

The logo for LIDO, where the letters are formed by multiple concentric white lines.

**ENJOY A COOL
& CONTINENTAL
CHRISTMAS**

...

2017 Festive Season

With two warm and welcoming venues to choose from, Christmas at Lido is laid-back, chic and continental, thanks to the mouth-watering menu and carefully considered drinks list. Join us in the bar and enjoy a pre-dinner drink, before taking your seat and tucking into two or three tantalising courses with friends, family or colleagues.

CLASSIC CHRISTMAS

From traditional Turkey with all the trimmings to something a little more Mediterranean, our classic Christmas menus are anything but standard.

LUNCH £15.95

Two courses (Starter & main)

DINNER £17.50

Two courses (Starter & main)

TREAT YOURSELF!

With a tempting assortment of festive delights made in-house at the Buzzworks Bakehouse, you might want to leave a little room for dessert.

Add a delicious homemade dessert for £5.75.

LET'S GET MERRY

Enjoy a little more of La Dolce Vita this Christmas with our luxurious Let's Get Merry lunch and dinner packages. Dress sharp, enjoy a perfectly chilled glass of prosecco on arrival, and let us take care of the rest...

LUNCH £24.95

Three courses & a glass of prosecco

DINNER £29.95

Three courses & a glass of prosecco

ADD SOME SPARKLE

Make your Christmas celebration that bit more special and treat yourself to Moët & Chandon champagne instead of prosecco £5.

CLASSIC CHRISTMAS
FROM £15.95

LET'S GET MERRY
FROM £24.95

FESTIVE CALENDAR

● Classic Christmas Lunch
☰ Classic Christmas Dinner

● Let's Get Merry Lunch
☰ Let's Get Merry Dinner

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			November 30 ● ● ● ●	December 1 ● ● ● ●	December 2 ● ● ● ●	December 3 ● ● ● ●
December 4 ● ● ● ●	December 5 ● ● ● ●	December 6 ● ● ● ●	December 7 ● ● ● ●	December 8 ● ● ● ●	December 9 ● ● ● ●	December 10 ● ● ● ●
December 11 ● ● ● ●	December 12 ● ● ● ●	December 13 ● ● ● ●	December 14 ● ● ● ●	December 15 ● ● ● ●	December 16 ● ● ● ●	December 17 ● ● ● ●
December 18 ● ● ● ●	December 19 ● ● ● ●	December 20 ● ● ● ●	December 21 ● ● ● ●	December 22 ● ● ● ●	December 23 ● ● ● ●	December 24 ● ● ● ●
December 25 GO TO Page 12	December 26 ● ● ● ●	December 27 ● ● ● ●	December 28 ● ● ● ●	December 29 ● ● ● ●	December 30 ● ● ● ●	December 31 ● ● ● ●*

Please note: Alternative packages will be served at Lido Troon only on Christmas Day.

*An alternative package will be served at Lido Troon only after 8pm on Hogmanay, see pages 14-15.

LUNCH

Please see pages 4-5 for full details & availability.

Classic Christmas £15.95
Two courses (starter & main)

Let's Get Merry £24.95
Three courses & a glass of prosecco

STARTERS

Lido seasonal soup of the day, crusty bread

Fine chicken liver pâté, toasted brioche, brandy and grape chutney

Crostini of goats cheese, fine leaves, honey drizzle

Spicy prawn and crayfish tian, lime and coriander Marie Rose, crisp gem salad

Duo of galia and cantaloupe melon, passion fruit jelly, raspberry sorbet

Inferno chicken strips, crisp leaves, chilli and garlic dip

MAINS

Roasted ballotine of turkey wrapped in bacon, traditional oatmeal, onion and sage stuffing, honey roast roots, sauté sprouts and chestnuts, roast potatoes, pan juices

Slow cooked Provençal vegetables, glazed with crumble goat cheese, baby rocket leaves

Robata grilled sirloin steak, roast Portobello mushroom, grilled tomato, rosemary and sea salt potato wedges, watercress, peppercorn cream (£5 supplement)

Breast of chicken marinated in Thai spices, coconut and lime cream, stir fried Asian style vegetables

Italian beef peposo, slow cook casserole with roots vegetables, spicy Pietro sausage, marjoram and tomatoes

Smoked haddock and salmon pasta bake, basil with a lemon and parsley crumb

Margarita pizza, sun blushed tomatoes, mozzarella, basil & rocket

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Salted caramel sundae, tablet and vanilla ice cream, shortbread, rich chocolate and salted caramel sauces

Please note: Our Classic Christmas offer is not available on Friday and Saturday 15th/16th and 22nd/23rd, Christmas Day or New Year's Day – as stated in our availability calendar on page 5. Menus may be subject to alterations. Service not included.

DINNER

Please see pages 4-5 for full details & availability.

Classic Christmas £17.50
Two courses (starter & main)

Let's Get Merry £29.95
Three courses & a glass of prosecco

STARTERS

Lido seasonal soup of the day, crusty bread

Fine chicken liver pâté, toasted brioche, brandy and grape chutney

Crostini of goats cheese, fine leaves, honey drizzle

Spicy prawn and crayfish tian, lime and coriander Marie Rose, crisp gem salad

Duo of galia and cantaloupe melons, passion fruit jelly, raspberry sorbet

Inferno chicken strips, crisp leaves, chilli and garlic dip

Salt, pepper and lemon fried calamari, garlic and parsley mayo

MAINS

Roasted ballotine of turkey wrapped in bacon, traditional oatmeal, onion and sage stuffing, honey roast roots, sauté sprouts and chestnuts, roast potatoes, pan juices

Chargrilled blackened chicken breast, pilaf rice, sprouting broccoli and lightly spiced Cajun cream

Moroccan style seared fillet of salmon, traditional cous cous, chickpea, garlic greens with a ras el hanout salsa

Robata grilled sirloin steak, roast Portobello mushroom, grilled tomato, rosemary and sea salt potato wedges, watercress, peppercorn cream (£5 supplement)

Breast of chicken marinated in Thai spices, Asian style stir fry vegetables, lightly spiced coconut and lime cream

King prawn spaghetti, cherry tomatoes, basil, lemon and parsley cream finished with Parmesan

Provençal vegetable and sun-blushed tomato pizza, basil, mozzarella, rocket leaves

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Salted caramel sundae, tablet and vanilla ice cream, shortbread, rich chocolate and salted caramel sauces

Please note: Our Classic Christmas offer is not available on Friday and Saturday evenings (from 8th December onwards), Christmas Eve, Christmas Day, Hogmanay or New Year's Day – as stated in our availability calendar on page 5. Menus may be subject to seasonal alterations. Service not included.

THE PERFECT GIFT

Stuck for what to get them this year? A Buzzworks Gift Card makes the ideal present. And with ten uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!

Available to buy online, over the phone or from any of our venues.

If only all your Christmas shopping was this easy!



CHRISTMAS ALL WRAPPED UP!

Whether buying for all the family, rewarding staff, or impressing clients, Buzzworks Gift cards take the stress out of shopping! And because it's nice to be nice, we'll give you a present if you spend more than £500 on Buzzworks Gift Cards – a 10% bonus in the form of a complimentary gift card for you to come along and treat yourself!

This offer is exclusively through our Customer Services team, email christmas@buzzworksholdings.com to find out more.

BUY NOW!

01292 430 580
buzzworksholdings.com/christmas

ADD SOME SPARKLE

The party starts when you get here, so if you fancy kicking things off with some pre-meal canapés and cocktails or prosecco, just let us know.

We have partnered with our friends at Moët & Chandon to bring you some sparkling special offers, and with the option of pre-ordering wine or fizz for the table, all you need to worry about is looking fabulous!



PRIVATE DINING

LIDO TROON

Celebrate Christmas in style. Set back from the bustling main room, our stylish private dining space boasts all the Lido atmosphere, with the added advantage of a table for up to 20 lucky guests, not to mention a roaring open fire to help ward off the winter chill!

Get in touch to start planning your perfect festive celebration.

WANT TO
KNOW MORE?
JUST CALL
01292 430 580

EVENTS AT LIDO TROON

Don't even think about staying at home this festive season! We are planning a whole lot of seasonal events, including our now legendary Festive Suite Soul special with DJ Bob Jeffries.

Saturday 23rd December

Get the lowdown on the full listings at Buzzworks After Dark.

 [Facebook.com/buzzafterdark](https://www.facebook.com/buzzafterdark)

 [Twitter.com/buzzafterdark](https://twitter.com/buzzafterdark)

LIDO
EVENTS

...


AFTER DARK

CHRISTMAS DAY!

CELEBRATE AT LIDO TROON

Spend the big day with us! Get together with your nearest and dearest and enjoy a traditional festive feast – or perhaps you'd prefer some turkey fresh from the Churrsaco grill?

FIVE COURSES £57.50

Including coffee and petit fours

Served 12pm-7pm

Under 12's £30 | Under 5's £15

THE PERFECT GIFT

A Buzzworks Gift Card makes the ideal present.
See page 8 for details.

CHRISTMAS DAY

FIVE COURSES £57.50

Including coffee and petit fours

STARTERS

Seared king scallops, chick peas and mixed leaves in a lightly curried cream

Duo of galia and cantaloupe melon, winter fruit, passion fruit jelly, raspberry sorbet

Ham Riboleta, rustic casserole with cannellini bean, garlic, fennel, tomatoes and spinach, Parma ham crisp, crusty bread

Fine chicken liver pâté, toasted brioche, balsamic reduction, brandy and red onion chutney

Prawn Marie Rose with lime and coriander, crisp leaf, lemon, apple and king prawn tempura

Goat cheese and pesto pizzette, baby leaf, balsamic and green pesto dressing

Trio of Scottish salmon, marinated gravelax with dill, Hendricks's gin, traditional smoked salmon with lemon and caper & poached salmon with tartare sauce

INTERMEDIATE

Duo of lemon and raspberry sorbet, lime syrup

Roasted red pepper and pear soup with crème fraîche

MAINS

Roasted ballotine of turkey wrapped in bacon, traditional oatmeal, onion and sage stuffing, honey roast roots, sauté sprouts and chestnuts, roast potatoes, pan juice

Seared fillet of seabass, pan seared scallops, basil pomme purée, winter greens, roasted baby vine tomatoes with a lemon and dill cream

Robata grilled sirloin steak, roast Portobello mushrooms, grilled tomato, rosemary & sea salt potato wedges, watercress and peppercorn cream

Harissa roasted rump of lamb, traditional Moroccan couscous, chick pea casserole, ras el hanout and minted jus

Mozzarella and sweet pepper stuffed breast of chicken wrapped in Parma ham, basil mash and tarragon cream

Caramelised shallot and thyme tart tatin, crumbled goats cheese, rocket and Parmesan salad

Grilled blackened fillet of salmon, king prawn pilaff rice, steamed sprouting broccoli, white wine and Cajun cream sauce, coriander oil

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Lemon meringue pie, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Rich dark chocolate and Nutella tart, Belgian chocolate sauce, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Black forest coupe, duo of chocolate and vanilla ice creams, marinated cherries, rich chocolate sauce

HOGMANAY

PARTY NIGHT AT LIDO TROON

See out 2017 in style with our Hogmanay soir ee at Lido Troon with a live DJ and p iper at the bells. Expect fabulous food and drink, cool company and more than touch of glamour as we count down to the New Year!

THREE COURSES  59.95

Including a glass of fizz

FONDE EN 1743
MO T & CHANDON
CHAMPAGNE
★

HOGMANAY

THREE COURSES  59.95

Including a glass of fizz

STARTERS

King prawn and calamari marinated in lemon, chilli and coriander with orzo pasta style risotto

Goats cheese Pizzette, baby mix leave salad, balsamic and green pesto dressing

Ham Riboleta, rustic casserole with cannellini bean, garlic, fennel, tomatoes and spinach, crusty bread

Chunky Proven al vegetable broth, pasta and Parmesan shavings

Duo of galia and cantaloupe melon, passion fruit jelly, raspberry sorbet

Caprese salad, Buffalo mozzarella, plum tomato and pesto

Spicy prawn and crayfish tian, lime and coriander Marie Rose, crisp gem salad

MAINS

Seared fillet of seabass, pan seared scallops, basil pomme pur ee, winter greens, roasted baby vine tomatoes with a lemon and dill cream

Robata grilled sirloin steak, roast Portobello mushrooms, grilled tomato, rosemary and sea salt potato wedges, watercress and peppercorn cream

Mozzarella and sweet pepper stuffed breast of chicken wrapped in Parma ham, basil mash and tarragon cream

Harissa roasted rump of lamb, traditional Moroccan couscous, chick pea casserole, ras el hanout and minted jus

Grilled blackened fillet of salmon, king prawn pilaff rice, steamed sprouting broccoli, white wine and Cajun cream sauce, coriander oil

Seafood spaghetti, lobster, mussel, salmon, cherry tomatoes, basil, lemon and parsley cream with Parmesan

Roast Proven al vegetable gnocchi, cherry tomato, garlic and basil sauce, rocket and Parmesan leaves

SWEETS

Christmas spiced sponge pudding with cranberry and pecan, toffee sauce, vanilla ice cream

Lemon meringue pie, raspberry sorbet, berry coulis

Caramel cheesecake, praline crumb, vanilla ice cream

Rich dark chocolate and Nutella tart, Belgian chocolate sauce, vanilla ice cream

Selection of fine cheeses, oatcakes, plum chutney

Raspberry ripple meringue pavlova, berry compote, raspberry coulis, Chantilly cream

Salted caramel sundae, tablet and vanilla ice cream, shortbread, rich chocolate and salted caramel sauces

HOW TO BOOK

Bookings can be made over the phone, online or by email.



01292 430 580



[buzzworksholdings.com/
christmas](http://buzzworksholdings.com/christmas)



[christmas@
buzzworksholdings.com](mailto:christmas@buzzworksholdings.com)

BOOKING INFORMATION

Our festive menus are available from 30th November until 31st January.

In order to deliver the best possible dining experience, parties of 6 or more are required to dine on our festive menus. Smaller groups have the option of dining from our festive menus or our seasonal main menus.

DEPOSITS AND PREPAYMENTS

Deposits and prepayments may be required for your booking. Please see below for more details. These can be paid in cash or by authorising charges against a credit or debit card.

Classic Christmas
5 or less – no deposits or prepayments required.
6 or more – £10 per person deposit required to secure booking.

Let's Get Merry
5 or less – £10 per person deposit required to secure booking.
6 or more – £10 per person deposit required within 14 days of initial booking and full prepayment required by 30th November to secure booking.

Christmas Day & Hogmanay
All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

From 1st December all deposits and prepayments become non-refundable and non-transferrable. Any cancellations or reductions to booking numbers made after this date will lose their deposits and prepayments or be charged the authorised amount by credit or debit card.

CHANGE OF PLANS?

If you would like to make any changes to your reservation, such as the number of guests, date or time, please let us know in advance.

DIETARY REQUIREMENTS

If you have any special dietary requirements, please let us know in advance. We will always endeavour to accommodate alterations on the day, although this may not always be possible.

Our festive menus feature a range of vegetarian options, however, we are happy to suggest alternative dishes on request.

ALLERGENS

If you suffer intolerances or allergies please let your server know and we will advise on suitable dishes.

Please note that we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Gluten free alternatives are available on request.



LIDO TROON

11-17 West Portland St.
Troon KA10 6AB
01292 310 088
lido-troon.co.uk

LIDO PRESTWICK

71 -75 Main St.
Prestwick KA9 1JN
01292 479 321
lido-prestwick.co.uk

BUZZWORKS

Why not visit one of our other venues?

THE MILL HOUSE

4 Dean St.
Stewarton KA3 5EQ
01560 482 255
themillhouse-stewarton.co.uk

THE LONG HOUSE

130 Titchfield St.
Kilmarnock KA1 1PH
01563 535 130
longhouse-kilmarnock.co.uk

THE COACH HOUSE

31 Main St.
Bridge Of Weir PA11 3NR
01505 800 999
thecoachhouse-bow.co.uk

SCOTTS LARGS

Largs Yacht Haven
Irvine Road, Largs KA30 8EZ
01475 686 684
scotts-largs.co.uk

THE CORNER HOUSE

1-7 Howgate
Kilwinning KA13 6EN
01294 558 813
thecornerhouse-kilwinning.co.uk

SCOTTS TROON

Troon Yacht Haven
Harbour Road, Troon KA10 6DJ
01292 315 315
scotts-troon.co.uk

TREEHOUSE

67-69 Sandgate
Ayr KA7 1BZ
01292 288 500
treehouseayr.co.uk

ELLIOTS

132 Main St.
Prestwick KA9 1PB
01292 677 677
elliots-prestwick.co.uk

WISHING YOU
MERRY CHRISTMAS
AND A HAPPY
NEW YEAR!

From all of us at Lido!