



Christmas

2026



Coterie



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IT'S THE MOST WONDERFUL TIME OF THE YEAR...

Perfect for your festive celebrations with friends, family and work colleagues, our special three course festive menu is filled with all the Christmas classics & seasonal favourites.

Our stylish restaurant, Coterie will be decked out with Christmas sparkle and can accommodate small and large groups up to 100.

Exclusive use of Coterie available on certain dates.

Festive Dining

SPECIAL FESTIVE THREE COURSE MENU - £40PP

Starters

Liver Parfait

Fig Chutney, Toasted
Chestnut, Oatcakes

Beetroot Cured Salmon

Beetroot Ketchup, Fennel Salad,
Horseradish Cream

Scotch Broth Soup

Warm Bread & Butter (VO)

Goat's Cheese Tart

Cranberry Cheese Sauce, Walnut &
Watercress Salad (V) (N)

Main Courses

Traditional Roast Turkey

Chipolatas, Roast Potatoes, Skirlie,
Yorkshire Pudding, Sprouts, Honey
Roast Vegetables, Turkey Gravy

Braised Beef Cheek

Bordelaise Sauce, Pommes Puree,
Roast Shallot, Tenderstem Broccoli

Vegetable Wellington

Roast Potatoes, Skirlie, Yorkshire
Pudding, Sprouts, Honey Roast
Vegetables, Gravy (V)

Baked Cod

Brown Shrimps, Crushed Potatoes,
Lemon, Caper, Parsley, Kale,
Beurre Noisette Sauce

Dessert

Christmas Pudding

Brandy Custard, Christmas Pudding Ice
Cream

Chocolate Delice

Cherry Sorbet, Amaretto, Cherry
Gel

Apple Pie

Cinnamon Ice Cream, Calvados
Sauce

Selection of Cheeses (£4 Supp)

Scottish Cheese Trio, Chutney, Sourdough
Crackers

DIETARY REQUIREMENTS CAN BE CATERED TO.
MENU MUST BE PRE-BOOKED AND PRE-ORDERED IN ADVANCE.
MENU SUBJECT TO CHANGE



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Festive Menu T&CS

SITTING TIMES

We have three sitting times on Thursdays, Fridays & Saturdays during December: 12 noon, 3.30pm & 7.00pm

These table bookings are available for a three hour period. Time constraints will still apply even if your party arrive late for your sitting. Exceptions to the above sitting times may be possible on quieter days. Please note large groups may be split on multiple tables.

DEPOSITS

Bookings will be treated as provisional until a non-refundable deposit of £10 per person is received. For bookings of more than 10 people, we require the remainder of the balance to be paid by Monday 9th November 2026. We will send a secure payment link for the deposit and balance or can provide BACS details. Cash can also be accepted.

PRE-ORDERS

Festive menu is available by pre-order only.

Pre orders are required to be emailed to-
info@ferryhillhousehotel.co.uk by Monday 9th November.

For large bookings, wine & drinks available to be pre-ordered in advance.