

CHRISTMAS AT



MARSHALL
MEADOWS



MANOR HOUSE

2025



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 24/11/25
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

Coffee & Chocolate Opera Cake
Macaron
Mini Rose & Raspberry Cheesecake
Strawberry & Vanilla Battenberg
Eton Mess Shot Glass
Mince Pie

Book your table direct at:
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 24/11/25

Served from 12:00 -17:00

£24 Two Courses, £27.50 Three Courses

Starters

Honey Roasted Parsnip Soup, Parsnip Crisps (V)

Chicken Liver Paté, Spiced Tomato Chutney, Toasted Brioche, Endive

Goats Cheese & Red Onion Tart, Leaf Salad, Balsamic Glaze (V)

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 Purée, Roasted Root Vegetables, Baby Onion & Pancetta Confit, Thyme Jus

Chestnut Roast, Fondant Potato, Carrot Purée, Roasted Root Vegetables (V)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Christmas Pudding with Brandy Sauce

Orange & Cranberry 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

Get ready to Party this Christmas 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, with a welcome glass of Prosecco, sit down at 19:30 for a festive two 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.

Friday 28th November

Saturday 29th November

Friday 5th December

Saturday 6th December

Friday 19th December

Saturday 20th December

CHRISTMAS PARTY NIGHT MENU



Prosecco on arrival

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 Purée, Roasted Root Vegetables, Baby Onion & Pancetta Confit, Thyme Jus

Chestnut Roast, Fondant Potato, Carrot Purée, Root Vegetables (V)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Christmas Pudding with Brandy Sauce

Orange & Cranberry 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.

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



SUPPER CLUB MENU



Saturday 13th December

£37.50 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

Spiced Red Lentil & Sweet Potato Soup, Chive Crème Fraiche (V)

Crayfish & Smoked Salmon Mousse, Watercress Salad, Crispy Capers, Bread Thins, Lemon Dressing

Goats Cheese & Spring Onion Croquettes, Tomato & Red Pepper Pesto, Rocket, Toasted Pine Nuts (V)

Chicken & Wild Mushroom Terrine, Toasted Brioche, Pickled Wild Mushrooms, Ciabatta Croutes, Red Onion Chutney

Mains

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

Breast of Duck, Herb Mash, Duck Bonbon, Caramelised Shallot Purée, Sour Cherry Gel, Redcurrant Jus

Pan Fried Sea bass, Bombay Potatoes, Samphire, Spinach & Goats Cheese Samosa, Saffron Cream

Butternut Squash & Blue Cheese Risotto, Garlic & Herb Wild Mushrooms, Crispy Rocket (V)

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

Orange & Cranberry 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.



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 £375 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 early 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
£45 per child (aged 12 and under)

CHRISTMAS DAY LUNCH MENU



Starters

Eyemouth Hot Smoked Salmon & Dill Cylinder, Whipped Avocado,
Pickled Cucumber, Endive, Nordic Bread Croutes

Duck, Apricot & Pancetta Pressing, Sour Cherry Gel, Toasted Brioche,
Duck Croquette, Honey Sesame Dressing

Brie, Cranberry & Orange BonBons, Chicory & Rocket Salad, Apple,
Pear & Sultana Chutney, Balsamic Glaze

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 Purée, Crispy Kale, Thyme Jus

Marinated Monkfish wrapped in Pancetta, King Prawn & Butternut Risotto,
Tarragon Oil, Toasted Pine Nuts

Cauliflower, Spinach & Blue Cheese Filo Parcel, Carrot Purée, Parmentier
Potatoes, Wild Mushroom Cream

Desserts

Christmas Pudding, Brandy Sauce & Toasted Pecans

Blackberry Panna Cotta, Crunchy Granola, Mulled Berry Compote

Milk Chocolate & Hazelnut Pavé, Honey Comb, Chocolate Soil,
Salted Caramel Ice Cream

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 2026 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 £265 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 2026 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.

£45 per person

Starters

Duck & Orange Paté, Ciabatta Croutes,
Caramelised Onion Chutney, Dressed Rocket

Goats Cheese & Honey Mousse, Ciabatta Croutes,
Caramelised Onion Chutney, Dressed Rocket (V)

Mains

Braised Daube of Beef, Parsnip Purée, Fondant Potato,
Roasted Carrots & Bourguignon Sauce

Mediterranean Vegetable & Feta Cheese Wellington, Parsnip Purée,
Fondant Potato, Roasted Carrots, Chive Cream (V)

Dessert

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.





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 with Mum, to a relaxing weekend away in your own private Hot Tub Suite with your other half.

Not sure what to buy? We also offer monetary vouchers to allow your family and friends to decide.



Scan this QR code to view our Gift Vouchers!



BURNS NIGHT



Celebrate Burns Night at Marshall Meadows Manor House on 24th January 2026 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 £35 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 2026.



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