

FESTIVE PARTIES menu

Just the ticket to give you that festive party feeling. Party to great tunes with our in house DJ. Delicious food with good company makes a perfect night

Starter

Lentil and vegetable soup with crusty bread
Smooth chicken terrine with tomato chutney and oatcakes
Fan of honeydew melon with winter fruits and mulled wine coulis

Main

Traditional roast turkey with seasonal trimmings and cranberry jus
Scottish roast sirloin of beef with port wine sauce
Hot smoked salmon and seasonal salad and potatoes
Oven baked brie and redcurrant tart with dressed leaves

Dessert

Steamed fruit pudding with brandy custard and cranberry dust
Glazed lemon tart with winter berries and fruit coulis
Cheese platter with oatcakes and house chutney

To Finish

Coffee with after dinner chocolate mints

Price £26.00 per person

Dates: Friday 9th December and Friday 16th December 2011

Finish: Midnight

Price £30.00 per person

Dates: Saturday 10th December and Saturday 17th December 2011

Finish: 1.00am

BOOZE & SNOOZE bedroom offer

When dining in the brasserie or as part of a party night event you can choose to stay overnight from £30.00 per person including breakfast, sharing a double or twin room. Single supplement £20.00

FESTIVE DRINKS party options

The perfect choice when you wish to entertain business clients or friends away from home or the office. Available in our lounge or private room facilities.

Options Available:

Bar top nibbles with a glass of house wine £4.95 per person

Bar top nibbles with a glass of house champagne £10.00 per person

Five Items finger buffet with a glass of house wine £12.50 per person

Book now on 01620 826513
info@maitlandfieldhouse.co.uk www.maitlandfieldhouse.co.uk

BRASSERIE GRILL festive menus

In addition to our brasserie lunch menu we are delighted to offer you our light lunch festive menu prepared with real emphasis on flavour and freshness ensuring the very best of local produce. Served from the first of December to the 24th December.

Brasserie Festive Lunch Menu

Fan of honeydew melon with winter fruits and mulled wine coulis
Lentil and vegetable soup with freshly baked bread

Traditional roast turkey with trimmings
Oven baked brie and redcurrant tart with dressed leaves

Steamed fruit pudding with brandy custard and cranberry dust
Citrus tart with fruit coulis

Lunch from: 12 noon until 14.00hrs

Price: 1 Course £6.95 per person

2 Course £9.95 per person

3 Course £12.50 per person

Upgrade to full size main £3.00

Tea and Snacks are available all day

Brasserie Festive Dinner Menu

Lentil and vegetable soup with crusty bread
Smooth chicken terrine with tomato chutney and oatcakes
Fan of honeydew melon with winter fruits and mulled wine coulis

Traditional roast turkey with seasonal trimmings and cranberry jus
Scottish roast sirloin of beef with port wine sauce
Hot smoked salmon and seasonal vegetables and potatoes
Oven baked brie and redcurrant tart with dressed leaves

Steamed fruit pudding with brandy custard and cranberry dust
Glazed lemon tart with winter berries and fruit coulis
Cheese platter with oatcakes and house chutney

Dinner: 18.00hrs until 21.00hrs

Price: 3 course dinner with coffee and mini mince pies £18.50

Full a la carte also available

PRIVATE DINING

If private dining is what you are looking for then we can arrange for one of the two private dining rooms to be available for office or company parties

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MURDER MYSTERY dinner menu

A group of actors will present a plot remaining in costume and character, mixing with you throughout the evening, giving you the opportunity to ask questions at the end of the meal. All will be revealed in the final act

Fan of honeydew melon with winter fruits and mulled wine coulis

Lentil and vegetable soup with freshly baked bread

Traditional roast turkey with seasonal trimmings
Oven baked brie and redcurrant tart with dressed leaves

Steamed fruit pudding with brandy custard and cranberry dusts

Freshly brewed coffee with mini mince pies

You guess who is the murderer ????

Date : 26th Nov and 2nd & 3rd Dec 2011 & 14th Jan 2012

Dinner: £35.00 per person including disco

Room: £30.00 per person sharing, incl. buffet breakfast

Times: doors open 19.00hrs

Dinner: 19.30hrs

Finish: 1am

BOOKING terms & conditions

To make your reservation contact the events department to check availability.. A deposit will be requested to guarantee your reservation.

Deposit Required

- Pre- Christmas discos or other party bookings £10.00 per person
- Christmas day lunch, Hogmanay £20.00 per adult, £10.00 per child.
- Brasserie meals party of 8 or more requires a £5.00 per person
- Room accommodation requires £20.00 per guest per night.
- Event final payments are to be made 14 days prior to the event date with Christmas and New Year breaks final payment being paid by the first day of December 2011
- All deposits are non refundable and are not to be used for any other product or service.
- No shows will be charged full price
- Alteration to the menu and wine list content may be required due to changes in supplier availability
- All prices are inclusive of vat at the prevailing rate
- Bookings are subject to availability and conditions apply

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CHRISTMAS DAY lunch menu

Starter

Crown of cantaloupe melon with winter berries and mango coulis
Confit of game and chicken terrine with chunky homemade coleslaw
Smoked salmon and prawn salad with caper, gherkin & lemon mayonnaise
Spicy lentil and vegetable soup with toasted seeds

Mains

Traditional turkey with trimmings, pan jus and roast potatoes
Carved sirloin of Scottish beef with roast potatoes and claret wine sauce
Parsley and lemon crusted salmon on creamed mash with vegetable broth
Roasted pumpkin and squash crumble with celeriac cream

Dessert

Steamed Christmas pudding, brandy & vanilla ice cream and cranberry dust
Glazed lemon curd tart with lemon ice cream and spun sugar
Cheese platter with plum and grape chutney and oatcakes

To Finish

Coffee with petit fours and handmade shortbread

Prices: £60.00 adult, £20.00 under 12's, £ 9.95 under 4's

Times: Bar opens 11.30 am on Sunday December 25th

Service: 12.00 noon until 15.00hrs

- Visit from Santa between 14.00hrs and 14.30hrs

CHRISTMAS 2 night break

This is an inexpensive programme for those wishing to celebrate quietly. A simple Christmas two night break with no formal entertainment, includes your dinner on Christmas eve, buffet breakfast and your Christmas day traditional lunch.

Date: 24th and 25th December 2011

Prices: £165.00 per person sharing

Supplement: For single or superior room £40.00

Additional nights: £60.00 per room with continental breakfast

NEW YEAR 3 night break

Bring in the New Year with this special three day package that includes bed and breakfast, dinner on the 30th December, Hogmanay ball with entertainment, traditional piper and supper on New Year's Day evening.

Dates: from the 30th December 2011, departing on 2nd January 2012

Prices: £295.00 per person sharing a twin or double room

Supp: £60.00 per person supplement for single or superior room

Seating: Captain's table at the ball

Additional nights: £ 40.00 per person including continental breakfast

Optional: New Year's day lunch £22.50 per person

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HOGMANAY Scottish dinner menu

Arrive at 19.00hrs on Saturday 31st December for a drinks reception before joining fellow guests in the great hall where the gala ball will begin. Once the fine food has settled you can enjoy a variety of dances including traditional Scottish dancing until 1.00am. Stovies will be available at midnight

Starter

Confit of game and chicken terrine, with toasted ciabatta
Citrus cured Scottish salmon, with onion and dill salsa
White onion and garlic soup with toasted seeds

Mains

Carved rib eye of local beef, dauphinoise potato and madeira wine jus
Oven roast salmon, creamed potato with shellfish bisque
Vegetarian crumble with rich tomato and onion sauce

Dessert

Glazed lemon curd tart with dusted fruits and caramel web
White and dark chocolate mousse with cappuccino sauce
Cheese platter, plum and grape chutney with oatcakes

To Finish

Coffee with petit fours and handmade shortbread

Prices: £60.00 per person

Table of 12: £690.00 – saving of £30

Seating: Captain's table

NEW YEAR'S DAY lunch menu

Starter

Lentil and vegetable soup with winter herb croutons
Tomato and buffalo mozzarella with sweet aged balsamic
Mixed melon with hedgerow fruit and port jus
Smooth chicken pate with tomato chutney

Mains

Roast Scottish prime beef with Yorkshire pudding
Roast leg of border lamb with rosemary jus
Supreme of chicken and haggis with whisky sauce
Musselburgh seafood pie topped with creamed potato
Grilled hot smoked salmon salad with lemon butter
Brie and red currant tart with winter leaves or vegetables

Dessert

Fruit crumble with vanilla pod sauce
Glazed lemon tart with winterberries
Local and Scottish cheeses with chutney and oatcakes

To finish

Coffee with homemade shortbread

Price adults: 3 courses and coffee £22.50

Children: Menu available under 12's £10.50

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MAITLANDFIELD HOUSE HOTEL - HADDINGTON -

Festive Celebrations 2011-2012



- Festive Party Nights
- Murder Mysteries
- Christmas Day Family Lunch
- Christmas 2 Day Break
- Hogmanay Ball
- New Year 3 Day Break
- New Year's Day Lunch
- Private Drinks Reception with Canapés
- Brasserie Grill Seasonal Dining
- Accommodation Offers
- Gift Vouchers

Hotel Gift Vouchers for Every Occasion



Book now on 01620 826513
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