & cold smoked salmon, horseradish, crème fraîche, sourdough croutes, watercress

#### CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

#### GOLDEN CROSS GOATS CHEESE TARTLET (V)

Truffle honeycomb, crisp leaf

#### BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, plump king prawns, Bloody Mary mayo, green apple, pickled cucumber & cherry tomato, sourdough wafer

#### WILD MUSHROOMS ON TOAST (V)

Toasted sourdough, sage butter cream, truffle

#### LEEK & POTATO SOUP

Crispy bacon bits, chive crème fraîche, sourdough

#### PRESSED HAM HOCK TERRINE

Arran mustard mayo, watercress salad, cornichon greens salsa

#### SMOKED DUCK BREAST

Pineapple & chilli salsa, watercress, pomegranate

### INTERMEDIATE

#### LIME SORBET & RUM GRANITA (V)

#### WILD MUSHROOM & TARRAGON VELOUTÉ (V)

### DESSERT

#### WHITE CHOCOLATE & ESPRESSO PAVLOVA (V)

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

#### APPLE & BRAMBLE CRUMBLE (V)

Crème anglaise, lemon crumb, vanilla ice cream

#### BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream, white chocolate shard

### MAINS

#### TRADITIONAL ROAST TURKEY

Chipolatas, sage stuffing, rosemary-roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry & port jus

#### DUO OF BEEF

Petite strip loin, slow-cooked shin of beef Wellington, creamy mash, garlic wild mushrooms, red wine jus

#### SEARED FILLET OF SEA BASS & KING SCALLOPS

Seared king scallops & sea bass, confit lemon potatoes, samphire, cherry tomato & basil cream sauce

#### PLANT BASED CHRISTMAS ROAST (V) (VE)

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus

#### PAN SEARED BREAST OF CHICKEN

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

#### GRESSINGHAM DUCK

Roast breast of Gressingham duck, confit duck leg bon bon, garlic tenderstem, fondant potatoes, game jus

#### ROAST FILLET OF COD

Herb roasted crispy potatoes, citrus samphire, pea & pancetta cream

#### TRUFFLE WILD MUSHROOM & TARRAGON RISOTTO (V)

Sautéed wild mushroom, cep butter, baby spinach & vegan parmesan

#### SEARED FILLET OF SALMON & KING PRAWNS

Citrus crushed potato, sea salt samphire, langoustine bisque cream sauce

#### DARK CHOCOLATE BELGIAN DELICE

Vanilla ice cream, honeycomb crunch, chocolate sauce

#### CHRISTMAS BRANDY PUDDING (V)

Spiced fruit pudding, brandy butter, sweetened anglaise

#### SCOTTISH CHEESE SELECTION

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

#### VANILLA COUPE (V)

Vanilla ice cream, warm chocolate sauce, citrus almond praline

# HOGMANAY

Look out that little black number and get ready to sashay your way into 2024 with our Scotts Hogmanay spectacular! Join us from 8pm for five delicious courses, perfectly chilled fizz, live entertainment and a piper at the Bells, this one is a must-attend...

## HOGMANAY CELEBRATION MENU £66.95

Includes arrival canapés, three courses, glass of Champagne and live entertainment

Available after 8pm

### BOOK NOW!



Veuve Clicquot

### ARRIVAL CANAPÉS

- Haggis Panko Bite, Arran Mustard Mayo
- Smoked Salmon & Cream Cheese Tartlet (V)
- Whipped Goats Cheese & Truffle Honey Cup

### STARTERS

#### SEAFOOD PLATTER FOR TWO

Scotch smoked salmon, roasted red pepper prawn cup, sea bass tempura bites, chillies, king prawns, tartare sauce, caramelised lemon

#### SCOTTS GRAND PLATE FOR TWO

Chicken tempura, gateau of haggis with peppercorn sauce, Hendricks cured salmon & pickled cucumber salad, chicken liver pate, caramelised onion chutney & Arran oaties

#### BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, plump king prawns, Bloody Mary mayo, green apple, pickled cucumber & cherry tomato, sourdough wafer

#### CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

#### GOLDEN CROSS GOATS CHEESE TARTLET (V)

Truffle honeycomb, crisp leaf

#### WILD MUSHROOMS ON TOAST (V)

Toasted sourdough, sage butter cream, truffle

### MAINS

#### SCOTTS SEAFOOD TRIO TO SHARE

Seared fillet of Scottish salmon, sea bass & king prawn, parsley baby potatoes, citrus greens caramelised lemon beurre blanc

#### PAN SEARED BREAST OF CHICKEN

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

#### OVEN BAKED ATLANTIC COD

Caper & parsley crushed potatoes, lemon scented greens, king prawns in a citrus beurre blanc

#### TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA (V)

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto

#### DUO OF BEEF

Petite strip loin, slow-cooked shin of beef Wellington, creamy mash, garlic wild mushrooms, red wine jus

#### SLOW-COOKED DAUBE OF VENISON

Quince-glazed root vegetables, smoked butter mash, mustard greens, caramelised shallot & port jus

#### PLANT BASED KOREAN BBQ CAULIFLOWER BUNS (V)

Crispy cauliflower bao buns, crispy Asian slaw, spiced fries

#### SLOW BRAISED PORK BELLY

Cider braised pork belly, caramelised baby apple, buttery mash, crispy kale, calvados & thyme jus

### SHARING DESSERTS

#### GRAND DESSERT TO SHARE

Specially selected desserts from our Bakehouse served with a selection of artisan Porrelli ice cream

#### CHEESE BOARD TO SHARE

A selection of Scottish cheese: Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

#### DECADENT ICE CREAM DELIGHT

Selection of ice cream, chocolate sauce, butterscotch, honeycomb, fudge, luxury wafer, chocolate curls



# LET THE GOOD TIMES FLOW! – FESTIVE DRINKS PACKAGES –

Nothing gets the Christmas party started like a few well-chosen festive refreshments! From seasonally-themed cocktails, to our favourite bottled beers and a sparkling range of wine and Champagnes, these festive packages are sure to bring a smile to even the most discerning of drinkers! Forget about fussing over the drinks kitty and pre-order some of our fantastically great value festive drinks packages!

## SEASONAL COCKTAILS

### KISSING SANTA CLAUS £7

Beefeater Pink Gin, Martini Rosato, Strawberry Oleo, Lemon Juice, Egg White, Peychaud's

### WINTER IN JALISCO £7

Olmeca Silver, Lime Juice, Ginger Syrup, Angostura Bitters, Soda Water, Crème De Cassis

### HOT HONEY TODDY £9.95

Chivas, Benedictine, Lemon Juice, Honey Syrup, Angostura Bitters, Orange Bitters, Hot Water

### MULLED EDINBURGH GIN £8.95

Edinburgh Mulled Gin Liqueur, Lemon Juice, Vanilla Syrup, Apple Juice, Hot Water

### SPARKLING SPAGLIATO £8.95

Campari, Martini Rosso, Whitley Neil Distillers Cut, Prosecco, Soda

### KIR NOËL £10.95

House Champagne, Chambord, Absolut Vanilia, Hibiscus Preserve

## ADD A LITTLE SPARKLE!

### BOTTER PROSECCO £30.95

### VEUVE CLICQUOT £69.95

### VEUVE CLICQUOT ROSÉ £82.95

### 2 BOTTLES OF HOUSE WINE £42

Valdemoro Red or White

## BOTTLED BEERS

### 6 BUDWEISER £23

### 6 CORONA £25

### 6 PERONI £25

## HOLIDAY SPIRITS

### BOTTLE OF GREY GOOSE & DRAUGHT MIXER\* £140

Why not add 6 cans of Red Bull for £20?

### BOTTLE OF BACARDI & DRAUGHT MIXER\* £125

### BOTTLE OF BEEFEATER GIN & DRAUGHT MIXER\* £125

Why not add 12 of your favourite Fever Tree tonics for £30?

### PINK GIN, PROSECCO & DRAUGHT MIXER\* £160

1 Bottle of Beefeater Pink Gin & 2 bottles of Botter Prosecco. Why not add 12 of your favourite Fever Tree tonics for £30?

### BOTTLE OF JOHNNIE WALKER BLACK & DRAUGHT MIXER\* £140

Why not add 12 of your favourite Fever Tree ginger ale for £30?

\*Draught Mixer includes 3 x 1 litre carafe of your choice of mixer

# BOOKING INFORMATION

Our Festive menus are available from 27th November until 31st December. Our Festive menus are available to all customers throughout December alongside our seasonal main menus. Parties of 6 or more are required to dine from our Festive menus.

## MENUS

Please note that all of our menus may be subject to change and seasonal alterations. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

## DIETARY REQUIREMENTS & ALLERGENS

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V Vegetarian  
VE Ask for Vegan

For anyone with a gluten allergy or intolerance, we are delighted to offer a range of delicious low gluten dishes. Please get in touch to find out more.

## BOOKING CONFIRMATION & DEPOSITS

If you need to make any changes to your reservation – such as date, time or number of guests – please let us know at the earliest opportunity, so we can do our best to accommodate.

## DEPOSITS & REPAYMENTS

Deposits and prepayments may be required for your booking. Please see below for more details.

## FESTIVE MENUS

We may ask for credit card details to secure your booking – no payment will be taken from your card at this time.

## CHRISTMAS DAY

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.

## HOGMANAY

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





GET SET TO  
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SCOTTS

Troon

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01292 315 315

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