

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, Festive Dinner or Festive Parties 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.**

COATS & CLOAKROOM FACILITIES

Duck Bay does not provide a cloakroom. We would ask where possible that coats are left in your vehicle.

THE MANAGEMENT RESERVE THE RIGHT TO REFUSE ENTRY

PLEASE NOTE

WE ARE CLOSED ON CHRISTMAS DAY

HOGMANAY

Duck Bay will be serving our Day Time Menu from 12noon until 6.00pm and our Night Time Menu from 6.00pm onwards.

Last Orders 10.00pm • Closing Time is 11.30pm

Duck Bay is open as usual from 10.00am on the 1st of January onwards.

Happy holidays

from all

the Management and Staff at Cawley Hotels

www.cawleyhotels.com



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



The Wheelhouse Bar & Grill
Main Road
Langbank PA14 6XR
Tel: 01475 541254
Fax: 01475 541256

Visit us online at www.cawleyhotels.com

The House of Darrach

Christmas Tasting Events

Thursday 24th November & Thursday 1st December
from 3.00pm until 6.00pm

You are invited to sample a delicious range of chocolates, chutneys, savouries and other Christmas goodies.

During the afternoon there will be fashion previews throughout the store showcasing all those party must haves!

Ticket £10.95

includes Afternoon Tea

(ticket price includes a donation to St. Margaret's Hospice)



The Best
FESTIVE PARTIES EVER!

CHRISTMAS 2011

DUCK BAY LOCH LOMOND

BOOKING FORM

Your booking form should be addressed to:

RESERVATIONS

Duck Bay Hotel & Marina
Loch Lomond G83 8QZ
Tel: 01389 751234

NAME:

TEL:

ADDRESS:

COMPANY/FIRM NAME:

Please reserve a table for my party for your

Festive Lunch **Festive Dinner**

Festive Party

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

MENU

Festive Soup of the Day
ask for today's choice

Cock-a-Leekie Soup

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

Gateau of Haggis & Champit Tatties
presented with a Glengoyne Whisky Gravy

Scottish Black Pudding and Smoked Bacon Fritters

Encased in a Light Crispy Batter served with an Orange & Chilli Dressing

Succulent King Prawn & Apple Salad
with a Cocktail Sauce



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

Trio of Fresh Seafood
served with Parsley Butter

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

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

Deep Fried Wholetail Scampi
coated in Breadcrumbs, deep fried and served with Hand Cut Chips

Ribeye of Scottish Beef
Succulent slices of Roast Beef in a Delicious Gravy served with Yorkshire Pudding

Chef's Selection of Seasonal Vegetables and Potatoes



Traditional Christmas Pudding
with Custard Sauce

Assorted Dairy Ices or Sorbets

Homemade Vanilla Cheesecake
Accompanied by Fresh Fruit Berries and served with Whipped Dairy Cream and Fruit Coulis

Homemade Sticky Toffee Pudding
with a Sauce Anglaise

Fresh Fruit Salad
Served with Ice Cream or Fresh Dairy Cream

AVAILABLE FROM THE BEGINNING OF DECEMBER

£19.95 per person

FESTIVE DINNER

MENU

Festive Soup of the Day
ask for today's choice

Cock-a-Leekie Soup

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

Gateau of Haggis & Champit Tatties
presented with a Glengoyne Whisky Gravy

Scottish Black Pudding and Smoked Bacon Fritters
Encased in a Light Crispy Batter served with an Orange & Chilli Dressing

Succulent King Prawn & Apple Salad
with a Cocktail Sauce



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

Trio of Fresh Seafood
served with Parsley Butter

Supreme of Chicken Darrach
A succulent Supreme of Chicken filled with Tasty Haggis then poached in a Delicious Sauce enhanced with Double Cream, Leeks and Shallots

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

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

Aberdeen Angus Roast Rib of Beef Chasseur
Tender Slices of Beef in an Onion, Mushroom and Red Wine Demi Glaze Sauce

Chef's Selection of Seasonal Vegetables and Potatoes



Traditional Christmas Pudding
with Custard Sauce

Assorted Dairy Ices or Sorbets

Homemade Vanilla Cheesecake
Accompanied by Fresh Fruit Berries and served with Whipped Dairy Cream and Fruit Coulis

Homemade Sticky Toffee Pudding
with a Sauce Anglaise

Fresh Fruit Salad
Served with Ice Cream or Fresh Dairy Cream

AVAILABLE FROM THE BEGINNING OF DECEMBER

£29.95 per person

FESTIVE PARTIES

CEILIDH BAND & DISCO UNTIL 2.00AM

MENU

Festive Soup of the Day
ask for today's choice

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

Gateau of Haggis & Champit Tatties
presented with a Glengoyne Whisky Gravy

Succulent King Prawn & Apple Salad
with a Cocktail Sauce



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

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

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

Oven Roasted Fillet of Salmon
with a Lemon and Dill Sauce

Roast Rib of Beef Chasseur
Succulent slices of Roast Beef in a Delicious Gravy served with Yorkshire Pudding

Chef's Selection of Seasonal Vegetables and Potatoes



Traditional Christmas Pudding
with Custard Sauce

Assorted Dairy Ices or Sorbets

Homemade Sticky Toffee Pudding
with a Sauce Anglaise

Fresh Fruit Salad
Served with Ice Cream or Fresh Dairy Cream

FRIDAY 9TH, SATURDAY 10TH,
FRIDAY 16TH & SATURDAY 17TH DECEMBER

£34.95 per person