

Terms and Conditions

Deposits and Final Payment

All prices quoted include VAT at the current rate. A non refundable deposit of £10.00 per person is payable for each booking. Bookings should not be considered confirmed until the deposit is received. Final balance which is non refundable and non transferable must be received by the 30th November. Bookings made after the 30th of November must be paid in full at time of booking. Failure to pay the full balance by the 30th November will result in the cancellation of the booking and forfeiture of any deposit paid. Payment for a group booking must be made in bulk by the booker. We will not accept separate payments for each member of the group. Any cancellations/additions/amendments to bookings must be sent in writing. Any party wishing to have credit facilities must make a credit account application in writing to the Festive Office at least two months prior to credit being required. Where a company has requested an invoice for a group reservation a pro forma will be sent which must be paid according to the conditions detailed on the invoice.

Dinning Information & Seating Arrangements

Limelight Bar & Grill will endeavour to accommodate the seating requirements of your group, however we cannot guarantee that every request will be met. We cannot guarantee that bookings of 7 or more will be seated at one table. Advanced notice is required for any specific dietary requirements. Bookings may be given a time by which they must vacate their table. No corkage is available and beverage of any kind is not permitted to be brought into the premises. Food pre-orders: All food must be pre-ordered 14 days prior to your party.

Limelight Loyalty Card Holders

We are unable to offer a discount to the published rates for any of our festive menus.

Dress Code

Guests are to be smartly dressed. No fancy dress.

Liabilities

The hotel shall not be liable to an attendee or guest for any loss or damage to property. The hotel shall not be liable for any failure or delay in performing any of its obligations under this arrangement if the failure or delay

was due to any cause beyond its reasonable control, including (without limitation) terrorist activity or serious potential for terrorist activity, whether within the proximity of the hotel or in the UK, or worldwide and directly or indirectly, affecting the UK, misconduct or negligence of an attendee, guest or external third party, war or threat of war, civil or political action or disturbance, riot, natural disaster, fire, epidemic, bad weather, terrorist activity (threatened or actual), military activity, governmental or regulatory action, industrial dispute, act of God, failure of power or machinery, failure of or interruption in externally provided services and utilities, and all similar events outside the hotel's control.

Accommodation

Please contact our Christmas co-ordinator to make a reservation, rooms and rates are subject to availability. Rooms must be guaranteed using a valid credit card. Individual bookings can be cancelled up to 4pm on the day of arrival. Any cancellations after this point will be charged for the full cost of one nights stay.



75 Waterloo Street, Glasgow G2 7DA
T: 0141 226 7726 W: www.limelightglasgow.co.uk



christmas@hotelindigoglasgow.com
Tel: 0141 226 7700



At Limelight Bar and Grill we have Christmas all wrapped up with exciting menus to tempt you.

Christmas Lunch Menu

STARTERS

Soup of the day
Smooth chicken liver parfait,
tomato chutney and warm toasted brioche
Organic smoked salmon,
shallot, capers, brown bread and lemon
Mediterranean vegetable tart,
baby leaf salad and a pesto dressing
Chicken satay, spicy peanut sauce

MAIN COURSE

Turkey paupiette,
chestnut & apricot stuffing, confit of potatoes,
sprout puree, crispy carrots, chipolatas and gravy
Seared Scottish salmon,
champ mash, winter greens and roasted red pepper tapenade
6oz Black gold sirloin steak garni, peppercorn sauce
Confit of duck leg,
braised red cabbage, mash with a rich plum sauce
Roast butternut squash risotto,
blue cheese with a lime and coriander crème fraiche

DESSERT

Selection of ice-creams and sorbets,
nutmeg biscuit
Christmas pudding, with brandy anglaise
Profiteroles
stuffed with a pistachio crème and chocolate sauce
Duo of pots
two desserts from our 'Limelight' selection, chocolate and
vanilla pannacotta
Cheese and biscuits, spiced pear chutney

**Three courses for only
£24.95 per person**

Christmas Dinner Menu

STARTERS

Soup of the day
Smooth chicken liver parfait,
tomato chutney and warm toasted brioche
Organic smoked salmon,
shallot, capers, brown bread and lemon
Mediterranean vegetable tart,
baby leaf salad and a pesto dressing
Chicken satay, spicy peanut sauce

MAIN COURSE

Turkey paupiette,
chestnut & apricot stuffing, confit of potatoes,
sprout puree, crispy carrots, chipolatas and gravy
Seared sea bass,
champ mash, winter greens and roasted red pepper tapenade
6oz Black gold sirloin steak garni, peppercorn sauce
Roast breast of duck,
braised red cabbage, mash with a rich plum sauce
Roast butternut squash risotto,
blue cheese with a lime and coriander crème fraiche

DESSERT

Selection of ice-creams and sorbets,
nutmeg biscuit
Christmas pudding, with brandy anglaise
Profiteroles
stuffed with a pistachio crème and chocolate sauce
Duo of pots
two desserts from our 'Limelight' selection, chocolate and
vanilla pannacotta
Cheese and biscuits, spiced pear chutney

**Three courses for only
£29.95 per person**

available Friday 25th Nov – Friday 30th Dec

christmas@hotelindigoglasgow.com
Tel: 0141 226 7700

**Dine in style this festive season,
Dine 'in the Limelight'**

Christmas Day Menu

Sunday 25th Dec

Champagne reception with amuse bouche

STARTERS

Roast chestnut soup
with a spring onion crème fraiche
Finest smoked salmon,
capers, lemon and brown bread
Smooth duck liver parfait,
tomato chutney warm toasted brioche

SECOND COURSE

Blood orange sorbet
drizzled with liqueur de cacao blanc

MAIN COURSE

Kelly bronze free range turkey,
confit of potatoes, traditional accompaniments
Fillet of Scottish beef,
champ mash caramelised shallots,
buttered spinach truffle jus
Roast cod,
soft herb risotto, braised fennel
and pickled lemon dressing

Five onion tart,
roasted red pepper tapenade
baby leaf salad

DESSERT

Limelight Christmas pudding, brandy anglaise
Selection of Scottish ice-cream and sorbets,
handmade biscuit

Selection of Scottish cheeses,
spiced pear chutney and biscuits

£65 per person

Stay at
Hotel Indigo
this festive season
from only **£45** per person
including breakfast
per night*
Subject to availability.
Based on 2 sharing.

Hogmanay Celebration

Saturday 31st Dec - Evening starts at 7.30pm

Chef's selection of canapés

STARTERS

Traditional Cock-a-Leekie soup
made with farm yard chickens and Musselburgh leeks
Smooth fois gras parfait,
lightly spiced tomato chutney and warm toasted brioche
Home smoked salmon,
brown bread and a salad of baby capers and bitter leaves

MAIN COURSE

Fillet of Scottish salmon
on charred vegetables with red pepper tapenade and wilted spinach
Roast sirloin of scotch beef,
scallion champit tatties, slow roast roots and red wine gravy
Risotto of wild mushrooms,
sautéed spinach shaved parmesan and a truffle crème fraiche

DESSERT

Selection of Scottish ice-creams, short bread
Dark Verona chocolate torte,
spiced kumquat marmalade and vanilla pod ice-cream
Isle of Mull cheddar,
spiced pear chutney and homemade oatcakes
Coffee & petit fours

BOWL OF STOVIES SERVED BETWEEN 12.30 - 1 AM

£55 per person

Limelight Hogmanay Celebration Package

Includes; adult ticket to Limelight Hogmanay Celebration, DJ and dancing 'til the wee small hours, overnight accommodation and brunch on the 1st January.

Prices from only £115.00 per person.

*Based on two sharing. Terms & conditions apply. See overleaf.

christmas@hotelindigoglasgow.com
Tel: 0141 226 7700