



PHILIPBURN

COUNTRY HOUSE HOTEL & RESTAURANT

FESTIVE SEASON
2009



Festive Season at the Philipburn

Welcome to Christmas and Hogmanay at the Philipburn.

We have a range of festive celebrations for you, your friends and family to enjoy at the Philipburn.

Allow yourself time out during what can be a busy and hectic period and treat yourself to a festive fayre lunch or dinner served from 4th December to 24th December. Enjoy a 2 or 3 course festive meal with menus devised by our Chef Angus McIntosh using the very best of local and seasonal produce. We are proud to inform you that all our dishes are homemade.

Our Party Nights combine excellent food with dancing and Karaoke. Sit down to a 3 course meal and coffee and then dance the night away with the OK Karaoke and Disco. Choose from Friday 11th or 18th December or Saturday 12th or 19th December. The party starts at 7.00pm and finishes at midnight. Don't forget to book your taxi to get you safely home or why not stay the night and enjoy a full Scottish breakfast in the morning – special rates apply, see enclosed details.

Come to our house for Christmas lunch and spend quality time with family and friends. A festive 4 course lunch with coffee will be served from 12.00 noon until 2.00pm. Chef Angus and his team have prepared seasonal dishes with a choice for everyone and best of all we'll do all the washing up afterwards while you sit and relax with coffee in the lounge.

*H*ogmanay at the Philipburn is a truly special occasion. Old Year's Night begins with a glass of Bucks Fizz and a selection of canapés on arrival. The evening continues with a gourmet 5 course dinner and coffee. A Live band introduces the entertainment and dancing for the evening, which will see some traditional Scottish dancing along with a waltz or two and of course modern disco dancing. Make sure your glasses are filled for the arrival of the Piper to ring in the Bells and a fabulous start to 2010. Music and dancing continues until 1.00am and the evening closes with all good wishes for a healthy and prosperous New Year!



To make a booking
Please call **01750 20747**

Festive Fayre

~ Starter ~

Chicken and Wild Mushroom Pate set on Crispy Oatcakes
partnered with Red Onion Marmalade and Basil Herb Dressing

~Or~

(V) Fantail of Seasonal Melon

complemented with Fresh Fruit Compote in Stem Ginger and Fruit Sorbet

~Or~

(V) Warm Goats Cheese and Sun Dried Tomato Tart

on a Balsamico Continental Leaf Salad

~Or~

(V) Tomato and Basil Soup

with Crispy Croutons

~ Main Course ~

Traditional Roast Turkey with Sultana and Sage Stuffing
with Chipolata and Bacon Roll, Cranberry Sauce and Roast Jus

~Or~

Scottish Salmon Steak with Spinach Mousse

set on Rocket Leaf Salad and a Coriander Lemon Cream Sauce

~Or~

Roast Topside of Scottish Beef

served with a Madeira Wine Sauce with Mushrooms and Tomatoes

~Or~

(V) Forest Mushroom and Courgette Stroganoff

with Basmati Rice

~ Desserts ~

Traditional Christmas Pudding

with Brandy Sauce

~Or~

Raspberry Syllabub

with Wild Berries

~Or~

Chocolate and Berry Torte

with Seasonal Fruits and Coulis

~Or~

Selection of Scottish Cheese and Biscuits

~ Coffee ~

Freshly Ground Coffee and Mints

2 Courses -£18.95 per person

3 Courses -£24.50 per person

To make a booking
Please call **01750 20747**

Christmas Disco Party Nights

~ Starter ~

Chicken and Wild Mushroom Pate set on Crispy Oatcakes
partnered with Red Onion Marmalade and Basil Herb Dressing

~Or~

(V) Fantail of Seasonal Melon

complemented with Fresh Fruit Compote in Stem Ginger and Fruit Sorbet

~Or~

(V) Warm Goats Cheese and Sun Dried Tomato Tart

on a Balsamico Continental Leaf Salad

~Or~

(V) Tomato and Basil Soup

with Crispy Croutons

~ Main Course ~

Traditional Roast Turkey with Sultana and Sage Stuffing
with Chipolata and Bacon Roll, Cranberry Sauce and Roast Jus

~Or~

Scottish Salmon Steak with Spinach Mousse

set on Rocket Leaf Salad and a Coriander Lemon Cream Sauce

~Or~

Roast Topside of Scottish Beef

served with a Madeira Wine Sauce with Mushrooms and Tomatoes

~Or~

(V) Forest Mushroom and Courgette Stroganoff

with Basmati Rice

~ Desserts ~

Traditional Christmas Pudding

with Brandy Sauce

~Or~

Raspberry Syllabub

with Wild Berries

~Or~

Chocolate and Berry Torte

with Seasonal Fruits and Coulis

~Or~

Selection of Scottish Cheese and Biscuits

~ Coffee ~

Freshly Ground Coffee and Mints

£29.95 per person
includes Disco and Karaoke
7pm to 12 midnight

To make a booking
Please call **01750 20747**

Christmas Disco Party Nights

Accommodation Rates

Friday 11th or 18th December
Saturday 12th or 19th December

Guests attending the Festive Party Nights can enjoy a
Special Bed and Breakfast rate

£55.00 per room per night for single room

Or

£30.00 per person per night
based on 2 persons sharing a double or twin room

Inclusive of full Scottish breakfast

*A deposit of £40.00 per room is required at the time of booking with the balance payable on departure. Please note
all deposits are non refundable in the event of cancellation.*



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Christmas Day Lunch

~ Starter ~

Oak Smoked Salmon

drizzled over Gherkin Chutney with a Lemon and Dill Yoghurt Sauce

~Or~

(V) Warm Potted Mushrooms with Roast Peppers

in a Creamy Basil Sauce with Garlic Served in a Brioche Bun

~Or~

(V) Fantail of Seasonal Melon

with a Pear and Cinnamon Compote, Port Wine Coulis and Natural Yoghurt

~ Intermediate ~

Consomme with Chopped Chicken and Plum Tomatoes

~Or~

(V) Champagne Sorbet with Raspberry Syrup

~ Main Course ~

Pan Fried Halibut

with braised Fennel and Button Mushrooms in a Beurre Blanc Sauce

~Or~

Roast Turkey Breast with Sultana and Sage Stuffing

with Chipolata and Bacon Roll, Cranberry Sauce and Roast Jus

~Or~

Pheasant Supreme centred with Apricot Chutney

wrapped in Smoked Bacon with a Light Green Peppercorn and Brandy Cream Sauce

~Or~

(V) Quorn Fillet, Roast Vegetable and Wild Mushroom Wellington

served with Sun Dried Tomato Coulis

~ Dessert ~

Traditional Christmas Pudding

with Brandy Sauce

~Or~

Fresh Fruit Pavlova

served with a Duo of Wild Berry Coulis

~Or~

Rhubarb and Ginger Crème Brulee

served with Shortbread

~Or~

A Selection of Scottish Cheese and Biscuits

~ Coffee ~

Freshly Ground Coffee and Mints

£58.00 per person

Children under 12 years £40.00, 12 yrs & over charged at adult price

To make a booking
Please call **01750 20747**

Hogmanay Gourmet Dinner

~ Appetiser ~

A Selection of Canapés

~ Starter ~

Salmon Gravlax

on Beetroot and Orange Chutney drizzled with a Light Mustard Sauce

~Or~

(V) Four Cheese and Roast Pepper Terrine

on Sun Dried Tomato Crouton and Waldorf Salad

~ Intermediate ~

Parma Ham Coronet

with Fig Compote set on Baby Leaves

~Or~

(V) Curried Parsnip and Apple Soup

with Banana Chips

~ Main Course ~

Medallion of Beef layered with Duxelle

encased in Puff Pastry surrounded with Madeira Wine Sauce with Shallots

~Or~

Pan Fried Barbary Duck Supreme

with Black Cherries and Kirsch, resting on a bed of Savoury Couscous

~ Dessert ~

Raspberry Cranachan

with a Cinnamon Pastry Sail and a Whisky Syrup

~Or~

Lemon Torte

served with Fresh Fruit and Lemon and Cream Coulis

~ Cheese ~

A Selection of Scottish Cheese and Biscuits

~ Coffee ~

Freshly Ground Coffee and Mints

£75.00 per person
including Live Band and Traditional Piper

To make a booking
Please call **01750 20747**

Festive Accommodation Rates

(All rates are per room per night)

		Standard		Superior		Luxury	
		BB	DBB	BB	DBB	BB	DBB
	£	£	£	£	£	£	
24 th December	Double	125	195	135	205	175	295
	Single	115	140	125	150	135	165
25 th December	Double	125	241	135	251	175	291
	Single	115	173	125	183	135	193
26 th December	Double	125	195	135	205	175	295
	Single	115	140	125	150	135	165
27 th December	Double	125	180	135	190	175	225
	Single	115	140	125	150	135	165
28 th December	Double	125	180	135	190	175	225
	Single	115	140	125	150	135	165
29 th December	Double	125	180	135	190	175	225
	Single	115	140	125	150	135	165
30 th December	Double	125	180	135	190	175	225
	Single	115	140	125	150	135	165
31 st December	Double	125	280	135	290	175	330
	Single	115	190	125	200	135	210
1 st January - 4 th January	Double	125	180	135	190	175	225
	Single	115	140	125	150	135	165

Festive Deal

Stay 2 nights for Dinner, Bed and Breakfast and get your 3rd night for only
£80.00 per room Dinner, Bed and Breakfast.

Upgrade to a luxury room from £15.00 per person, subject to availability

Should your 3 night booking include 25th December or 31st December these would be at
full price with the offer night applying to one of the other 2 dates.
(Offer applies from 24th December to 4th January 2010 inclusive)

*A deposit of £40.00 per room is required at the time of booking with the balance payable on departure. Please note
all deposits are non refundable in the event of cancellation.*

**To make a booking
Please call 01750 20747**

Booking Form

Name:

Address:

.....

.....

Tel No:

No in Party:

Deposit £.....
(Non refundable)

- Festive Fayre available from 1st December – 23 December
between 12.00 – 14.00 and 18.30 – 21.00

Date:

Time:

- Christmas Disco Party Nights available Friday 11th and 18th December
Saturday 12th and 19th December

Arrive 19.00 for meal at 19.30

Date:

- Christmas Day (please circle preferred time)
12.00 12.30 13.00 13.30 14.00

- Hogmanay Arrive 19.00 for meal at 19.30

Return to: Philipburn Country House Hotel
Linglie Road, Selkirk TD7 5LS

To make a booking
Please call **01750 20747**

Booking Conditions

Festive Fayre

To secure your reservation a deposit of £10.00 per person is required within 14 days of making your booking.

Bookings of 8 people or more will require a pre-order.

Not available on a Christmas Party Night

Disco Party Nights

To secure your reservation a deposit of £20.00 per person is required within 14 days of making your booking.

Pre-orders will be required.

The remainder of the balance is to be paid 7 days in advance of the date for the party night booking along with your pre-order form.

Disco party nights will finish at 12 midnight.

Christmas Day

For Christmas Day bookings a deposit of £40.00 per person is required.

Hogmanay

For Hogmanay bookings a deposit of £45.00 per person is required.

General

All prices are inclusive of VAT at current rate.

Provisional bookings will be released without notification if confirmation and deposit is not received within 14 days of the booking.

All deposits are non refundable.

In the event that the client reduces or cancels any or part of their booking, pre payment shall not be refundable.

The Philipburn Country House Hotel reserves the right to alter, change or amend the content, menu or price within the brochure should circumstances so demand.

The Philipburn Country House Hotel will not be responsible for any loss, damage or injury arising from circumstances beyond its control.

To make a booking
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