

Celebrate Hogmanay at the Old Manor

Old Manor Hotel offers first Hogmanay Gala since change of ownership.

Having announced its first major Hogmanay Gala Dinner since its change of ownership – an extravaganza evening consisting of a five course dinner, entertainment and piper at the Bells – the Old Manor Hotel at Lundin Links is looking forward to showing off its recent refurbishment, including its newly renamed lounge.

Now called the 1864 Lounge, the new name is in recognition of the year that the building housing the hotel was first constructed.

Originally named Airthernie House, it was built as a home for two local spinster sisters, the Misses Rigg, and their niece. It became a children's home years later, and then finally a hotel.

Steven said: "We're aiming our Hogmanay Ball very much at the local market," said Operations Manager, Steven Carleschi. "We hope to attract lots of local people to come along and join us seeing in the Bells. We are right on their doorstep. Perhaps some of them used to come here to celebrate Hogmanay in the past. We are sure that many locals will remember when this hotel was called the Beach Hotel back in the 1960s.

"Our owners have been refurbishing The Old Manor for over two years now – they have pulled out all the stops with many common areas given a fresh new look, plus many of the

bedrooms. There was a lot to do, but we are getting there, and feedback has been very positive,”

“Hogmanay is one of those nights on which you often don’t want to travel too far, so we hope to see lots of locals coming along to celebrate with us.”

For £85 per person, the Hogmanay Gala Dinner Ball offers a set five course menu, showcasing local produce, and offering a spin on the traditional New Year favourites of smoked salmon, steak pie and cranachan.

Kicking off with glass of fizz and handmade canapés on arrival, guests will be served a starter of beetroot cured salmon, accompanied with Gravadlax and hot smoked salmon, before going on to enjoy an intermediate course of Cock a Leekie soup. The main course is Fillet of Beef Medallions, served with a Maderia, wild mushroom and tomato reduction. To finish off the meal in style, dessert is a Cranachan Verrine whisky panna cotta on a raspberry compote with heather honey jelly and toasted oatmeal shortbread. Coffee and petit fours will also be served.

To book please contact The Old Manor on 01333 320368.

Further details www.theoldmanorhotel.co.uk

HOGMANAY GALA DINNER BALL

Bring in 2024
at
The Old Manor Hotel

The evening's celebrations with a pre-dinner
glass of chilled Fizz & hand-crafted canapes

5 course set menu | Entertainment | Piper

£85 per person

Beetroot Cured Salmon, Gravavlax & Hot
Smoked Salmon | Avocado | Mustard Dressing

Cock-A-Leekie Soup
Crusty Roll

Medallions of Beef Fillet | Rich Madeira
Wild Mushroom & Tomato Reduction

Fondant Potato | Honey Glazed Root Vegetables

Cranachan Verrine Whisky Panna Cotta
on a Raspberry Compote topped with a Heather
Honey Jelly | Toasted Oatmeal Shortbread

Coffee & Petit Fours

Dietary requirements available on request



Old Manor Hotel, Lundin Links 14-6-23



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