



CHRISTMAS 2023

EVENT SCHEDULE

LOOKING FOR EXCLUSIVITY?

WITH PRIVATE PARTY OPTIONS FOR 12 - 65 PEOPLE, ENQUIRE AT:
EVENTS@LAIRDSHOUSE.COM



NOVEMBER

SATURDAY 18TH

'Art-a-Noon Tea'

With a special festive twist, local artist, Kim Symington, guides you in the art of glass painting. Perfect to keep or give as a gift – you decide.

£45 incl. tuition, materials and Afternoon Tea.

FRIDAY 24TH

Lairds Live and Lights Switch On

Join us for food, drinks and some festively fantastic live music- guaranteed to kick start Christmas – as we unveil our famously festive decor.

Free event. 6.00pm onwards

SATURDAY 25TH

Christmas Food and Craft Fair

Join us to browse a range of local artisan food and craft producers as our Christmas fair returns for another year.

Festive bar and food service throughout the day and evening.

Free event. 11am – 3pm



DECEMBER

FRIDAY 1ST and FRIDAY 8TH

Christmas 'Lairds Live'

Join us in our fabulously festive Arts Parlour restaurant for our 3 course Festive Fayre menu then rock into Christmas with one of our **Lairds Live Legends**.

Dinner bookings taken from 6pm until 8pm with live music from 9pm. £35pp

SATURDAY 2ND and 9TH

The Art of Christmas Cocktails

Learn the art of Christmas Cocktail making with our very own master mixologist, Dave, seated in the comfort of the Atrium bar. Followed by 2 courses from our Festive Fayre menu in or Arts Parlour restaurant. Sessions running from 12pm - 6pm, for both individual and private parties. £50 per person including cocktail tasting and recipe cards to take home.

SATURDAY 2ND, 9TH, 16TH, FRIDAY 23RD

Christmas 'Dine and Disco'

Book for our fabulously festive Christmas Fayre menu in our Arts Parlour Restaurant and you will have an option to remain for a disco of dancefloor classics and Christmas belters from 9pm.

£30pp with complimentary disco.

FRIDAY 15TH

Classical Christmas by Candlelight

Classical Violinist, Charlotte Kennedy, will be playing live throughout this truly special evening beginning with a Champagne and canape reception followed by a 5 course festive menu, all against the candlelit back drop of our beautiful Arts Parlour restaurant.

Arrival from 7pm. £69 incl. Champagne and canape reception, 5 course menu and live violin performance throughout the evening.

SATURDAY 16TH

'Art-a-Noon Feast'

Another chance to join local artist, Kim Symington, as she guides you in the art of festive glass painting. Perfect to keep or give as a gift - you decide.

Sessions at 12pm and 2pm. £49 incl. tuition, materials and 2 courses from our Festive Fayre menu.



FESTIVE FAYRE MENU

****Included with festive events where indicated, and can be booked during restaurant opening times throughout December****

STARTERS

Spicy Parsnip Soup with warm Artisan Bread & Butter (vg,gf*)

Seafood Hor d'oeuvres (gf*)

Chicken Liver Parfait, Cranberry Jam, Toasted Croutes (gf*)

Peppered Smoked Mackerel, Pickled Cucumber Concasse,
Horseradish & Dill Potato Salad (gf)

MAINS

Roasted Northumbrian Turkey, Sausage Meat stuffing, Goose-fat Roasties,
Pigs in Blankets, Roasted Carrots, Turkey Gravy

Spiced Cod Loin, Carrot Puree, Buttery Potato Fondant,
Creamy Braised Leeks (gf)

Northumbrian 6oz Rump, Horseradish Mash, Braised Cabbage,
Roasted Onion Jus (gf)

Wild Mushroom Wellington, Braised Bean Cassoulet & Roasties (vg, gf)

DESSERTS

Traditional Christmas Pudding, Brandy Cream, Roasted Orange Segments

Baileys & Belgian Chocolate Ganache, Orange Chantilly, & White
Chocolate Crumb (gf)

Lemon Meringue Posset with Mixed Berry Compote (gf)

Traditional Cheeseboard (gf*)

3 Courses - £30

For bookings, email reservations@lairdshouse.com or visit
www.lairdshouse.com. Payment required on booking for all events.

WHY NOT EXTEND YOUR CELEBRATION AND STAY IN ONE
OF OUR BEAUTIFUL BEDROOMS?

**RECEIVE A 25% DISCOUNT ON BED AND BREAKFAST RATES WHEN BOOKED IN
CONJUNCTION WITH ANY EVENTS PACKAGE.**