



GO GLASGOW

URBAN HOTEL

CHRISTMAS
& NEW YEAR



FESTIVE LUNCHES IN THE HOHOHO GRILL

EVERY MONDAY TO THURSDAY IN DECEMBER FROM 12NOON TO 5PM
£30 PER PERSON
AND INCLUDES A WELCOME DRINK UNDER 12S – £15 / UNDER 5S EAT FREE

Winter Minestrone
Sourdough, Onion Truffle Butter (v)

Cock a Leekie Terrine,
*Fig Chutney, Pea Puree, Toasted
Sourdough, Onion Truffle Butter*

Roasted Butternut Tartlet
*Dukkah Spiced Hummus, Crispy Kale,
Harissa Sabayon*

Roast Turkey Ballontine
*Sautéed Sprouts with Bacon Lardons and
Chestnut, Pressed Dauphinoise Potato,
Turkey Jus*

Spinach and Ricotta Tortellini
Chive Velouté, Parmesan Crisp (v)

Pan Seared Seabass
*Potato Dauphine, Apple and Chorizo
Vinaigrette*

Christmas Pudding
Brandy Cream, Black Currant Sorbet

Lemon Posset
Winter Berries, Italian Meringue

Chocolate Fudge
Cheesecake
Salted Caramel Ice Cream, Toffee Sauce

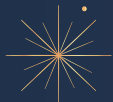
To book please contact us for more information.

Email: events@goglasgowhotel.com Tel: 0141 427 3146



CHRISTMAS PARTY NIGHTS DINNER

AT GO GLASGOW HOTEL



EVERY FRIDAY AND SATURDAY NIGHT THROUGHOUT DECEMBER

£45 PER PERSON

INCLUDES RED CARPET ARRIVAL, WELCOME DRINK AND DJ

Winter Minestrone
Sourdough, Onion Truffle Butter (v)

Cullen Skink
Soda Bread, Lemon and Chive Butter

Cock a Leekie Terrine,
Fig Chutney, Pea Puree, Toasted Sourdough, Onion Truffle Butter

Roasted Butternut Tartlet
Dukkah Spiced Hummus, Crispy Kale, Harissa Sabayon

Haggis Truffles
Smoked Mash, Peppercorn Sauce

Roast Turkey Ballontine
Sautéed Sprouts with Bacon Lardons and Chestnut, Pressed Dauphinoise Potato, Turkey Jus

Spinach and Ricotta Tortellini,
Chive Velouté, Parmesan Crisp (v)

Braised Beef Feather Blade,
Truffle Mash, Onion Soubise, Onion Chive Cream

Pan Seared Seabass
Potato Dauphine, Apple and Chorizo Vinaigrette

Winter Squash Risotto
Blue Cheese Crumb, Toasted Almond, Basil Oil, Pea shoots

Twice Baked Scottish
Cheddar Soufflé
Winter Leaf Salad, Cheese and Rosemary Straws

Christmas Pudding
Brandy Cream, Black Currant Sorbet

Lemon Posset
Winter Berries, Italian Meringue

Chocolate Fudge
Cheesecake
Salted Caramel Ice Cream, Toffee Sauce

Trio Sorbets

Terry's Chocolate
Orange Brulee
Scottish Shortbread





CHRISTMAS DAY IN THE HOHOHO GRILL

SATURDAY 25TH DECEMBER 2021
13.30 AND 15.30

£65 PER PERSON
AND INCLUDES A WELCOME DRINK
UNDER 12S – £15 / UNDER 5S EAT FREE

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CHRISTMAS DAY MENU

Winter Minestrone

Sourdough, Onion Truffle Butter (v)

Cullen Skink

Soda Bread, Lemon and Chive Butter

Cock a Leekie Terrine,

Fig Chutney, Pea Puree, Toasted Sourdough, Onion Truffle Butter

Roasted Butternut Tartlet

Dukkah Spiced Hummus, Crispy Kale, Harissa Sabayon

Haggis Truffles

Smoked Mash, Peppercorn Sauce

Beetroot Cured Salmon

Crème Fraiche, Pickled Winter Veg, Dill Oil

Roast Turkey Ballontine

Sauteed Sprouts with Bacon Lardons and Chestnut, Pressed Dauphinoise Potato, Turkey Jus

Spinach and Ricotta Tortellini,

Chive Velouté, Parmesan Crisp (v)

Braised Beef Feather Blade,

Truffle Mash, Onion Soubise, Onion Chive Cream

Pan Seared Seabass

Potato Dauphine, Apple and Chorizo Vinaigrette

Winter Squash Risotto

Blue Cheese Crumb, Toasted Almond, Basil Oil, Pea shoots

Twice Baked Scottish

Cheddar Soufflé

Winter Leaf Salad, Cheese and Rosemary straws

Venison Medallions

Cherry Jam, Dauphinoise, Bramble Jus, Braised Red Cabbage

Christmas Pudding

Brandy Cream, Black Currant Sorbet

Lemon Posset

Winter Berries, Italian Meringue

Chocolate Fudge

Cheesecake

Salted Caramel Ice Cream, Toffee Sauce

Trio Sorbets

Terry's Chocolate

Orange Brulee

Scottish Shortbread



FESTIVE SUNDAY ROAST IN THE HOHOHO GRILL

EVERY SUNDAY IN DECEMBER FROM 12NOON TO 5PM

£30 PER PERSON

AND INCLUDES A WELCOME DRINK UNDER 12S – £15 / UNDER 5S EAT FREE

STARTER

Chefs Soup of the Day
with Crusty Roll

SUNDAY MAIN COURSES

Choose from one of the following:

Roast Turkey Ballontine

Sautéed Sprouts with Bacon Lardons and Chestnut, pressed Dauphinoise Potato, Cauliflower Cheese, Turkey Jus, Yorkshire Pudding

Roast Topside Of Beef

Sautéed Sprouts with Bacon Lardons and Chestnut, pressed Dauphinoise Potato, Cauliflower Cheese, Mulled Wine Jus, Yorkshire Pudding

Butternut Squash and Lentil Wellington

Spiced Mixed Bean Cassoulet, Dauphinoise Potato, Cauliflower Cheese, Vegetarian Jus, Yorkshire Pudding

Roast Scottish Salmon

Sautéed Sprouts with Bacon Lardons and Dauphinoise Potato, Lemon Beurre Blanc



SUNDAY DESSERT

Slice of Christmas Yule Log



HOGMANAY

COME AND CELEBRATE THE NEW YEAR WITH US AT OUR HOGMANAY SPECTACULAR

ADULTS: £65 / UNDER 12S: £30

RED CARPET ARRIVAL / A WELCOME DRINK / 3 COURSE MEAL / ENTERTAINMENT UNTIL 1:00AM
WELCOME DRINKS FROM 18:30 / 3 COURSE MEAL SERVED AT 19:00 / ENTERTAINMENT UNTIL 1AM

Pea and Ham Hock Soup
Sourdough, Onion Truffle Butter (v)

Roasted Butternut Tartlet
*Dukkah Spiced Hummus, Crispy Kale,
Harissa Sabayon*

Fnnan Haddock Croquette
Garden Pea Velouté, Garden Herbs

Haggis Truffles
Smoked Mash, Peppercorn Sauce

Roast Sirloin
*Beef Cheek Pithivier, Parsnip Puree,
Dauphinoise Potato, Heritage Carrot,
Beef Jus*

Vegetarian Haggis And
Mushroom Wellington
*Braised Red Cabbage, Dauphinoise
Potato, Diane Sauce*

Pan Seared Seabass
*Potato Dauphine, Apple and Chorizo
Vinaigrette*

Winter Squash Risotto
*Blue Cheese Crumb, Toasted Almond,
Basil Oil, Pea shoots*

Lemon Posset
Winter Berries, Italian Meringue

Chocolate Fudge
Cheesecake
Salted Caramel Ice Cream, Toffee Sauce

Trio Sorbets

Terry's Chocolate
Orange Brulee
Scottish Shortbread

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**FOR DISCOUNTED
ACCOMMODATION
CALL US DIRECT
0141 427 3146**