

## BOOKING YOUR TABLE

1. Call us on 01475 520919 to check availability and make a provisional booking. To confirm your table a deposit of £10 per person is required within 7 days of your initial booking. Deposits may be paid by card over the phone or in person at The Chartroom.
2. Ask all of your party to select their meal choices and complete the booking form which is available at [www.thechartroom.co.uk](http://www.thechartroom.co.uk) and email it to [info@thechartroom.co.uk](mailto:info@thechartroom.co.uk) by 5th December.
3. Pay the balance for your table by 5th December. Please note that monies are non-refundable for cancellations after this date.

If you need any help or information call us on 01475 520919

We look forward to welcoming you to The Chartroom on Hogmanay.

### The Small Print

#### Deposit

A non-refundable deposit of £10 for each person in the party is due within 7 days of making a provisional booking. Provisional bookings will be automatically released if the deposit has not been received after this 7 day period. Once paid, your booking will then be confirmed.

#### Final Payment

The final balance payment is due by 5th December 2018. This payment is non-refundable. Where a booking is made within 4 weeks of the function date, the full payment is required at the time of booking and is non-refundable.

#### If you cancel

We regret that monies cannot be refunded after payment has been received. No deposits or payments will be transferred or used for other products.

#### If we cancel

We reserve the right to cancel any date, if numbers booked are not viable. Alternative dates will be offered, but if not suitable, all monies will be refunded.

#### Property

Management cannot be held responsible for any loss of personal money or belongings at these functions.

Welcome to...

*Hogmanay*  
**2018**

at The Chartroom



01475 520919 • [thechartroom.co.uk](http://thechartroom.co.uk)  
The Chartroom, Kip Marina, Inverkip, PA16 0BF



# Hogmanay 2018

Bring in the New Year in style at The Chartroom with our Hogmanay Gala Dinner Dance.

Your evening begins at 7.30 with Champagne cocktails and canapés followed by a sumptuous candlelit dinner.

After dinner, dance the night away 'til 2am to the music of legendary band Jimallywhy and Radio Clyde's Bill Smith.

To complete the occasion we welcome our regimental piper at the stroke of midnight to bring in the bells.

Dress for the evening is Black Tie or Kilt for the gentlemen and Full Length or Fabulous for the ladies!

Tickets are £65 including cocktail, dinner & dance and are available in table sizes of two persons to thirty!

As this is always our most popular night of the year we strongly advise making a reservation as soon as possible.

For further details or to reserve your table please call us on **01475 520919** or email **info@thechartroom.co.uk**



|                |  |
|----------------|--|
| <b>7.30pm</b>  | Champagne Cocktail   |
| <b>8.00pm</b>  | Dinner   |
| <b>10.00pm</b> | Dancing to Radio Clyde's Bill Smith & live band 'Jimallywhy'   |
| <b>12.00am</b> | Midnight Regimental piper welcomes in the new year             |
| <b>12.20am</b> | Dancing continues  |
| <b>2.00am</b>  | Carriages  |
| <b>Tickets</b> | £65 per person   |
| <b>Dress</b>   | Gents - black tie or kilt,<br>Ladies - full length or fabulous |

# Hogmanay 2018 Menu

Scottish canapés



Smoked Salmon roulade stuffed with crayfish mousse

Hornig's haggis Bon bons rolled in Scottish porridge oats with winter spiced chutney and rocket salad

Red Lentil and smoked Ayrshire ham hough soup with crusty bread

Feta and mint Frittata with Rocket and Balsamic glaze



Fillet of our very own Award winning Gigha halibut with creamed leeks and potato fondant and roasted vegetables

Roast breast of corn fed chicken stuffed black pudding and apple mousse served with roasted vegetables and dauphinoise potatoes

Portobello mushroom with butternut squash arancini and roasted red pepper reduction

Medallions of Scottish beef fillet with Stornoway black pudding and rosemary jus. dauphinoise and roasted veg



Champagne 'Spiked' raspberry crème brûlée with homemade Scottish shortbread

'Damn Fine' Mature and Cranberry cheddar cheeses with chili jam and Scottish oatcakes

A 'wee Dram' of Jura 10-year-old with homemade Scottish shortbread

Chartroom sticky toffee pudding with a rich caramel sauce and Italian vanilla ice cream



Coffee & tablet

Please advise us of any dietary or allergy requirements. Menu may change subject to availability.