

Festive Party Nights in December

Friday 7th Dec
Kris MacKenzie as Rita Riot
*If you're easily offended then
this is not the show for you!*

Saturday 8th Dec
Kris MacKenzie
*- back by popular demand
with his 80's rewind show*

Friday 14th Dec
Ho Ro Ceilidh Band

Saturday 15th Dec
Kris MacKenzie as Rita Riot

£31.95
Dinner sittings
commence
at 7pm for
7.30pm sharp

Mad Friday Lunch

If you're finding it difficult to
choose a night when your
colleagues are available... then
why not book a
'Mad Friday' lunch
Friday 21st Dec 12 noon-3pm



*Leave the car and stay
the night!*

Special accommodation rates
£30.00pppn sharing twin/double
£50.00 single
**including Full Scottish
Breakfast**

Available for guests attending any
of the above Christmas Functions

Festive Wines 2018

When making your booking, why not pre-order
your wine in advance

Here is a small sample of our wine list

White Wines

Nello, Pinot Grigio £18.95
Boundony Hut, Sauvignon Blanc £25.50

Red Wine

Las Condes, Merlot £18.95
La Poderosa, Malbec £20.45

Sparkling Wine/Champagne

Barocco, Prosecco £25.00
Poilvert Jacques, Champagne £36.00

All prices are per bottle inclusive of VAT at prevailing rate
Standard bottle size 75cl. Please Drink Responsibly

Bistro Opening Hours

24th Dec - Closed from 2pm
25th & 26th Dec - Closed all day
27th Dec - Re-opens from 5pm-9pm
28th Dec - 12 noon-2pm, 5pm-9pm
29th Dec - 12 noon-2pm, 5pm-9pm
30th Dec - Closed from 2pm
31st Dec & 1st Jan - Closed all day
2nd Jan - Re-opens 12 noon-2pm, 5pm-9pm

Book early to avoid disappointment:
alexandramanager@strathmorehotels.com

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Inverness-shire · PH33 6AZ

Tel: 01397 702 241

www.strathmorehotels.com

STRATHMORE
— HOTELS —
The Alexandra



*Festive
Celebrations
2018*



Festive Fayre Menu

Available from 3rd - 23rd December Inclusive
12 noon-2pm & 5pm-9pm (24th until 2pm)

STARTERS

Chef's Freshly Prepared Soup of the Day

Served with a Fresh Bread Roll & Creamery Butter

Smooth Brussels Pate^{1,3,5}

Presented with Salad, Oatcakes & Plum-Apple Chutney

North Atlantic Prawn Cocktail^{3,4}

Accompanied with Crisp Salad Leaves & Marie Rose Sauce

Refreshing Melon & Strawberry Cocktail (v)

Lazing in Mint Infused Fruit Juices

MAINS

Roast Sirloin of Scottish Beef^{1,3,5}

Accompanied with a Rich Red Wine Gravy & Yorkshire Pudding

Traditional Roast Turkey^{1,3,5}

Presented with all Seasonal Trimmings & Natural Gravy

Grilled Fillet of Sea Bass^{4,7}

Drizzled with a Pesto Dressing

Roast Mediterranean Vegetable & Halloumi Skewers⁵(v)

Accompanied with Jasmine Rice & Tomato Salsa

Chef's Selection of Freshly Prepared Vegetables & Potatoes

DESSERTS

Traditional Christmas Pudding^{1,3,5}

Smothered with Brandy Sauce

Vanilla & Raspberry Cheesecake^{1,3,5}

Accompanied with a Raspberry Coulis

Ice Cream Sundae^{1,3,5}

Trio of Dairy Ices, Crushed Meringue & Marshmallows

Sticky Toffee Pudding^{1,3,5}

Presented with Lashings of Toffee Sauce

£17.50 – 2 COURSES

£22.95 – 3 COURSES

Gluten Free alternatives available - please ask your server

Allergen Advice - Contains
1 Gluten 2 Crustaceans 3 Egg 4 Fish 5 Milk 6 Mustard 7 Nuts
8 Soya 9 Sesame 10 Celery 11 Sulphites

Festive Party Nights

Whether it be Family, Friends or a Works night out, our Party Nights are the best value in the area. Please book as early as possible to avoid disappointment. All the fun of the season with welcome glass of bubbly, crackers & streamers.

Dinner Sitings Commence at 7.00pm for 7.30pm sharp
Entertainment until 12am - Bar closes at 12am

STARTERS

Chef's Roast Parsnip & Potato Soup Garnished with Leek (v)

Served with a Fresh Bread Roll & Creamery Butter

Chicken Liver Pate^{1,3,5}

Presented with Salad, Oatcakes & Redcurrant Jelly

Smoked Fillet of Trout^{3,4}

Accompanied with Lemon Salad & Tartare Sauce

Refreshing Prosecco Cocktail (v)

Garnished with Fresh Strawberries

MAINS

Roast Sirloin of Scottish Beef^{1,3,5}

Accompanied with a Rich Red Wine Gravy & Yorkshire Pudding

Traditional Roast Turkey^{1,3,5}

Presented with all Seasonal Trimmings & Natural Gravy

Oven Baked Fillet of Salmon^{3,4}

Drizzled with a Lemon & Dill Hollandaise Sauce

Roast Mediterranean Vegetable & Halloumi Skewers⁵(v)

Accompanied with Jasmine Rice & Tomato Salsa

Chef's Selection of Freshly Prepared Vegetables & Potatoes

DESSERTS

Traditional Christmas Pudding^{1,3,5}

Smothered with Brandy Sauce

Baileys & Chocolate Cheesecake^{1,3,5}

Garnished with Physalis

Warm Apple Flan^{1,3,5}

Accompanied with a warm Crème Anglaise

Quality Coffee with Freshly Brewed Tea

with after Dinner Mints

£31.95 per person

Gluten Free alternatives available - please ask your server

Children Under 16 years of age are not permitted to these events. Number of tables allocated to large groups is the decision of the management. Minimum table size for party nights is 4 persons.

Reservation Form & Conditions

PLEASE READ CAREFULLY

In the first instance, please call reception on 01397 702241 to make a provisional booking. PROVISIONAL BOOKINGS WILL BE RELEASED IF NO DEPOSIT IS PAID.

On receipt of this completed form, along with the appropriate deposit, the hotel will issue a confirmation letter - only then is your booking guaranteed.

PARTY NIGHT BOOKINGS REQUIRE A £10 PER PERSON DEPOSIT TO CONFIRM. ALL DEPOSITS ARE NON-REFUNDABLE.

Name of Organiser

Company/Organisation

Address

Postcode

Telephone Number

E-mail address

Event

Date of Event

Numbers

Deposit Amount

Payment may be made by Cash or Cheque (payable to "Strathmore Hotels Ltd"). Payment may also be made by Credit or Debit Card or by BACS transfer. For security reasons please contact the reception on 01397 702241 or in person at hotel reception.

- The final balance of payment is due 14 days prior to your event.
- All payments must be made by the organiser.
- Cancellations: If more than 3 days prior to event - refund with bar tab on the night - MINUS THE NON-REFUNDABLE DEPOSIT. Less than 3 days prior to event - no refund.
- We try to ensure that everyone is seated on time and ask that your party arrive at least 15 minutes prior to your allocated time for dinner. This time will be negotiated with hotel on full payment of your event.
- No deposit is required for any accommodation that may be booked with your party night, however, a credit/debit card must be given to secure the room. In the event of a non-arrival, the full amount will be charged to the credit/debit card.
- Any timings for events in the brochure are subject to local Licensing Board approval, and can be changed at any time without notice.
- In the interests of safety and licensing, hotel management operate a zero tolerance policy on disorder on all Festive Party Nights - they have the right to refuse admission and their decision is final.
- The Alexandra Hotel operates a strict proof of age policy in all bars and the bar staff reserve the right to refuse service at any time to any person without reason.
- The Alexandra Hotel reserve the right to amend any menu or event in this brochure.
- Table size and total number of tables allocated to groups, will be the decision of the hotel management and is final.

On behalf of the above party/organisation, I accept the conditions stated above:

Signed

Date