CELEBRATE THE FESTIVE SEASON

LIDO

Buzzworks

CELEBRATE THE FESTIVE SEASON

From the first toast to the last bite, we're here to make this Christmas feel extra special. Whether it's catching up with friends over cocktails, gathering the family for a festive feast, or simply soaking up the warm, vibrant atmosphere of your favourite Buzzworks venue - think cosy corners, great company and a little bit of Christmas magic.

With so many stylish bars and restaurants in the Buzzworks family, the only tricky part is choosing where to celebrate! From Mediterranean merriment at Lido, laid-back coastal vibes at Scotts, and comforting classics at House, to festive fun at Thirty Knots, a proper party at Vic's & The Vine, or relaxed neighbourhood charm at Herringbone - there's a seat at the table waiting for you.

Discover more about our venues at
buzzworksholdings.com

SCOTTS LIDO

LIDO

BUON NATALE!

Love Christmas, Love Lido! Our laid-back and continental twist on Christmas is perfect for everything from a family get-together to a much-needed night out with your best friends. With stylish surroundings, some seriously tempting food and drink, and plenty to keep you entertained, Lido is gearing up for a festive season to remember...

LIDO PRESTWICK

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

LOVE • LIFE • LOVE • LIDO

THE PERFECT GIFT

A BUZZWORKS GIFT CARD

A Buzzworks Gift Card makes the ideal present - and with plenty of uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!

BUY A GIFT CARD TODAY

Scan the QR code above or visit:

Buzzworks App ▪ Online ▪ In-Venue

buzzworksholdings.com/gift-cards

ADD SOME SPARKLE

We have partnered with our friends at Laurent-Perrier Champagne to bring you some sparkling special offers, and with the option of pre-ordering for the table, all you need to worry about is looking fabulous!

LAURENT-PERRIER LA CUVÉE

Glass £12.95 ▪ Bottle £68.95

KIR NOËL

Laurent-Perrier Champagne,
Crème de Cassis, Lemon, Vanilla
£14.95

CHAMPAGNE
Laurent-Perrier
MAISON FONDEE 1812
Tours sur Marne

FESTIVE FORK OUT LESS

FESTIVE CLASSICS, FABULOUS VALUE

Available throughout the holiday period, our ever-popular Festive Fork Out Less Menu is something of a Christmas favourite, with two tasty courses from £18.95. Which leaves you a little more to save for that much-needed midwinter treat you've got your eye on...

TWO COURSES £18.95
THREE COURSES £24.50

Available Sunday from 5pm until 5pm on Friday, from Thursday 26th November until Thursday 17th December and all day on Monday 21st & Tuesday 22nd December.

STARTERS

SPANISH MEATBALLS
Smoked paprika, tomato, Rioja, parsley

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

SOUP OF THE DAY
Sourdough, sea salt butter V

CHORIZO & MANCHEGO CROQUETTES
Red pepper & smoked almond romesco dip

GARLIC PIZZA BREAD
Chilli tomato sugo, basil V

CRISPY CALAMARI
Chilli crusted squid, lemon aioli

MAINS

TRADITIONAL ROAST TURKEY
Duck fat potatoes, Arran mustard creamy sprouts, honey glazed parsnips & roast carrots, cranberry & Port jus

BREAST OF CHICKEN MILANESE
Garlic & herb butter, caramelised lemon, rocket, fries

HADDOCK GOUJONS & FRIES
Peroni battered haddock, mushy peas, tartare sauce, fries

CHILLI & GARLIC TAGLIATELLE
Extra virgin olive oil, basil, soft herb pangrattato VE

LEMON & PEPPER FILLET OF SALMON
Buttery mash, lemon pepper greens, white wine & basil cream sauce

MARGHERITA PIZZA
Basil, San Marzano tomato sugo, Fior di Latte mozzarella V

POLLO PICANTE RIGATONI
Spiced pulled breast of chicken, chilli & herb cream, Parmesan

TREAT YOURSELF

CARNE PIZZA
Chicken, pepperoni, 'nduja, guindilla peppers, basil, San Marzano tomato sugo, Fior di Latte mozzarella
+£3.75

FILLET OF SEABASS & KING PRAWNS
Confit baby potatoes, lemon tenderstem, cherry vine tomatoes & split basil citrus cream
+£6.00

BAROLO SLOW COOKED FEATHERBLADE OF BEEF
Garlic & thyme potatoes, Corsican ratatouille, pepper greens & Barolo jus
+£6.00

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy custard & frosted berries V

MINI MESS
White chocolate & berry pavlova, vanilla ice cream, red berry coulis V

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

HAZELNUT PRALINE CHOCOLATE PROFITEROLE
Hazelnut cream , Belgian chocolate sauce, vanilla ice cream V

CLASSIC AFFOGATO
Espresso shot, vanilla ice cream, homemade shortbread V

TRADITIONAL ICE CREAM
Choose two: Vanilla, chocolate, strawberry
Add sauce: Strawberry, chocolate or butterscotch V

BOOK NOW!
01292 479 321 lido-prestwick.co.uk/christmas

LET'S GET MERRY

Go all out and get into the swing of things with our Let's Get Merry menu! Prepare to treat yourself to truly scrumptious Christmas classics including turkey with all the trimmings!

TWO COURSES £32.95

(STARTER & MAIN)

ADD A DESSERT FOR £7.25

Available Friday from 5pm until 5pm on Sunday
From Friday 27th November, and daily
from 18th December

This menu is not available on Christmas Day or after 8pm on Hogmanay

STARTERS

STONE BAKED GOAT'S CHEESE
Sun-blushed tomato ratatouille, garlic & herb croûtes V

BLOODY MARY PRAWN GAMBERETTI
Atlantic prawns & Marie Rose, tomato, cucumber, gem, sourdough wafer

ROASTED RED PEPPER & BASIL SOUP
Warm ciabatta, sea salt butter V

MANCHEGO & CHORIZO CROQUETTES
Red pepper & smoked almond romesco dip

TOBERMORY SMOKED SALMON
Sourdough, cucumber, lime & dill mayonnaise

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

MOROCCAN SPICED HOUMOUS
Crispy chickpeas, khobez flat bread, pomegranate V

MAINS

TRADITIONAL ROAST TURKEY
Duck fat roast potatoes, chipolatas, sage stuffing, rosemary roasted root, Arran mustard creamy sprouts, cranberry & Port jus

GRILLED FILLET OF SEABASS
Confit baby potatoes, lemon tenderstem, cherry vine tomatoes & split basil citrus cream

BAROLO SLOW COOKED FEATHERBLADE OF BEEF
Garlic & thyme potatoes, Corsican ratatouille, pepper greens & Barolo jus

LIDO PIZZA
Choose from: Margherita V, Pepperoni, Truffle Mushroom V

WINTER SQUASH & SAGE GNOCCHI
Winter squash velouté, crispy gnocchi, sage crisps, hazelnut V

COCONUT CHILLI CHICKEN
Sweet chilli & coconut cream, fragrant rice, chilli fried bok choy, prawn crackers

LEMON & PEPPER FILLET OF SALMON
Buttery mash, lemon pepper greens, Soave & basil cream sauce

POLLO PICANTE RIGATONI
Spiced pulled breast of chicken, chilli & herb cream, Parmesan

DESSERTS

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis, raspberry crumble, white chocolate V

BELGIAN CHOCOLATE DELICE
Dark chocolate sauce, honeycomb, raspberry & vanilla ice cream V

TRADITIONAL CHRISTMAS PUDDING
Brandy custard, frosted berries V

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

HAZELNUT PRALINE CHOCOLATE PROFITEROLE
Hazelnut cream, Belgian chocolate sauce, vanilla ice cream V

SCOTTISH & CONTINENTAL CHEESE
Mull of Kintyre, Blue Murder & French Brie, Peter's Yard biscuits, Arran plum & apple chutney

TERRY'S CHOCOLATE ORANGE SUNDAE
Dark chocolate ice cream, orange caramel candied peel, whipped cream V

BOOK NOW!
01292 479 321 lido-prestwick.co.uk/christmas

CHRISTMAS DAY

The main event has arrived. It's time to sit back, relax and indulge in our fabulous five-course Christmas Day menu.

With festive favourites for the whole family, plus coffee and petit fours to round things off, this is the perfect way to celebrate the big day.

FIVE COURSES £84.95

Including coffee & petit fours

Available 12pm-7pm

Under 12s £32.50 • Under 5s £17.50

FOR THE TABLE

WARM BREAD, SEA SALT BUTTER & EVOO V

CHEF'S SELECTION OF CANAPES

STARTERS

STONE BAKED GOAT'S CHEESE
Sun blushed tomato ratatouille garlic & herb croûtes V

BLOODY MARY PRAWN & LOBSTER GAMBERETTI
Lobster & Atlantic prawns, Marie Rose, tomato, cucumber, gem, sourdough wafer

ROASTED RED PEPPER & BASIL SOUP
Warm ciabatta, sea salt butter V

TOBERMORY SMOKED SALMON
Sourdough, cucumber, lime & dill mayonnaise

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

WOODLAND ROSEMARY & GARLIC MUSHROOMS
Sage butter, truffle cream & pangrattato crumb, warm sourdough V

CRISPY DUCK SALAD
Confit duck, watermelon, pickled cucumber, radish & pomegranate salad

INTERMEDIATE

RUM MOJITO & MINT GRANITA VE

WILD MUSHROOM & TARRAGON VELOUTÉ V

MAINS

TRADITIONAL ROAST TURKEY
Pigs in blankets, sage stuffing, rosemary-roasted root vegetables, Arran mustard creamy sprouts, duck fat roast potatoes, cranberry & Port jus

CATALAN SPICED COD
Blackened fillet of cod, slow roasted bell pepper, basil, herb crispy potato & confit lemon gremolata

GARLIC & THYME ROAST SIRLOIN OF BEEF
Striploin, creamy mash, savoy cabbage, honey carrots, wild mushrooms, Barolo red wine jus

WINTER SQUASH & SAGE GNOCCHI
Winter squash velouté, crispy gnocchi, sage crisps, hazelnut V

PAN SEARED SEABASS & KING PRAWNS
Confit baby potatoes, lemon tenderstem, cherry vine tomatoes & split basil citrus cream

CORN FED GRILLED BREAST OF CHICKEN
Parma ham crisp, fondant potato, savoy cabbage, thyme & shallot jus

TRUFFLE WILD MUSHROOM & SPINACH RIGATONI
Wild mushrooms, wilted spinach, garlic & truffle cream, Parmesan, nut free basil pesto V

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce, vanilla ice cream & frosted berries V

ASSIETTE GOURMANDE
Selection of three delicate desserts, duo of sauce & vanilla ice cream V

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis, raspberry crumble & white chocolate V

ROASTED PINEAPPLE CRUMBLE
Ginger butter crumble, XO sauce & double cream ice cream V

DARK & WHITE CHOCOLATE DELICE
Dark chocolate sauce, honeycomb, raspberry & vanilla ice cream V

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

SCOTTISH & CONTINENTAL CHEESE SELECTION
Mull of Kintyre, Blue Murder & French Brie, Peter's Yard biscuits, Arran plum & apple chutney

BOOK NOW!
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HOGMANAY

Say farewell to 2026 in style with a Hogmanay soirée at Lido Prestwick. Join us for an evening of fabulous food, flowing drinks, great company and live entertainment - all served up in our effortlessly stylish surroundings. Gather your favourite people, raise a glass, and toast to 2027 - cin-cin!

HOGMANAY CELEBRATION £49.95

Includes three delicious courses and a Spritz Cocktail on arrival

Available from 8pm

ARRIVAL

CHEF'S AMUSE-BOUCHE

SHARING STARTERS

TAPAS BOARD
Spanish meatballs, patatas bravas, Manchego & hot honey, Gordal olives, chorizo croquettes, garlic aioli, artisan baguette

ANTIPASTI BOARD
Serrano ham, salami, mortadella, Iberico pork loin, Manchego cheese, Gordal olives, pickles, garlic aioli, EVOO & olive focaccia

STARTERS

MANCHEGO & CHORIZO CROQUETTES
Red pepper & smoked almond romesco dip

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

BLOODY MARY PRAWN GAMBERETTI
Atlantic prawn Marie Rose, tomato, cucumber, gem & sourdough wafer

STONE BAKED GOAT'S CHEESE
Sun blushed tomato ratatouille, garlic & herb croûtes V

SHARING MAINS

THE LIDO GRAND CELEBRATION
Pil pil prawns, chorizo & Manchego bites, crispy garlic & herb gnocchi, chicken Milanese strip, pepper romesco spread & pan con tomato

16oz CHATEAUBRIAND
Slow roasted cherry vine tomatoes, garlic & herb Portobello mushrooms, fries, watercress salad & your choice of pepper brandy sauce or merlot jus +£9.95pp

MAINS

SLOW COOKED BAROLO BEEF
Buttered mash, woodland mushroom, honey glazed roots, Barolo red wine jus

ROBATA GRILLED BREAST OF CHICKEN
Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

LIDO PIZZA
Choose from: Margherita V, Pepperoni, Truffle Mushroom V

TRUFFLE WILD MUSHROOM & SPINACH RIGATONI
Wild mushrooms, wilted spinach, garlic & truffle cream, Parmesan, nut free basil pesto V

PAN SEARED SEABASS & KING PRAWNS
Confit baby potatoes, lemon tenderstem, cherry vine tomatoes & split basil citrus cream

SHARING DESSERTS

LIDO ASSIETTE GOURMANDE
Trio of delicate sweets, red berry coulis, double cream ice cream, white chocolate shard V

TRADITIONAL ITALIAN ICE CREAM SHARER
Caramel, double chocolate, strawberry and vanilla ice cream, trio of sauces, shortbread crumb, wafer & tablet V

SCOTTISH & CONTINENTAL CHEESE SELECTION
Mull of Kintyre, Blue Murder & French Brie, Peter's Yard biscuits, Arran plum & apple chutney

LA DOLCE VITA

LARGE PARTIES & GROUP CELEBRATIONS

Make your Christmas celebrations extra special this year and come along with your chosen friends and family to relax, enjoy and celebrate in style.

With availability for group dining, enjoy a deliciously festive experience here at Lido Prestwick with those who matter most. We would love to help you plan the perfect festive event.

For more information or to start planning your next celebration, call us on 01292 479 321.

FESTIVE EVENTS

WREATH DECORATING WITH TWENTY SEVEN ALLOWAY

Thursday 3rd December | 7pm

Join us for a beautifully festive evening with Twenty Seven Alloway, where you'll decorate your own Christmas wreath to take home and enjoy throughout the season. With a welcome drink on arrival, sharing boards to enjoy and expert guidance along the way, it's the perfect way to get creative, catch up with friends and ease into the Christmas spirit.

£60 Per Person

FESTIVE SIP & PAINT WITH PICK ME UP PAINTS

Tuesday 8th December | 7pm

Get creative at our Festive Sip & Paint night with Pick Me Up Paints. Sip on a festive cocktail, enjoy sharing boards and paint your own Christmas masterpiece as part of a fun, relaxed night full of festive cheer.

£27.95 Per Person

BREAKFAST WITH SANTA

Sunday 13th December | 9am - 11am

Bring your little angels along to meet Santa at Lido! Enjoy breakfast from our elves, meet & greet with Santa, plus a festive gift to take home!

£19.95 Per Child

LIDO LIVE

Friday 18th December | 8pm

Join us at Lido Live for festive vibes and live music from 'Just Really Good Friends' - plus drinks, and that easy Lido atmosphere for a December night out.

BIG CHRISTMAS QUIZ

Tuesday 22nd December | 8pm

Join us at Lido Prestwick for a fun festive Christmas Quiz filled with trivia, laughs, and friendly competition!

FESTIVE DRINKS

Nothing gets the Christmas party started like a few well-chosen festive refreshments! From seasonally-themed cocktails & hot drinks, to our favourite bottled beers and a sparkling range of wine and Champagnes. Forget about fussing over the drinks kitty and pre-order some of our fantastically great value festive drinks packages!

FESTIVE DRINKS PACKAGES

CELEBRATE GOOD TIMES £159.95
2 Bottles of Laurent Perrier Brut, sweet & salty popcorn & olives for table - served with fresh berries & sparkler (6-12 People)

WHISPERING ANGEL ROSÉ £90
2 Bottles of Whispering Angel Rosé, sweet & salty popcorn & olives for the table (6-12 People)

BUCK'S FIZZ BUNDLE £29.95
Bottle of Botter Prosecco & carafe of fresh orange juice - served with orange segments (2-6 People)

WE DRINK MARGS! £9.95pp
Margaritas on arrival with salted rim & fruits, sweet & salty popcorn for the table (1 Margarita Per Person, +£1.00 flavour or spicy)

BIG JOLLY BEER BUCKET £50
12 Bottles of Hawkstone Lager in a chilled bucket, sweet & salty popcorn (4-12 People)

SEASONAL COCKTAILS

VELVET REINDEER £10.95
Grey Goose Vodka, Tia Maria, Fresh Ground Espresso, Miso Caramel, Bitters

GIN-GLE BELL FIZZ £10.95
Ben Lomond Gin, Apple, Pressed Lemon, Sparkling Apple, Peychaud's Bitters
(Upgrade with a splash of Champagne Laurent-Perrier La Cuvée £4.95)

KIR NOËL £14.95
Laurent-Perrier La Cuvée Champagne, Chambord Black Raspberry Liqueur, Pressed Lemon, Vanilla

MISTLETOE & WINE £10.95
Another Hendrick's Gin, Ruby Port, Pressed Lemon, Strawberry & Basil, Egg White

MELE KALIKIMAKA £9.95
Dead Man's Fingers Golden Spiced Rum, Apricot Brandy, Pressed Lime, Almond, Pineapple, Absinthe

APRÈS SPRITZ £9.95
St-Germain Elderflower Liqueur, Tonka Bean, Pressed Lemon, Prosecco, Mint

FESTIVE FARE £9.95
Jack Daniel's Blackberry, Pedro Ximénez, Rosemary Sugar, Bitters

THE HERALD ANGEL £8.95
CleanCo Clean T 0%, Pressed Lime, Schweppes Ginger Beer, Blackcurrant

THE NICE LIST £8.95
CleanCo Clean R 0%, Peach, Pineapple, Pressed Lime, Almond

NO-GINGLE BELLS £8.95
CleanCo Clean G 0%, Sparkling Apple, Lemon, Sugar, Peychaud's Bitters

SEASONAL HOT DRINKS

GINGERBREAD LATTE £4.25
Gingerbread spices blended with fresh espresso and steamed milk

AFTER-EIGHT MOCHA £4.25
Melted chocolate and peppermint mixed with fresh espresso and steamed milk

MISO CARAMEL LATTE £4.95
Homemade miso caramel with fresh espresso and steamed milk

TOASTED WHITE CHOCOLATE MOCHA £4.95
Melted white chocolate, fresh espresso, steamed milk and caramel

LIQUEUR PEPPERMINT MOCHA £6.95
Crème de menthe, fresh espresso and steamed milk

BRANDY HOT CHOCOLATE £6.95
Hennessy VS, melted chocolate, steamed milk

BOOKING INFORMATION

Our Festive menus are available to all customers from 26th November until 31st December alongside our seasonal main menus.
Parties of 6 or more are required to dine from our Festive menus.

MENUS & SERVICE

Please note that all of our menus may be subject to change and seasonal alterations. We apply a discretionary optional service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

DIETARY REQUIREMENTS & ALLERGENS

For our guests with food sensitivities, allergies or special dietary needs:
We prepare and serve products that contain all 14 major allergens.
Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens.
Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V ▪ Vegetarian

VE ▪ Ask for Vegan

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.

PREPAYMENT

Deposits and prepayments may be required for your booking.
Please see below for more details.

FESTIVE MENUS

During busy periods, we will require credit card details to secure your booking - no payment will be taken from your card at this time. Cancellations within 24 hours or failure to show for your booking, will result in £10pp being charged to your card.

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 29th November to secure the booking. Full prepayment is non-refundable and non-transferrable.

EVENTS

All events require a prepayment to secure your booking.
Cancellations within 24 hours or failure to show for your booking, will result in £10pp being charged to your card.

BOOKING CONFIRMATION & DEPOSITS

If you need to make any changes to your reservation - such as date, time or number of guests - please let us know at the earliest opportunity, so we can do our best to accommodate.

BOOK NOW!
01292 479 321 lido-prestwick.co.uk/christmas

LIDO

MERRY CHRISTMAS & A HAPPY NEW YEAR FROM ALL OF THE TEAM

LIDO PRESTWICK

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