



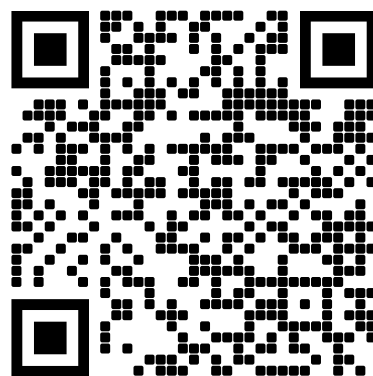
*Great Food.
Great Company.
Christmas at
The Muiry.*

Have A Very Muiry Christmas

C H R I S T M A S 2 0 2 6

Festive Dining • Private Parties • Bring-A-Party

To Book or enquire:
forresgolfclub.co.uk/christmas2026/



THE MUIRY AT FORRES GOLF CLUB
Open to everyone • All bookings welcome



Have A Very *Muiry* Christmas

THERE'S MORE THAN ONE WAY TO CELEBRATE
AT THE MUIRY THIS CHRISTMAS.

MAKE IT YOURS

Exclusive Use
Min 60 people

Enjoy exclusive use of The Muiry for your own Christmas celebration, with two ways to dine.

FESTIVE PRIVATE DINING

£39.95

PER PERSON

A three-course festive dinner with tea, coffee & traditional mince pies.

FESTIVE PRIVATE BUFFET

£29.95

PER PERSON

A relaxed two-course festive buffet with tea, coffee & traditional mince pies.

Make the evening your own.

You're welcome to provide your own DJ or entertainment, or we can help source entertainment for you.

Alternatively, we'll provide a fantastic festive soundtrack in-house for drinks, dinner and dancing.

Available for Private Parties

Saturday 21 November
Saturday 28 November
Friday 4 December
Saturday 5 December
Friday 11 December
Saturday 12 December
Saturday 19 December

FESTIVE DINING

Friends, family and
Festive get-togethers

Join us for our Festive Dining Menu for lunch or dinner on selected dates in December.

FESTIVE DINING

£19.95

PER PERSON - 2 COURSE

£24.95

PER PERSON - 3 COURSE

FESTIVE LUNCHES

Thursday 3 December
Friday 4 December
Thursday 10 December
Friday 11 December
Thursday 17 December

FESTIVE DINNERS

Thursday 10 December
Thursday 17 December

Enjoy delicious seasonal food in a warm and welcoming setting. Perfect for friends, families and festive get-togethers.

BRING-A-PARTY

Gather your group
and join the party

For groups who want the full Christmas party experience shared with others.

Bring your friends, colleagues or team and join other groups for a full party evening at The Muiry.

BRING-A-PARTY

£45.95

PER PERSON

Fizz on arrival
Three-course festive dinner
Entertainment
Tea, coffee & traditional mince pies

Bring-A-Party Night

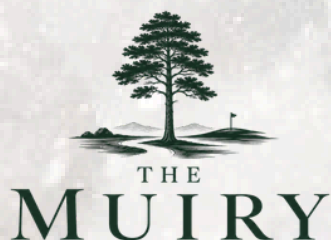
Friday 18 December

*Great Food.
Great Company.
Christmas at
The Muiry*

THE MUIRY IS OPEN TO EVERYONE. ALL BOOKINGS WELCOME.

TO BOOK OR FIND OUT MORE

01309 672949 ext3 catering@forresgolfclub.co.uk Or speak to the team at The Muiry



Festive Dining Menu

Festive lunches & selected evening dining
Perfect for friends, family & festive get-togethers

Starters

Roast Parsnip, Apple & Lentil Soup

Crispy onions & sage oil

Creamy Garlic Mushrooms

Sherry & thyme cream, toasted sourdough

Ham Hock & Pea Terrine

Cranberry, apple & port chutney, GF oatcakes

Mains

Traditional Roast Turkey

Pigs in blankets, pork, sage & onion stuffing, crisp roast potatoes, maple-glazed carrots & parsnips, roast sprouts & rich turkey gravy

Herb-Crusted Roast Haddock

Garlic & rosemary crushed potatoes, winter greens, leek & white wine cream

Portobello Mushroom Bourguignons

buttery mash, glazed shallots, winter greens & red wine gravy

Desserts

Traditional Christmas Pudding

Brandy sauce

Apple & Winter Berry Crumble

Warm custard

Susans's Raspberry & White Choc Cheesecake

White chocolate & pistachio crumb

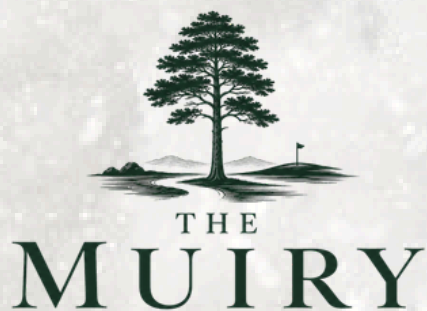
Tea/ Coffee and Traditional Mince Pies

2 Courses – £19.95

3 Courses – £24.95

Tea, coffee & mince pies included

Vegetarian, vegan and gluten-free options are available.
Please ask us about dietary requirements when booking.



Festive Private Dinner

Your Christmas. Your Guests. The Muiry exclusively yours.

Three-course festive dining for parties of 50 or more

Starters

Roast Parsnip, Apple & Lentil Soup

Crispy onions & sage oil

Sweet Chilli Salmon Terrine

Melba toast, dressed leaves & lemon

Baked Goat's Cheese

Roast beetroot, rocket & shallot salad, mild chilli
honey drizzle

Mains

Traditional Roast Turkey

Pigs in blankets, pork, sage & onion stuffing, crisp
roast potatoes, maple-glazed carrots & parsnips,
sprouts & rich turkey gravy

Roast Haddock Loin

Garlic & rosemary crushed potatoes, winter
greens & Cullen Skink cream

Beetroot & Butternut Squash Wellington

Crumbled feta, rocket & herb oil

Desserts

Traditional Christmas Pudding

Brandy sauce

Iryna's Berry & Apple Crumble

Warm custard

Selection of Scottish Cheeses

Scottish Cheddar, Blue & Brie,
GF oatcakes & house chutney

Tea/ Coffee and Traditional Mince Pies

£39.95

Exclusive use • Minimum 50 guests

Vegetarian, vegan and gluten-free options are available.
Please ask us about dietary requirements when booking.



Festive Private Buffet

Your Christmas. Your Party. The Muiry exclusively yours.

A relaxed Christmas feast for your own private party
Minimum 60 guests

From the Festive Buffet

Traditional Roast Turkey

Pigs in Blankets
Crispy Roast Potatoes
Honey-Roasted Carrots & Parsnips
Sage & Onion Stuffing
Cauliflower Cheese
Seasonal Greens
Cranberry Sauce
Rich Turkey Gravy

Vegetarian Option – Pre-order

Roast Butternut Squash,
Spinach & Feta Wellington

Something Sweet

Caramel Apple Crumble

Warm custard

Chocolate & Orange Brownie

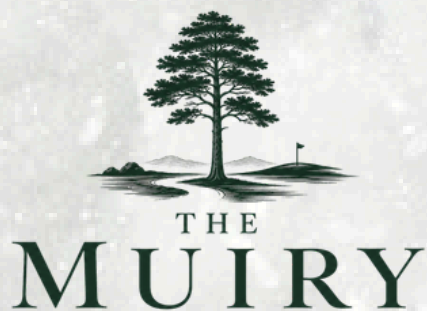
Chocolate sauce & ice cream

Tea, Coffee & Traditional Mince Pies

£29.95 per person

Two-course festive buffet, tea,
coffee & mince pies included

Vegetarian, vegan and gluten-free options are available.
Please ask us about dietary requirements when booking.



Festive Bring-A-Party

Gather your group and join the Christmas party!

Starters

Roast Parsnip, Apple & Lentil Soup

Crispy onions & sage oil

Sweet Chilli Salmon Terrine

Melba toast, dressed leaves & lemon

Baked Goat's Cheese

Roast beetroot, rocket & shallot salad, mild chilli
honey drizzle

Mains

Traditional Roast Turkey

Pigs in blankets, pork, sage & onion stuffing, crisp
roast potatoes, maple-glazed carrots & parsnips,
sprouts & rich turkey gravy

Roast Haddock Loin

Garlic & rosemary crushed potatoes, winter
greens & Cullen Skink cream

Beetroot & Butternut Squash Wellington

Crumbled feta, rocket & herb oil

Desserts

Traditional Christmas Pudding

Brandy sauce

Iryna's Berry & Apple Crumble

Warm custard

Selection of Scottish Cheeses

Scottish Cheddar, Blue & Brie,
GF oatcakes & house chutney

Tea/ Coffee and Traditional Mince Pies

£45.95

**Fizz on arrival • Three-course dinner •
Entertainment • Tea, coffee & traditional mince pies**

Vegetarian, vegan and gluten-free options are available.
Please ask us about dietary requirements when booking.

Drinks For Your Party Night

Get the celebrations started and have your drinks ready for your arrival. Order the wines below for your tables for a pre-order price of **£20.50 per bottle**



MARCHESI ERVANI £22.00

Montepulciano d'Abruzzo

Abruzzo, Italy

Ripe and smooth, with juicy cherry and plum fruit. A rounded, easy-drinking red.



MARCHESI ERVANI £22.00

Pinot Grigio

Provincia di Pavia, Italy

Light, crisp and refreshing, with delicate pear and apple fruit and a clean, easy-drinking finish.

By the Glass on Arrival



VITELLI SPUMANTE £6.00

Prosecco

Veneto, Italy

Fresh and lively, with crisp apple, pear and citrus fruit, delicate floral notes and fine, refreshing bubbles.

WINE LIST



House White & Rosé

Individual 187ml Bottles £5.75

Pinot Grigio Sauvignon Blanc

Pinot Rosé Chardonnay

White Wines



MARCHESI ERVANI £22.00

Pinot Grigio

Provincia di Pavia, Italy

Light, crisp and refreshing, with delicate pear and apple fruit and a clean, easy-drinking finish.



PULPO £23.00

Sauvignon Blanc

Marlborough, New Zealand

Vibrant Marlborough Sauvignon, bursting with tropical fruit, passion fruit, gooseberry and zesty citrus.



DURBANVILLE HILLS £24.00

Chardonnay

Durbanville, South Africa

Fresh and elegant, with bright citrus, subtle nutty notes and a lingering, refreshing finish.



BELLE PERLE £26.00

Picpoul de Pinet

Languedoc-Roussillon, France

Fresh and lively, with apple and pear fruit, bright citrus acidity and a crisp, refreshing finish.

Premium White

DASHWOOD £32.00

Chardonnay

Marlborough, New Zealand

Rich and creamy, with ripe stone fruit, grilled peach, citrus, brioche and beautifully integrated toasty oak.



Rosé Wine

BOTTEGA £25.00

Pinot Rosato

Veneto, Italy

Delicate and elegant, with peach, apricot and citrus, balanced by fresh acidity and a subtle mineral finish.



Bubbles

VITELLI SPUMANTE £22.00

Prosecco

Veneto, Italy

Fresh and lively, with crisp apple, pear and citrus fruit, delicate floral notes and fine, refreshing bubbles.



WINE LIST



House Reds

Individual 187ml Bottles £5.75

Malbec Merlot Shiraz

Red Wines



MARCHESI ERVANI £22.00

Montepulciano d'Abruzzo

Abruzzo, Italy

Ripe and smooth, with juicy cherry and plum fruit. A rounded, easy-drinking red.



PORTILLO £25.00

Malbec

Uco Valley, Mendoza, Argentina

Juicy and generous, with plum, blackberry and black cherry, soft rounded tannins and a gently spiced finish.



ARNEGUI £26.00

Rioja Crianza

Rioja, Spain

Silky Rioja with sweet cherry and red plum, subtle herbs, gentle spice and beautifully integrated oak.



KLEINE ZALZE £27.00

CELLAR SELECTION

Pinotage

Coastal Region, South Africa

Dark cherry, plum and mulberry, with subtle spice and mocha; silky, balanced and smooth.



VERAMONTE £29.00

RESERVA

Cabernet Sauvignon

Maipo Valley, Chile

Juicy and structured, with blackberry and cherry, peppery spice, mocha and a smooth, lingering finish.

Premium Red

ANGAS & BREMER £32.00

Shiraz

Langhorne Creek, South Australia

Rich and full-bodied, with dark cherry, plum, forest fruits, vanilla and spice, finishing long and silky.



Fortified Wines (50ml Glass)

Cockburn's £3.50

Fine Ruby Port

Croft Original £3.50

Medium Sherry

Tio Pepe £3.50

Dry Sherry

WINE & DINE

Your steak supper.

Everything is included.



8oz Prime Fraser Bros Ribeye

mushroom, balsamic vine tomato, onion rings, rocket and shallot salad

On the table to share: fries, lettuce wedges, house mac 'n' cheese and a selection of sauces

£35 PER PERSON

includes a bottle of house wine for every two diners.

Dates to be announced

How to Book

Planning your Christmas Party or Festive Dining at The Muiry?
Get in touch and we'll take it from there.

MAKE AN ENQUIRY

forresgolfclub.co.uk/christmas2026/

Scan the QR Code below



Email: catering@forresgolfclub.co.uk

Call: 01309 672949 ext 3

CONFIRM YOUR BOOKING

A deposit is required to confirm your booking:

Christmas Parties — £20 per person

Festive Dining — £10 per person

Deposits are non-refundable within 7 days of your booking date.

PRE-ORDER YOUR WINE

Add Prosecco on arrival for £6 per person, or pre-order
selected wines and Prosecco for £20.50 per bottle.

You can also pre-order from our wine list.

FINAL DETAILS

Final guest numbers, menu choices, dietary
requirements, deposits and drinks pre-orders must be
received at least 7 days before your booking date.