



One Devonshire Gardens



What's on this CHRISTMAS

CELEBRATIONS MENU

Discover indulgent festive dining designed for joyful gatherings.

CELEBRATIONS DRINKS PACKAGES

Raise a glass to the festive season with our curated drinks packages.

DELIGHTFUL AFTERNOON TEA

For a festive twist on a timeless tradition, enjoy elegant tiers of seasonal treats with our indulgent afternoon tea.

FESTIVE LUNCHES

Long, leisurely Sundays begin with delicious festive lunches perfect for gathering with family and friends.

CHRISTMAS RETREAT

A Christmas break to remember. 2, 3 & 4 night packages.

CHRISTMAS DAY

Four indulgent courses with all the trimmings, including Champagne.

HOGMANAY

Say goodbye to 2026 in style with a decadent dinner. Why not make it a stop over too?

LATE CHRISTMAS GATHERING

For those who are unable to celebrate in December.

GIFT VOUCHERS

Our gift cards can be used for a city break, a memorable meal and more.



Let the CELEBRATIONS *Begin*

Celebrate the festive season with family, friends and colleagues over our delicious three-course Celebrations Menu. Available for both lunch and dinner, this versatile dining experience can be enjoyed as a relaxed sit-down meal or reimagined for a more informal gathering as Festive Bites.

For a truly special occasion, elevate your event by dining in one of our stylish private rooms, perfect for creating a memorable festive celebration.

CELEBRATIONS LUNCH

FROM £55.00 per person

*FRI 20TH – SUN 22ND, FRI 27TH – SUN 29TH NOVEMBER
AVAILABLE DAILY FROM 11TH – 24TH DECEMBER*

CELEBRATIONS DINNER

FROM £55.00 per person

18TH NOVEMBER – 24TH DECEMBER



CELEBRATIONS MENU

CHICKEN LIVER PARFAIT

Spiced pear chutney, chicory, thyme brioche

WHITE ONION & CORRA LINN CHEESE SOUP (VGI)

Croutons, herb oil

CITRUS CURED KILMELFORD SEA TROUT

Pickled kohlrabi, horseradish crème fraîche, nasturtium

AYRSHIRE BEETROOT TARTARE (VGI)

Whipped goats cheese, pickled golden beetroot, orange

FREE RANGE TURKEY PAUPIETTE STUFFED WITH SAGE & ONION

Caramelised roscoff onion, onion puree, pickled cranberries,
sprout tops, roast potatoes, red wine jus

WILD INVERNESS-SHIRE VENISON

Roast Jerusalem artichoke, hazelnuts, pickled blackberries, port jus

POACHED NORTH SEA HAKE FILLET

Golden beetroot, radish, sweet potato, watercress sauce

CORRA LINN & HERB GNOCCHETTI (VGI)

Roast butternut squash, maitake mushroom, walnuts, pickled mushrooms

CAMPBELL'S GOLD SIRLOIN STEAK (£12 supp) OR

CAMPBELL'S GOLD FILLET STEAK (£16 supp)

Both served with julienne fries and peppercorn sauce

TRADITIONAL CHRISTMAS PUDDING (VGI)

Brandy sauce

STICKY TOFFEE PUDDING

Caramel sauce, vanilla bean ice cream

DARK CHOCOLATE DELICE

Salted caramel, cocoa tuille, coffee ice cream

SELECTION OF BRITISH & CONTINENTAL CHEESE

Chutney, oatcakes and biscuits



CELEBRATIONS DRINKS PACKAGES

When the year draws to a close, there's no finer time to come together, celebrate the season, and raise a glass in good company.

Our festive drinks packages are the perfect accompaniment to your celebration, offering something to suit all tastes and occasions.

PRESTIGE DRINKS PACKAGE | £47.95

A glass of Lanson Rosé Champagne, ½ bottle of prestige wine,
½ bottle of still or sparkling water

PREMIUM DRINKS PACKAGE | £39.95

A glass of Cuvée Hotel du Vin, Lombard, Champagne, ½ bottle of premium wine,
½ bottle of still or sparkling water

CLASSIC DRINKS PACKAGE | £34.95

A glass of Cuvée Hotel du Vin, Lombard, Champagne, ½ bottle of classic wine,
½ bottle of still or sparkling water

CRÉMANT DRINKS PACKAGE | £24.95

A glass of Fiole, Veneto, Italy, ½ bottle of house wine,
½ bottle of still or sparkling water

BUCKET OF BEERS | £116

Including 24 bottles of beer

Soft drinks package available on request



DELIGHTFUL AFTERNOON TEA

A festive spread of mince pies, cakes, handmade scones,
seasonal sandwiches and savouries, perfectly paired
with your choice of tea.

£44.95 per person

18TH NOVEMBER – 24TH DECEMBER





FESTIVE LUNCHES

A delicious way to ease into the festive season
with our indulgent Sunday lunches.

FESTIVE SUNDAY LUNCH

Enjoy a delicious 3-course menu, a much-loved Sunday tradition,
brought to life with a festive twist.

EVERY SUNDAY FROM 22ND NOVEMBER – 20TH DECEMBER

£55.00 per person

BOXING DAY LUNCH

A chance to wind down after Christmas.
Enjoy a lavish and leisurely feast for lunch.

SATURDAY 26TH DECEMBER

£55.00 per person

NEW YEAR'S DAY LUNCH

Begin the New Year with a relaxed and indulgent lunch to savour.

FRIDAY 1ST JANUARY

£55.00 per person

The Ultimate
CHRISTMAS
RETREAT

Celebrate Christmas the Hotel du Vin way.
Champagne, festive dining and a beautifully restful stay.

24TH DECEMBER

A festive welcome at One Devonshire Gardens starts with a welcome glass of Champagne. Once you've settled into your room, why not start the evening with an aperitif in the bar, before enjoying 3 courses from our seasonal menu for dinner.

25TH DECEMBER

Start off your big day with a full cooked breakfast, but don't overdo it, as you'll soon be enjoying the ultimate indulgence of Christmas Day lunch with all the trimmings, including a glass of Champagne and a Christmas gift. To whet your appetite, the full menu is ready for your enjoyment on the next page...

26TH DECEMBER

Extending your stay for another night? Then you're in for a day of pure relaxation or perhaps head out for some fresh air and to explore our surroundings. A hearty hot breakfast will set you up for the day, whilst a 3-course dinner from our seasonal menu will be the perfect tonic upon your return.

27TH DECEMBER

Before you depart, there's time for one more breakfast, which will keep you going on your journey home.

2 NIGHT PACKAGE FROM £1,305 per room

3 NIGHT PACKAGE FROM £1,860 per room

4 NIGHT PACKAGE FROM £2,315 per room

*Arriving on the 24th December,
based on two people sharing a room*



CHRISTMAS DAY *at One Devonshire Gardens*

Invite everyone to get together and celebrate in style over four exquisite courses and a glass of Champagne to toast the best day of the year!

CHRISTMAS DAY LUNCH WITH A GLASS OF CHAMPAGNE

£160.00 per person | £75.00 per child (5-11 years)

Under 5 years of age eat free | Seating Times 12:30-4:00pm

SMOKED HAM, DUCK LIVER & PARSLEY TERRINE

Piccalilli, pistachio, toasted brioche

KOFFMAN'S POTATO, LEEK & HORSERADISH SOUP (VGLA)

Crème fraîche, herb oil

GRAVADLAX OF SCOTTISH SALMON

Beetroot and apple slaw, lemon aioli, herb oil

TWICE BAKED CORRA LINN & TRUFFLE SOUFFLÉ (VGLA)

Buttered leeks, pickled shallots

ROAST FREE RANGE TURKEY BREAST

Stuffing and chipolatas, turkey gravy

DRY AGED CAMBELLS GOLD BEEF WELLINGTON

Truffle and red wine jus

SCOTTISH SALMON EN CROÛTE

Beurre blanc

ROAST SQUASH, SPINACH & VEGAN FETA PITHIVIER (VGI)

Roast onion gravy

*All served with a family sharing of roast potatoes, creamed sprouts and bacon,
braised carrots, tenderstem broccoli*

TRADITIONAL CHRISTMAS PUDDING (VGLA)

Brandy sauce

SPICED CARAMEL CUSTARD TART

Vanilla ice cream

BLACK FOREST & DARK CHOCOLATE TRIFLE

Griottine cherries, cherry sorbet

SELECTION OF BRITISH & CONTINENTAL CHEESE

Oatcakes, crackers, chutney



HOGMANAY

A Night of Indulgence

Celebrate the year's end in style at The Restaurant. Enjoy our seven-course tasting menu, with a glass of Champagne on arrival. The perfect excuse to savour, indulge and toast to what's to come.

£120 per person

HOGMANAY PACKAGE

See out the year with an elegant seven-course menu, and an indulgent overnight stay, with a leisurely breakfast to start the New Year.

*FROM £636 per room
based on two people sharing a room*



LATE CHRISTMAS GATHERING?

For those who are unable to celebrate in December, we'll be carrying on into the New Year. The Christmas season isn't over just yet!

4TH JANUARY – 31ST JANUARY

FROM £44.95 per person

THE SMALL PRINT

Pre-booking is essential. Group sizes and offering subject to change. The celebrations menu in The Restaurant is food only, no entertainment will be provided. Menu pre orders and full payment required 14 days prior. Multiple forms of payment will not be accepted – one payment per party. All our prices include VAT. The organiser is responsible for the behaviour of their group and should take all necessary steps for corrective action should this be requested by representatives of the hotel. Full Terms & Conditions are available at HOTELDUVIN.com.

All details are correct at the time of going to print.

GIFT VOUCHERS

Treat someone to a little luxury with a gift card or choose a perfectly tailored experience with a gift voucher. To purchase your gift card or experience, please visit our website.

HOTELDUVIN.COM/CHRISTMAS-2026

ONE DEVONSHIRE GARDENS by HOTEL DU VIN
events.glasgow@hotelduvin.com | 0141 378 0385

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. See website for full T&Cs.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available.

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen-free or fulfil dietary requirements due to possible cross-contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals.

[V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. For further information on allergens please scan here.

