

RESIDENTIAL CHRISTMAS

Our Carnoustie Christmas breaks are designed around informality and relaxation where you can do as little or as much as you wish over the Festive period. We will do all we can to ensure that you have a comfortable and relaxing Festive break with good food in warm, friendly surroundings.

The Hotel overlooks the world famous Carnoustie Championship Golf Course, home to the Open Championship in 1999, 2007 and 2018.

The Hotel is minutes from the beach and coastal paths and there are a variety of local attractions accessible by car, as well as fantastic shopping in Dundee, Broughty Ferry & St Andrews; we feel sure you will find something to please.

Our 2 or 3 night breaks arrive on Wednesday 24th December.

Christmas Eve

On arrival, check in to your room and then join us to enjoy Christmas Cake and Mince Pies in Calder's Bistro, with Christmas tunes from the Harrison Ensemble, followed by a relaxing Dinner in Calder's Bistro.

Christmas Day

Christmas Day starts with breakfast, but save some space for the Traditional Christmas Day Lunch served in Calder's Bistro at your pre-booked reservation time. A Champagne cocktail is included for your arrival.

On Christmas night from 7pm – 9pm we will serve a light supper of Soup, Sandwiches, Wraps and Desserts.

Boxing Day

Breakfast will be served before making plans to depart but if you have added an additional night to your stay, then relax for the day and enjoy Dinner served in the Calder's Bistro.

Additional Nights

Got some extra time off around Christmas? Why not extend your Christmas Break by staying some additional nights around the big day. Speak to the team to see what packages and rates are available before and after your Christmas Break.

2 NIGHT BREAK

ARRIVING 24TH DECEMBER

£320.00 Per Adult

Single Occupancy £480.00 per room

3 NIGHT BREAK

ARRIVING 24TH DECEMBER

£410.00 Per Adult

Single Occupancy £615.00 per room

All per adult prices are based on two adults sharing a standard double or twin room and attending Calder's Christmas Day Lunch.

Room Upgrades start from £20 per room per night. Subject to availability.



£50 per person deposit required at the time of booking with full payment required at the beginning of December.

All payments are non-refundable and non-transferable.

Lunch Menu

To Start

Red Lentil, Chick Pea & Chili Soup

Smoked Salmon & King Prawn Cocktail

Baby Gem, Marie Rose Sauce,

Lemon, Toasted Brown Bread

Prosciutto Wrapped Duck & Pork Terrine

Toasted Brioche, Red Onion Chutney,

Baby Leaf,

Pear, Rocket & Walnut Salad

Grilled Flatbread, Pomegranate Dressing

Main

Roast Turkey Roulade

Traditional Trimmings, Roast Potatoes,

Seasonal Vegetables & Red Wine Jus

Feather Blade of Angus Beef

Dauphinoise Potatoes, Roasted Root Vegetables

Monkfish Wrapped in Parma Ham

Tikka Masala Sauce

Quinoa Stuffed Peppers

Spicy Tomato Sauce

Dessert

CGH Christmas Pudding

Brandy Cream

Black Forest Cheesecake

Dark Cherry Coulis

Red Velvet Brownie

Honeycomb Ice Cream

Selection of Scottish Cheese

Biscuits, Celery, Fruit Chutney

Coffee & Mince Pies