

Christmas at the Keys



CROSS KEYS HOTEL
— Kelso • Scotland —

Welcome to Christmas at the Keys

Welcome to our Christmas at the Keys brochure where you'll find everything you need to know about what is happening at the Cross Keys, Kelso during this coming festive Season.

Whether you're a local looking to pop in for a festive lunch during December as you've always done, or a visitor to the town of Kelso, we'll offer you a warm festive welcome to the Cross Keys Hotel and can promise delicious festive fayre, a friendly holiday atmosphere and top Scottish Christmas and New Year celebrations.

We've been hosting festive events for over 50 years at the Keys and will help you make lasting memories to remember.

We have something for everyone this Christmas and New Year and look forward to welcoming you to the Cross Keys Hotel.

If you have any further queries after browsing this brochure or would like to make a reservation or book tickets to one of our events **please don't hesitate to call us on: 01573 223303 or email festive@cross-keys-hotel.co.uk**

A Festive Welcome

Festive Dining in December

Festive Private Dining

Party Nights at the Keys

Christmas Day Dining

Hogmanay at the Keys

A Twixmas break at the Keys

Gift Vouchers



It's beginning to taste a lot like Christmas

FESTIVE DINING DURING DECEMBER

Tuesday 1st - Thursday 24th December

Gather with friends, family and colleagues this December, and enjoy the Christmas atmosphere with our Festive Dining menu.

All of our festive menus are freshly prepared, and use ingredients sourced from our superb range of British suppliers. Our Chef will also accommodate for any special dietary requirements or allergies.



DECEMBER FESTIVE DINING TIMES

LUNCH

Available from 12 – 2pm Tuesday to Saturday

Festive Sunday Lunch available weekly on:
6th, 13th and 20th December, 12 – 3pm

DINNER

Available from 5.30pm – 8pm Monday – Thursday,
5.30pm – 9pm Friday and Saturday
5.30pm – 7.30pm Sunday



Every day's a festive fayre this December at the Keys

FESTIVE PRIVATE DINING

Intimacy is the new normal!

Allowing for a more intimate affair, we have prepared a package which allows you to celebrate behind closed doors and have a night of your own making! Whether it be with friends, family or colleagues, you can party and know that what happens in the room stays in the room!

PRIVATE FESTIVE DINING

Glass of prosecco

Three course festive choice menu

AV System for you to play your own playlists

Private dining room hire

£40.00 per person

BOOKING

Available to book from 1st – Sunday 20th
(excluding 12th)

Minimum of 10 people per booking

Pre-order for food will be required 7 days prior to event

A deposit of £20.00 per person is required at time of booking. The remaining balance is due four weeks prior to the event date.



A glittering night with friends or colleagues awaits

FESTIVE PRIVATE DINING MENU

Your very own private dinner party

Winter Carrot & Fresh Coriander Soup served with a warm, crusty bread roll and butter. (vgo, gfo)

Chicken Liver Parfait paired with buttery toasted brioche, tangy red onion chutney and a crisp mixed leaf salad. (gfo)

Smoked Salmon served with a zesty horseradish crème fraîche, crunchy pickled cucumber, earthy beetroot, and artisanal olive bread. (p, gfo)

Vegan Garlic Mushrooms, sautéed wild mushrooms infused with garlic, served on toasted artisan ciabatta and finished with a handful of peppery wild rocket. (vg, gfo)

Traditional Roast Turkey, slow-roasted and served with crisp pigs in blankets, savoury stuffing, golden roast potatoes, seasonal vegetables, and a rich turkey gravy. (gfo)

Daube of Beef, slow cooked and served in its own natural reduction juices accompanied by creamy potatoes, crisp roast potatoes and seasonal vegetables. (gfo)

Fillet of Salmon served with crushed new potatoes, seasonal vegetables, and finished with a bright, velvety lemon butter sauce. (p)

Traditional Nut Roast served with crisp roast potatoes, seasonal vegetables, and a vegan gravy. (vg)

Traditional Christmas Pudding, a rich, fruit-filled festive pudding served with a warm brandy sauce. (dfo/gfo/vgo)

Apple & Cinnamon Crumble served with a scoop of creamy vanilla ice cream.

Chocolate & Clementine Torte, a dark chocolate torte perfectly balanced with zesty clementine, served with a warm, aromatic orange sauce. (gf, df, vg)

Selection of Ice Creams or Sorbets
Please ask your server for today's flavours. (dfo/gf/vgo)

Many items on this menu can be tailored to suit guests with food allergies and intolerances. Please speak to our staff about your requirements at the time of booking and we will be happy to advise accordingly.

Perfect for festive celebrations with friends or family

CHRISTMAS PARTY NIGHTS

It's time to celebrate again!

We've been running Christmas Party nights at the Cross Keys Hotel for years and it's no wonder they are so popular - we know how to throw a good party for you to enjoy.

We will welcome you and your friends, family or colleagues with a glass of prosecco or bottle of lager on arrival, followed by a two course festive meal. The evening's entertainment will be provided by Nite Talk, allowing the celebrations and merriment to continue well into the night.



PARTY NIGHT DATE

Saturday 12th December

Doors open at 7.30pm

Meal will be served at 8.00pm

Dancing and Partying until 1am

£40.00 per person

BOOKING

A deposit of £20.00 per person is required at time of booking. The remaining balance is due four weeks prior to the event date.



Enjoy a night of dancing and festive fayre

CHRISTMAS PARTY NIGHTS

Eat, Drink and be Merry

PARTY NIGHT MENU

Traditional Roast Turkey served with stuffing, crisp pigs in blankets, golden roast potatoes, seasonal vegetables, cranberry sauce, and a rich turkey gravy. (gfo)

Salmon Provençal served with an aromatic parsley and garlic sauce, crisp roast potatoes, and seasonal vegetables. (gf, p)

Traditional Mixed Nut Roast accompanied by golden roast potatoes, seasonal vegetables, cranberry sauce, and a vegan gravy. (vg)

Christmas Pudding served with a pour of warm brandy sauce. (gfo, vgo)

Vegan Chocolate & Vanilla Flavoured Torte served with a tangy berry compote. (vg, gf)

Apple & Cinnamon Crumble Tart served with a scoop of vanilla ice cream. (vgo available)



Many items on this menu can be tailored to suit guests with food allergies and intolerances. Please speak to our staff about your requirements at the time of booking and we will be happy to advise accordingly. * Vegan and gluten free options must be ordered in advance.

We know how to host a great party

CHRISTMAS DAY DINING

What more could you ask for at Christmas Dinner

CHRISTMAS DAY DINING

£78.50 per person

£35.00 for under 12 year olds

3 sittings available -12pm, 1pm, 2pm

Pre-order for food will be required by 30th November.
Non-refundable deposit of £20.00 per person at time of booking; full pre-payment required 27th of November.

CHRISTMAS DAY DINING MENU

Roast Parsnip Soup served alongside a slice of warm artisan bread and butter. (gfo, vgo)

Homemade Chicken Liver Parfait served with buttery toasted brioche, tangy red onion chutney, and crisp dressed mixed leaves. (gfo)

Grilled Goats' Cheese set on a sweet shallot compote, finished with a vibrant mixed leaf salad. (gf, v)

Classic Prawn Cocktail served on a crisp bed of shredded lettuce, vine-ripened tomatoes, and cool cucumber, finished with fresh dill and crowned with a whole king prawn. (p, gf)

Traditional Roast Turkey, succulent roast turkey served with savoury stuffing, crisp pigs in blankets, golden roast potatoes, seasonal vegetables, and a rich, slow-cooked turkey gravy. (gfo)

Scottish Salmon En Croute, Scottish salmon wrapped in golden puff pastry with spiced haggis and fresh herbs, golden roast potatoes and seasonal vegetables finished with a bright lemon butter sauce. (po)

Roast Sirloin of Beef, tender slices of roast sirloin of beef, accompanied by a Yorkshire pudding, crisp roast potatoes, seasonal vegetables, and a red wine jus. (gfo)

Sweet Potato & Cranberry Parcel, roasted sweet potato and tart cranberries encased in crisp pastry, served with a vibrant red pepper sauce, new potatoes, and seasonal vegetables. (vg)

Traditional Christmas Pudding, rich, fruit-packed Christmas pudding served with a generous pour of warm brandy sauce. (gfo/vgo)

Italian Baked Cranberry Cheesecake, creamy Italian baked cheesecake studded with tart cranberries, drizzled with a sharp raspberry coulis, and served with cool crème fraîche.

Chocolate & Clementine Torte, a decadent dark chocolate and zesty clementine torte, enhanced with a warm, aromatic orange sauce. (vg, gf)

Selection of Fine Scottish Cheeses, a curated platter of artisan Scottish cheeses, accompanied by crisp crackers, spiced chutney, and fresh grapes. (gfo/vgo)

Dine out with us this year and taste the difference

HOGMANAY AT THE KEYS

BOOGIE THE YEAR AWAY!

The evening will begin with a glass of prosecco, followed by a beautiful three course Gala Dinner.

Due to popular demand, after dinner entertainment will be provided by the Blackthorne Ceilidh Band - followed by traditional Scottish bagpipes playing us into the New Year.

NEW YEAR'S DINING

Thursday 31st December

7pm – Drinks reception

7.30pm – Dinner service

9pm until late – Entertainment

£67.50 per person

BOOKING

Non-refundable deposit of £20.00 per person required at time of booking; balance due 4 weeks prior to event date.

Lentil & Tomato Soup served with crusty artisan bread. (gfo, vgo)

McSween's Haggis Croquette, a crisp, golden croquette filled with traditional, spiced McSween's haggis, served with a red wine reduction. (vgo)

Smoked Salmon & Cream Cheese Roulade served alongside a crisp, dressed mixed leaf salad. (p, gf)

Beef Wellington, tender beef fillet (cooked medium), with a golden puff pastry, served with a rich red wine jus, potatoes, and seasonal vegetables.

Grilled Sea Bass, crisp-skinned pan-grilled sea bass fillet served over potatoes and seasonal vegetables, finished with a lemon beurre blanc. (p, gf)

Roast Duck Leg, slow-roasted, tender duck leg, paired with a classic, vibrant orange sauce, served with potatoes and seasonal vegetables. (gf)

Wild Mushroom & Rice Parcel, earthy wild mushrooms and seasoned rice, served with potatoes, seasonal vegetables, and a rich red wine jus. (vg)

Red Berry & Malt Whisky Cranachan, a luxurious, traditional Scottish dessert layering fresh, tart red berries, toasted artisan oats, and smooth whipped cream infused with premium malt whisky.

Vegan Chocolate & Vanilla Flavoured Torte, a decadent, smooth dark chocolate and vanilla torte, served with a vibrant, tangy berry compote. (vg, gf)

Selection of Local Scottish Cheeses, a curated platter of fine artisan Scottish cheeses, served with crisp crackers, chutney, and fresh grapes. (gfo)

A truly Scottish welcoming of the New Year

TWIXMAS ACCOMMODATION

Experience New Year in a delightful Scottish Town

Visit our market town of Kelso and experience a truly wonderful Scottish New Year Break.

Laze around our historic hotel, browse the many quaint shops within our traditional cobbled town centre and take in the vast amounts of scenic walks, historic sites and romance that the town of Kelso has to offer.

Enjoy a Twixmas break at the Keys with our special festive package rates.

Available for arrival

Tuesday 29th – Thursday 31st December

(please note there will be a late check-out time of 12pm on Friday 1st January, thereafter the hotel will close)

TWIXMAS ACCOMMODATION RATES

Single Room £90.00 B&B per room

Double/ Twin Room £140.00 B&B based on two sharing

Classic Room £160.00 B&B based on two sharing

Premier Room £190.00 B&B based on two sharing

Accommodation bookings on Thursday 31st December are available only for those attending our Hogmanay Dinner and Dance.

Upgrade to a Dinner Inclusive rate for an additional £25.00 per person per night, which includes £30.00 food allowance for Saddlers Restaurant. Please discuss with our team at time of booking (Not available for stays on 31st December).



Come and stay for a break during the holiday season

GIFT VOUCHERS

The perfect gift for your loved ones

Our gift vouchers can be purchased all year round, but offer an ideal opportunity to treat a loved one at Christmas to enjoy something they love - whether it be a meal out or a stay away!

Our gift vouchers can be purchased for any amount, offering you complete flexibility over how much you spend.

All gift vouchers are valid for one year, and if you state that it is a Christmas present then we will date it to 24th December 2027 to ensure the recipient gets the full year's value (not that they need to wait that long to enjoy it!).

We prefer that gift vouchers are collected from the Front Desk; however, we are happy to post them via first class "Royal Mail Signed For" service for an additional £4.50 to cover P&P.



Can be used on food, drink and accomodation

TERMS & CONDITIONS

- All quoted prices are inclusive of Vat at the current rate.
- The Cross Keys Hotel reserves the right to alter prices or to substitute dishes of equal value to the published menus if necessary.
- Full balances are due four weeks prior to the event.
- Payments are non-refundable and we suggest you cover yourself with holiday insurance in case of cancellation for unforeseen circumstances.
- If a client makes an individual cancellation after payment has been received, we will be unable to make refunds partially or entirely.
- Deposits and pre payments will be forfeited and cannot be transferred to other members of the party for drinks.
- If a client makes a full table cancellation after payment has been received, we will be unable to make refunds partially or entirely unless we are able to resell this table.
- Party nights Table and Seating plans: Parties of 12 or more will be seated on more than one table. Smaller parties will be combined with others.
- Hogmanay Table and Seating plans: Tables will be Captain tables of 10. Smaller parties will be combined with others.
- We reserve the right to cancel or postpone any event should numbers booked fall below the minimum required for the running of the event.
- A full refund will be granted if the hotel cancels the event due to poor uptake.
- If the Hotel is forced to cancel the event due to adverse weather conditions, a partial refund will be made.
- If the Client was unable to make the event due to weather conditions and the hotel was still open for this event, all deposits and pre payments would be non-refundable.
- For accommodation, all rooms have either bath or shower but not both. Please advise us of your preference prior to arrival on booking.

If you need further information please ask

Christmas in Kelso



CHRISTMAS AT THE KEYS

The Cross Keys Hotel, The Square, Kelso, TD5 7HL

Tel: **01573 223303**

Email: **festive@cross-keys-hotel.co.uk**

Web: **www.cross-keys-hotel.co.uk**