



The House of Darrach, Gartocharn Village



The 'Cawley Retail Experience' offers market fresh foods, ladies fashions, gifts for every occasion, homeware, kitchenware & gardening ideas.

Our stunning Coffee Shop and Restaurants are truly a fabulous shopping & dining experience not to be missed!

You can find us at...



The House of Darrach
Gartocharn Village
Loch Lomond G83 8RX
Tel: 01389 830 448
Fax: 01389 830 491



Duck Bay
Loch Lomond,
Scotland G83 8QZ
Tel: 01389 751234
Fax: 01389 758113



The Hungry Monk
Largs Road
Lochwinnoch PA12 4JF
Tel: 01505 843848
Fax: 01505 843847

Visit us online at www.cawleyhotels.com

Hogmanay

Due to popular demand, and for all you late night party goers we will be serving our lunch and supper menus as normal to get your celebrations off to the best possible start!

The Wheelhouse

closes at 11.30pm

PLEASE NOTE:

WE ARE CLOSED ON CHRISTMAS DAY

CONDITIONS OF BOOKING

(Please read carefully)

Please note that reservations are accepted subject to availability of tables. A deposit of **£10.00 per person** is required.

These deposits are **NON-REFUNDABLE & NON-TRANSFERABLE** in any circumstance.

The balance of payment per person, that is to say the full cost of either Festive Lunch and Festive Dinner must be paid by **30th November**.

In the event of the full amount not being paid by that date your booking will be considered cancelled and all deposits paid forfeited. All deposits and prepaid balances are **NON-REFUNDABLE & NON-TRANSFERABLE**.

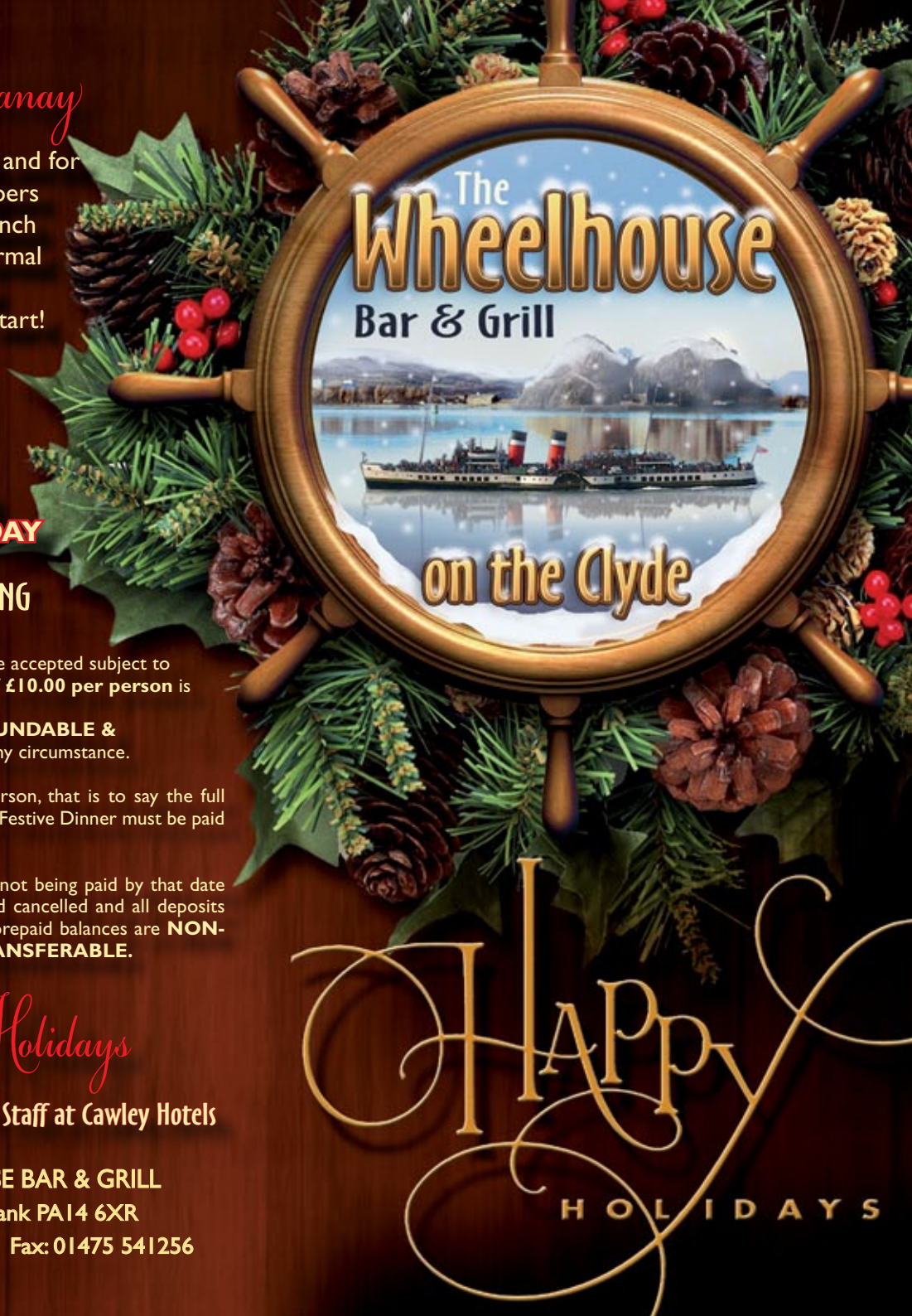
Happy Holidays

from all the Management & Staff at Cawley Hotels

THE WHEELHOUSE BAR & GRILL

Main Road, Langbank PA14 6XR

Tel: 01475 541254 Fax: 01475 541256





The Wheelhouse
Bar & Grill
on the Clyde

Your booking form should be addressed to
The Wheelhouse Bar & Grill,
Main Road,
Langbank PA14 6XR

TEL: 01475 541254
FAX: 01475 541256

NAME:

TEL:

ADDRESS:

COMPANY/FIRM NAME:

Please reserve a table for my party for your

Festive Lunch **Festive Dinner**

on **DAY:** **TIME:**

DATE:

TOTAL NO. IN PARTY:

I have read and accept the **Conditions of Booking** and I understand that the full amount for our booking is payable **not later than 30th November**

I enclose my non-refundable, non-transferable deposit of **£** :

SIGNATURE:

ALL DEPOSITS & PRE-PAID BALANCES ARE NON-REFUNDABLE & NONTRANSFERABLE

Festive Lunch

Festive Soup of the Day - ask for today's choice

Cock-a-Leekie Soup

Succulent King Prawn and Apple Salad
with a Cocktail Sauce

Fantail of Seasonal Melon
served with fresh Berries and a Fruit Coulis

Deep Fried Mushrooms
served with two rich tasty Dips

Gateau of Haggis 'n' Champit Tatties
presented with a Glengoyne Whisky Gravy

Succulent Festive Turkey
with Sage and Onion Stuffing and all the Trimmings

Aberdeen Angus Roast Rib of Beef
in our delicious Gravy with Yorkshire Pudding

Vegetable Strudel
Roasted Root Vegetables in a Provencale Sauce encased in a golden Filo Pastry

Chicken Veronique
Supreme of Chicken poached in a Shallot and White Wine Cream Sauce, finished with White Muscat Grapes

Beer Battered Haddock
served with Tartare Sauce and a Wedge of Lemon

...Chef's Selection of Seasonal Vegetables & Potatoes

Traditional Christmas Pudding
with Custard Sauce

Assorted Dairy Ice Creams

Fresh Fruit Salad
served with Ice Cream or Fresh Dairy Cream

Homemade Sticky Toffee Pudding
with a Sauce Anglaise

£17.95
per person

FESTIVE LUNCHES
are available from the beginning of December

Festive Dinner

Festive Soup of the Day - ask for today's choice

Cock-a-Leekie Soup

Succulent King Prawn and Apple Salad
with a Cocktail Sauce

Fantail of Seasonal Melon
served with fresh Berries and a Fruit Coulis

Deep Fried Mushrooms
served with two rich tasty Dips

Gateau of Haggis 'n' Champit Tatties
presented with a Glengoyne Whisky Gravy

Succulent Festive Turkey
with Sage and Onion Stuffing and all the Trimmings

Aberdeen Angus Roast Rib of Beef
in our delicious Gravy with Yorkshire Pudding

Vegetable Strudel
Roasted Root Vegetables in a Provencale Sauce encased in a golden Filo Pastry

Chicken Veronique
Supreme of Chicken poached in a Shallot and White Wine Cream Sauce, finished with White Muscat Grapes

Oven Roasted Fillet of Salmon
with a Lemon and Dill Sauce

...Chef's Selection of Seasonal Vegetables & Potatoes

Traditional Christmas Pudding
with Custard Sauce

Assorted Dairy Ice Creams

Fresh Fruit Salad
served with Ice Cream or Fresh Dairy Cream

Homemade Sticky Toffee Pudding
with a Sauce Anglaise

£24.95
per person

FESTIVE DINNERS
are available from the beginning of December

