

WELCOME TO CHRISTMAS AT MARSHALL MEADOWS MANOR HOUSE

We are so excited to welcome you over the festive season to celebrate Christmas and New Year at the Four AA Silver Star Hotel, Marshall Meadows Manor House with our
One AA Rosette Restaurant 1782.

We are offering a wide variety of luxurious festive stays, Afternoon Teas, Lunches and much more.

Standing within its own estate, a mere half mile from the Scottish Borders, our Georgian Manor House is a truly enchanting setting to spend the festive season. Enjoy a relaxed home-from-home atmosphere, complete with traditional decorations, Christmas trees, and the possibility of a glimpse of snow over the stunning backdrop of the Scottish Borders. Take a stroll in the magnificent grounds, along the coastline to Scotland and back, or hunker down with a good book in front of the fire in the Drawing Room.

The Manor House was made for entertaining and is the perfect venue to get together with friends and family during the festive season and experience our exceptional service and hospitality.

Our Manor House, adjoining Stables and Meadow Suites accommodation, comprise of twenty-seven beautifully appointed, and luxurious bedrooms, some of which have their own private gardens and hot tubs.

BOOK YOUR FESTIVE STAY WITH US

christmas@marshallmeadowshotel.co.uk
www.marshallmeadowsmanor.co.uk
01289 331133

FESTIVE AFTERNOON TEA



Make it a decadent December and enjoy a seasonal twist on our signature Afternoon Tea.

**Commencing 25/11/24
Served from 12:00-17:00**

**£20 per person
or
£45 per person
(to include bottomless Prosecco for 90 minutes)**

Sandwiches

Ham & Pease Pudding
Crayfish, Marie Rose & Cucumber
Turkey & Stuffing
Brie, Cranberry & Rocket

Scones

Fruit Scone, Preserve & Clotted Cream

Sweets

Carrot & Walnut Cake
Macaron
Mini Raspberry Glazed Eclair
Matcha Tea & Strawberry Battenberg
Chocolate Mousse Shot Glass
Mince Pie

**To book a table go direct to
www.marshallmeadowsmanor.co.uk**

RESTAURANT 1782

FESTIVE LUNCH



This festive season make time to catch up with friends over Lunch in our stunning Restaurant 1782 with a seasonal menu featuring the best of local produce, coupled with great wines and spectacular sea views to really get you into the Christmas spirit.

Commencing 25/11/24

Served from 12:00 –17:00

£24 Two Courses, £27.50 Three Courses

Starters

Honey Roasted Butternut Squash, Sweet Potato & Rosemary Soup
Duck & Port Pate, Onion Chutney, Toasted Brioche, Endive
Salad of Blue Cheese, Pear & Walnut, Pomegranate Dressing

Mains

Breast of Turkey, Pig in Blanket, Sausage Meat Stuffing, Fondant Potato,
Buttered Sprouts, Roasted Root Vegetables & Cranberry Gravy

Slow Braised Blade of Beef, Fondant Potato, Carrot Puree,
Roasted Root Vegetables, Baby Onion & Pancetta Confit, Thyme Jus

Chestnut Roast, Fondant Potato, Carrot Puree, Roasted Root Vegetables

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Christmas Pudding with Brandy Sauce
Black Cherry Cheesecake, Chantilly Cream, Winter Berry Coulis

**To book a table go direct to
www.marshallmeadowsmanor.co.uk**

CHRISTMAS PARTY NIGHT



Lowry & Conservatory - £30 per person

Drawing Room - £27.50 per person

We do love a good party at Marshall Meadows Manor House. Celebrate the festive season with friends and colleagues in our Lowry Suite or Conservatory, where you will be treated to a glittering night of feasting and dancing.

For a more relaxed atmosphere enjoy our festive menu in the Drawing Room listening to all the festive classics.

Bar opens at 19:00, to sit down at 19:30 for a festive three course meal, followed by music and dancing with our resident DJ and Disco.

Carriages at midnight.

Why not make a night of it and take advantage of our special Bed and Breakfast rate from £85 per room, based on two people sharing.

Saturday 30th November

Saturday 7th December

Friday 13th December

Thursday 19th December

Friday 20th December

Saturday 21st December

Sunday 22nd December

CHRISTMAS PARTY NIGHT MENU



Starters

Honey Roasted Butternut Squash, Sweet Potato & Rosemary Soup

Duck & Port Pate, Onion Chutney, Toasted Brioche, Endive

Salad of Blue Cheese, Pear & Walnut, Pomegranate Dressing

Mains

Breast of Turkey, Pig in Blanket, Sausage Meat Stuffing, Fondant Potato, Buttered Sprouts, Roasted Root Vegetables & Cranberry Gravy

Slow Braised Blade of Beef, Fondant Potato, Carrot Puree, Roasted Root Vegetables, Baby Onion & Pancetta Confit, Thyme Jus

Chestnut Roast, Fondant Potato, Carrot Puree, Roasted Root Vegetables

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Christmas Pudding with Brandy Sauce

Black Cherry Cheesecake, Chantilly Cream, Winter Berry Coulis

**£10 per person non-refundable deposit is required on booking.
The deposit can not be redeemed against other guests final bill.**

Balance and pre-orders to be received no later than 14 days prior to your date.

Don't forget to pre-order your drinks in advance, which will be at a special discounted price to drinks ordered on the night.

SUPPER CLUB MENU



Saturday 14th December
£35 per person

**Join us this December for a fine dining experience with a festive twist.
Our Supper Club is a decadent evening in our award-winning
Restaurant 1782.**

Starters

Creamy Cauliflower Soup, Cheddar & Chive Dumpling, Chive Oil

Thai Crab Cake, Watercress & Pickled Vegetable Salad,
Chilli Mango Salsa, Wasabi Mayonnaise

Ham Hock Terrine, Sweet Onion Marmalade, Piccalilli Gel, Pistachio Crumb

Goats Cheese & Honey Mousse, Sun Blush Tomato & Black Olive Tapenade,
Rocket & Balsamic

Mains

Turkey Paupiette, Cranberry Sausage Meat wrapped in Pancetta, Fried Shredded Sprouts,
Fondant Potato, Carrot Puree, Cranberry Jus

Rump of Lamb, Red Cabbage Puree, Black Pudding Bon Bon, Crispy Kale, Mint Jus

Oven Roasted Cod, White Bean, Wild Mushroom & Spinach Cassoulet, Herb Oil, Crispy Skin

Oven Roasted Butternut Squash, Lentil & Winter Vegetable Stew,
Blue Cheese Fritter, Rosemary Cream

Desserts

Seasonal Christmas Pudding, Baileys Cream Sauce, Toffee Pecan

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

A Selection of Local & International Cheeses, Celery, Grapes,
Chutney, Cheese Biscuits

Black Cherry Cheesecake, Mulled Berry Compote, Raspberry Sorbet

£10 per person non-refundable deposit is required on booking.
The deposit can not be redeemed against other guests final bill.

TWO NIGHT CHRISTMAS RESIDENTIAL PACKAGE



Marshall Meadows Manor House was made for entertaining and is the perfect venue to get together with friends and family during the festive season. Enjoy a spectacular two night stay with all the trimmings.

From £350 per person
(Based on two adults sharing for two nights)

Arrive from 13:00 on Christmas Eve to a delicious festive Afternoon Tea served in the Drawing Room and Cocktail Bar.

From 15:00 check in to your stunning accommodation and make yourself at home.

Join us late evening to enjoy our local choir singing Christmas Carols, before pre-dinner drinks in our Cocktail Bar and dining in our One AA Rosette Restaurant 1782 for your evening meal.

Wake up on Christmas Day morning to a delicious cooked breakfast to start your celebrations.

Then it is time for the main event! You will be served your fabulous Four Course Christmas Day Lunch.

At 15:00 The King's Speech will be aired in our Drawing Room.

For those that still have an appetite, join us later in the evening for our traditional Christmas Day buffet.

Before you check out on Boxing Day morning enjoy a hearty farewell Breakfast to set you up for the journey home.

Why not stay a little longer and add an extra night from only £85 per room including Breakfast?

25% Deposit Required to secure your booking.
Balance and pre-orders to be received no later than the 9th December.

CHRISTMAS DAY LUNCH



A Christmas to remember!

Gather the whole family for a sumptuous, stress-free Christmas at Marshall Meadows Manor House this year.

Enjoy a traditional Christmas Day Lunch with all the trimmings, expertly prepared by our award-winning team.

Round off the afternoon with a bracing walk around our grounds or relax in front of the fire in the Drawing Room.

£100 per person
£40 per child (aged 12 and under)

CHRISTMAS DAY

LUNCH MENU



Starters

Beetroot Gravlax, Eyemouth Hot Smoked Salmon Mousse, Keta,
Beetroot Gel, Chive Oil

Smoked Duck, Rocket Salad, Raspberry Textures,
Duck Bon Bon, Soy Honey Dressing

Brie & Leek Croquettes, Orange, Pomegranate & Beetroot Salad,
Honey Chilli Dressing

Sorbet

Raspberry & Sorrel Sorbet

Mains

Roast Turkey Breast, Duck Fat Roasted Potatoes,
Chestnut Sausage Meat Stuffing, Pig in Blanket,
Roasted Parsnip & Carrot, Buttered Sprouts, Cranberry Jus

Herb Rolled Sirloin of Beef, Beef Short Rib Hotpot,
Duck Fat Roasted Potatoes, Carrot Puree, Crispy Kale, Thyme Jus

Pan Fried Sea Trout, Wild Mushroom, Pea & Crème Fraiche Risotto,
Truffle Oil, Crispy Fish Skin

Honey Roasted Butternut Squash, Creamy Lentils, Goats Cheese Fritters

Desserts

Christmas Pudding, Brandy Sauce & Toasted Pecans

Raspberry Panna Cotta, Raspberry Textures, Raspberry Foam

Chocolate & Hazelnut Terrine, Honey Comb Ice Cream,
White Chocolate Sauce

Coffee & Mince Pies

25% deposit required to secure your booking.
Balance and pre-orders to be received no later than the 9th December

HOGMANAY RESIDENTIAL PACKAGE



This year celebrate the arrival of 2025 at Marshall Meadows Manor House.
Stay, relax, indulge, and party in style with friends and family
over the Hogmanay period.

A spectacular two-night stay awaits you and your loved ones.

From £250 per person
(Based on two adults sharing for two nights)

Arrive at Marshall Meadows Manor House on the 31st December.
Relax in our Drawing Room with a complimentary Cocktail and Canapes.

Join us in our Lowry Room at 19:00,
followed by a three course Gala Dinner at 19:30.

Dance the night away to our resident DJ and Disco,
and welcome in the New Year.

Midnight munchies of Bacon Sandwiches served in the Drawing room at 01:00.

New Year's Day starts with a lazy Breakfast.

Indulge yourself with a decadent Marshall Meadows Manor House Full
Afternoon Tea, served in the Drawing Room & Cocktail Bar.

Finish the day in style with dinner from our
One AA Rosette Restaurant 1782 menu.

Join us for Breakfast before heading home.

Why not stay a little longer and add an extra night from only
£85 per room including Breakfast?

25% deposit required to secure your booking. Balance and pre-orders to be
received no later than the 9th December

HOGMANAY GALA DINNER



**This year celebrate the arrival of 2025 in our Lowry Room at
Marshall Meadows Manor House.**

Join us at 19:00 for a Three course Dinner commencing at 19:30.

**Dance the night away to our resident DJ and Disco,
and welcome in the New Year in style.**

Carriages at 01:00.

£40 per person

Starters

Cray Fish & Prawn Cocktail, Baby Gem, Marie Rose Sauce

Pear & Walnut Salad, Baby Gem, Honey Mustard Dressing (V)

Mains

Braised Daube of Beef, Carrot Puree, Fondant Potato,
Fine Beans & Bourguignon Sauce

Goats Cheese & Spinach Wellington, Fondant Potato, Carrot Puree,
Fine Beans, Red Pepper Sauce (V)

Sweet

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

**25% Deposit Required to secure your booking.
Balance and pre-orders to be received no later than the 9th December.**

Don't forget to pre-order your drinks in advance, which will be at a special
discounted price to drinks ordered on the night.



wreath making

Enjoy a wreath making experience like no other.

Unlimited free flowing Prosecco for the first 90 minutes with festive canapés served to your table as you create your wreath.

Our talented florist from The Finishing Touch Company will guide you seamlessly through the creative process ensuring your wreath is spruced to perfection and ready to hang on your door.

Get into the Christmas spirit, listening to all the Christmas classics with your friends and family.

**Sunday 30th November from 13:00
Commencing at 13:00**

£80 per person

25% deposit required with final balance by 16th November.



GIFT VOUCHERS

At Marshall Meadows Manor House we have a gift voucher for all the family.

With an array of options from enjoying Afternoon Tea in the Drawing Room & Patio area with Mum, to a relaxing weekend away in our private Hot Tub Suite with your other half.

We also offer monetary vouchers to allow your family and friends to decide.



Scan this QR code for our gift vouchers!

BURNS NIGHT



Celebrate Burns Night at Marshall Meadows Manor House on 25th January 2025 with a traditional Burns Night supper.

You will be greeted upon arrival by our piper before sitting down to a delicious 4 course meal. There will also be the ceremonial toast to the haggis, with a wee dram of Whisky.

All for only £30 per person.

Stay the night with us and relax in our Cocktail Bar before heading to your bedroom to end the night.

Accommodation from £95 per room.

Menu

Cock-a-leekie soup

Haggis, Neeps & Tatties, Honey Whisky Sauce

Braised Blade of Beef, Colcannon Croquette,
Baby Parsnips, Baby Onion Jus
or

Goats Cheese & Wild Mushroom Wellington, Colcannon Croquette,
Baby Parsnips, Baby Onion Cream (V)

Cranachan Cheesecake, Raspberry & Sorrel Sorbet

**£10 per person non-refundable deposit is required on booking.
The deposit can not be redeemed against other guests' final bill.**

Balance and pre-orders to be received no later than the 10th January 2025.