Christmas at

LOKS

BAR & KITCHEN

BOOK YOUR TABLE

0141 632 5727

events@loksbarandkitchen.co.uk
Terms and Conditions
Places for any event can be held on a provisional basis for 14 days, thereafter a non-refundable £10 deposit would be required to secure your reservation.

For any event where a child’s space is being held a deposit of £5 is required or full payment if less than £5. Full pre-payment is required for all festive party nights, tribute nights, wine and dine, murder mystery or Hogmanay and is required no later than 14 days prior to the event to ensure your space. For certain events smaller parties that book shall be seated with other smaller parties. Festive party nights, Tributes and Hogmanay are only available to people aged 18+

When booking please make us aware of any dietary requirements so we can make every effort to ensure everyone is catered for correctly.
**TRIBUTE NIGHTS**

- **GEORGE MICHAEL & MICHAEL BUBLE**
  - Tribute Night
  - Saturday 24th November

- **MEN OF MOTOWN**
  - Motown Tribute Night
  - Friday 28th December

- **JUST JOHN & PAUL**
  - Beatles Tribute Night
  - Friday 4th January

- **All tribute nights**
  - 7pm for 7.30pm | DJ til 1am
  - Three course set menu
  - £27.50 per person

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- **Tribute Night Menu**

  - Carrot & Coriander Soup
    - with crusty bread roll

  - Roast Breast of Chicken
    - with white wine and creamed leek sauce, herb roast potatoes, honey roast carrots, cauliflower and sugar snaps

  - Dark Chocolate Delice
    - with salted caramel sauce and toasted hazelnuts

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- **Murder Mystery Menu**

  - Prawn Cocktail
    - classically served with brown bread, lemon and iceberg lettuce

  - Chicken à la King
    - this 60’s classic of chicken with a creamy sauce and strips of pepper

  - Tunnel of Fudge
    - a dark chocolate fudge cake with fudge and nut topping

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- **ROCK ‘N’ ROLL MURDER**

  - Murder Mystery Night
  - Thursday 20th December
  - 7.30pm for 8pm
  - Three course set menu
  - £32.50 per person

Come back with us to the early 60s to watch and listen as our rising star rehearses her songs. But jealousy, intrigue and deceit lie just below the surface. Where will it all end?!
- Let us take the stress out the Christmas party! -

Our events team is on hand to make planning your festive night out as stress-free as possible - all you have to worry about is picking out the party dress!

Each night is held in our fantastic **Newlandsfield Suite**, includes a three course meal and our DJ playing all your favourite floor-fillers.

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**FRIDAY**
- **Party Nights** -

30th November, 7th and 14th December
7.30pm for 8pm | DJ til 1am
Three course choice menu
£25 per person

**SATURDAY**
- **Party Nights** -

1st, 8th and 15th December
7pm for 7.30pm | DJ til 1am
Three course choice menu
£27.50 per person

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**Party Night Menu**

**Winter Vegetable & Lentil Soup**
with crusty bread roll

**Roast Breast of Chicken**
with creamy green peppercorn sauce, herb roast potatoes, honey roast carrots, cauliflower and sugar snaps

**Braised Brisket of Scotch Beef**
with rosemary & red wine reduction, herb roast potatoes, honey roast carrots, cauliflower and sugar snaps

**Roast Butternut Squash & Sage Gnocchi**
with a rocket and tomato salad

**Mango & Passionfruit Cheesecake**
with red berry coulis and Chantilly cream

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**80s SCHOOL DISCO**
- **Party Night** -

Friday 21st and Saturday 22nd December
7.30pm for 8pm | DJ til 1am
Hot roll buffet
£10 per person

**Prizes for the best 80s outfit!**
Host the Roast Menu

**Country Vegetable & Lentil Soup**
with fresh baked sourdough bread

**Chicken Liver Pâté**
with spiced pear chutney and Arran oatcakes

**Roast Turkey Crown, Boneless Leg and Mustard & Honey-Glazed Ham**
with roast potatoes, herb buttered new potatoes, thyme glazed carrots, braised red cabbage, pancetta Brussel sprouts, sugar snap peas, roast red wine gravy and Yorkshire puddings

**Mango & Passionfruit Cheesecake**
with whipped cream

**Sticky Toffee Pudding**
with caramel sauce and vanilla ice cream

**Tea & Coffee**
**Available from Monday 10th until Monday 24th December**

**Lunch** - £14.95 two course | £17.95 three course
**Dinner** - £17.95 two course | £21.95 three course

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**Starters**

- **Roast Parsnip Soup**
  with curried oil and parsnip crisps

- **Smoked Salmon & Cream Cheese Terrine**
  with dill crème fraîche

- **Chicken Liver Pâté**
  with spiced pear chutney and Arran oatcakes

- **Honey Roasted Winter Vegetables**
  with pumpkin, red onion, parsnip and Arran grain mustard vinaigrette

- **Breaded Brie**
  with spiced cranberry jam and seasonal leaves

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**Mains**

- **Roast Turkey with Sage & Onion Stuffing**
  wrapped in Parma ham, served with duck fat roast potatoes and red wine gravy

- **Roast Butternut Squash & Sage Gnocchi**
  with rocket and red onion salad

- **Braised Scotch Beef Brisket**
  with horseradish cream, and tomato & tarragon jus

- **Slow Cooked Loin of Pork**
  with apple & white truffle puree, sautéed new potatoes and red wine gravy

- **Oven Baked Salmon Fillet**
  with white wine poached mussels and chervil cream sauce

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**Desserts**

- **Dark Chocolate Delice**
  with salted caramel sauce and toasted hazelnuts

- **Sticky Toffee Pudding**
  with caramel sauce and vanilla ice cream

- **Gingerbread Cheesecake**
  with burnt orange syrup and pistachio praline

- **Selection of Ice Cream & Sorbet**
  choose from vanilla, strawberry or chocolate ice cream, mango or raspberry sorbet

- **Raspberry, Prosecco & White Chocolate Roulade**
  with raspberry coulis and passion fruit sorbet
A Little Magic to Really Get in the Christmas Mood!
Dine with us for lunch in our restaurant, then retire to our Newlandsfield Suite for mince pies and mulled wine while the children visit Santa in his grotto and receive a free gift!

**Sunday 9th and 16th December**

£19.95 (two course) or £22.95 (three course) per person
£5.95 children 1-5 years | £10 children 6-12 years

Oh yes it is! A plucky hero, a dastardly villain, panto dames... you don't need to spend a fortune to get your fill of panto family fun!

**Wednesday 19th December, 5.30pm**

£10 ADULT | £5 CHILD inc. kids eat half price voucher

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**Sunday 9th and 16th December**

£19.95 (two course) or £22.95 (three course) per person
£5.95 children 1-5 years | £10 children 6-12 years

- **BEAUTY & THE BEAST** -

- **SUNDAY LUNCH** - with Santa

- **STORYTIME** - with Mrs Claus

Our hugely popular storytime returns!

**Monday 24th December, readings at 1.30pm and 4pm**

£2.50 per person
Merry Christmas
from everyone at Loks Bar & Kitchen!
-x-
HOGMANAY PARTY

- Dance in the New Year! -

Bring your party to a party! Held in our fantastic **Newlandsfield Suite**, enjoy a fantastic three course choice menu prepared by our chefs before dancing in 2019 with all your favourite hits.

**Monday 31st December, Newlandsfield Suite**

**7pm for 7.30pm | DJ til 2am**

**Three course choice menu**

**£35 per person**

**Menu**

**Arrival Glass of Prosecco or Bottle of Beer**

**Smoked Salmon Cream Cheese Roulade**
with beetroot dressing and roast baby leeks

**Chicken Liver Pâté**
with spiced pear chutney and Scottish oatcakes

**Caramelised Onion & Brie Tartlet**
with balsamic reduction and rocket salad

**Grilled Fillet of Cod**
with lemon beurre blanc, croquette potato and baby vegetables

**Roast Supreme of Chicken**
with mushroom cream, croquette potato and baby vegetables

**Roast Chestnut, Spinach & Ricotta Gnocchi**

**Sticky Toffee Pudding**
with butterscotch sauce and vanilla ice cream

**Dark Chocolate Delice**
with salted caramel sauce and toasted hazelnuts

**Lemon Gel, Basil Cream & Italian Meringue**
Bring in 2019 with us in style at **Loks Bar & Kitchen**. We are serving up a delightful meal in the comfortable, relaxed environment of our candlelit restaurant, before the jazz music gives you and your guests a tune to tap the foot to while enjoying some drinks and conversation before the countdown to New Year.

**Monday 31st December, Loks Restaurant**
7.45pm for 8.15pm | Live Jazz 10pm til 1.30am
Four course choice menu
£60 per person | £85 per person inc. matched wines

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**Menu**

**Arrival Reception of Canapés and Prosecco**
- oatmeal crusted haggis bon bon, mozzarella & tapenade crostini,
- and pink peppercorn & lime prawn tartlet

**Chicken & Ham Hough Terrine**
- with pickled wild mushroom and tarragon mayonnaise

**Beetroot Cured Salmon**
- with horseradish cream and celeriac rémoulade

**Cream of Cauliflower Soup**
- with truffle oil

**Roast Garlic & Parsnip Soup**
- with sage lemon butter

**21-day aged 7oz Scotch Fillet**
- with roast shallot, pumpkin puree and port jus

**Roast Fillet of Halibut**
- with confit leeks and saffron & orange butter

**Blackberry Pannacotta**
- with blackberry compote

**Apple Tatin**
- with apple sorbet

**Tea, Coffee & Liqueur Chocolates**
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**LOKS**

**OPENING HOURS**

**SATURDAY 1ST - MONDAY 24TH DECEMBER**

10AM TIL MIDNIGHT | 1AM FRIDAYS & SATURDAYS

*last orders 9.30pm*

**CHRISTMAS DAY**

CLOSED

**BOXING DAY**

11AM TIL 8PM

*last orders 7pm*

**THURSDAY 27TH - MONDAY 31ST DECEMBER**

10AM TIL MIDNIGHT | 1AM FRIDAYS & SATURDAYS

*last orders 9.30pm*

**NEW YEAR’S DAY**

11AM TIL 8PM

*last orders 7pm*

**FROM WEDNESDAY 2ND JANUARY**

10AM TIL MIDNIGHT

*last orders 9.30pm*