

# Christmas at hazel



# Festive Dining

Served daily from midday

## Small Plates

Roasted butternut squash soup *Sage oil, toasted pumpkin seeds (vg, gfa) 6.5*

Salmon roulade *Belhaven hot smoked salmon mousse,  
gin pickled cucumber, micro herb salad, dill dressing (gf) 12*

Tunworth red onion tartlet *Pesto dressing, micro rocket, candied chestnuts (v, gf) 11*

Braised beef shin *Roasted Jerusalem artichoke purée, truffle heritage carrot (gf) 11*

Wild mushroom & garlic brioche *Lemon tarragon cream sauce,  
sautéed wild mushrooms, crispy shallots (vg) 9*

## Large Plates

Master carve turkey *Apricot & cranberry stuffing, pigs in blankets,  
seasonal vegetables, pan jus 24*

Pan seared sea bass *Crushed baby potatoes, sautéed kale, sweet chilli butter (gf) 22*

8oz 36 day aged Scottish rump *Chunky chips, mushroom, vine roasted tomatoes,  
green peppercorn sauce (gf) 28*

Roasted root vegetable wellington *Creamed spinach,  
roasted potatoes, tomato jus (vg) 19*

Venison haunch steak *Fondant potato  
honey glazed root vegetables, redcurrant & thyme jus (gf) 25*

## Desserts

Christmas cracklin' choux *Irish cream mousse, winter berry compote 9*

Warm mincemeat tart *Noel ice cream, fired meringue 9*

Scottish cheese selection *Quince jelly, house chutney, Arran oaties (gfa) 13*

Black cherry brownie *Cassis chocolate sauce, vanilla pod ice cream 8*

Hazelnut & banoffee cheesecake *Biscoff crumb, Chantilly cream 9*



Please let your server know of any dietary requirements, allergen information is available on request. Although we strive to take every precaution, unfortunately we cannot guarantee the total absence of trace allergens in our dishes.

Please note that a discretionary service charge of 10% will be added to your total bill.

V: Vegetarian VG: Vegan VGA: Adaptable to be vegan  
GF: Gluten free GFA: Gluten free adaptable

# Drinks Ready & waiting

Get the party started sooner and have drinks ready on your table for arrival.

Hazel branded gin cracker  
with 50cl Hazel Crossbill Gin miniature £7

Arrival Hazel 75 cocktail £12.50

Arrival Spritz £11

10 x Bottled beers  
(St Mungo, Schiehallion, Favela, West Nix 0%) £60

A bottle of red &  
white house wine £56

A bottle of red &  
white premium wine £80

Bottle of Da Luca Prosecco £36

Bottle of Taittinger NV Brut £72



# Celebrate 2026 in style

## Hogmanay at Hazel

*£85pp. Bookings available from 7pm onwards*

Say goodbye to 2025 and celebrate Hogmanay with great food, music, and celebration! Enjoy a 3-course feast, live entertainment & a glass of bubbly to toast at midnight. Book your table between 7:00 – 8:30 PM and keep it for the whole night. Eat, dance, and celebrate in style!

### Starters

Pan seared Orkney scallops *Bacon, crispy onion, citrus oil romesco (gf)*

Lobster ravioli *Arënkha caviar, thermidor sauce, nasturtium, olive oil*

Wild mushroom brioche *Confit duck egg, tarragon cream sauce, truffle oil*

Marbled game, thyme & juniper terrine *Spiced chutney, port orange reduction, baby oatcakes (gfa)*

### Mains

Borders Scottish fillet of beef rossini *Thyme rosti potatoes, scented spinach, sautéed foie gras, sauternes jus (gf)*

Salmon en croûte *Braised leeks, lattice puff pastry, parsley chateau potatoes, Pernod cream sauce*

Pan seared duck breast *Dauphinoise potatoes, serrano wrapped green beans, cherry & orange jus (gf)*

Butternut squash tart tartin *Sage whipped goats cheese, sautéed kale, brown butter, candied pecans (vga)*

### Dessert

Brandy bread pudding *Baileys-soaked raisin pastry, chocolate, crystal sugar, vanilla pod ice cream*

Mango, passionfruit & pomegranate posset *Raspberry flaked shortbread, meringue (gfa)*

Pedro Ximenez trifle *Sugar sponge, PX cherries, crème anglaise, Chantilly cream, grated dark chocolate shards*

Cheese Selection (£5 supplement) *Scottish cheeses, quince jelly, Arran oaties (gfa)*



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# Brunch

14th December – £35pp

## What's Included?

### *Freshly Baked Pastries*

A delightful selection of sweet and savoury pastries, straight from our kitchen.

### *One Dish from a specially created menu*

Indulge in an exclusive brunch dish that's only available at this event, tailored to each theme.

### *2 Spritz' off the Signature Hazel Spritz trolley*

Sip on a refreshing spritz, served trolley-style for an added touch of fun. In partnership with Lillet & Malfy Gin.

### *Live Entertainment from Natalie James*

Enjoy live music that sets the perfect brunch mood, because brunch is better with a soundtrack.

*Tables available between 12–3pm*

## Festive Paint & Spritz

Sunday 7th December – £35pp

Join us for a festive Paint & Spritz experience in collaboration with Craft Pottery! Get creative as you decorate two Christmas ornaments while enjoying two refreshing Spritz cocktails crafted in partnership with St Germain.

*Tables available between 12–3pm*

Upgrade for just £10pp to add a delicious brunch dish from our menu!



# Hazel exclusive use

- **Exclusive Use:** Enjoy full privacy for your event, ensuring an intimate and personalized experience.
- **Elegant Atmosphere:** Modern and stylish interior with a warm, welcoming ambiance that fits any occasion.
- **Customisable Menus:** Delight your guests with our expertly crafted menus designed by Jean Paul Giraud and team. With options to suit all your preferences. From gourmet dinners, to canapés or creative cocktails, chef & his team will create the perfect menu to suit.
- **Impeccable Service:** Our dedicated staff will attend to every detail, ensuring a flawless experience from start to finish.
- **Versatile Space:** Hazel is perfect for small, intimate gatherings or larger parties with customizable seating arrangements.
- **Prime Location:** Conveniently located just off George Square and within a 5-minute walk from Glasgow Queen Street Station, Glasgow is a haven from the urban world just outside the window.



# Pricing & Minimum numbers

**£55 per person**

*Menu changes seasonally*



**Sunday - Thursday**

*Minimum 60 people*

**Friday & Saturday lunch**

*Minimum 70 people*

**Friday & Saturday evening**

*Minimum 100 people*



Below minimum numbers considered  
with room charge hire.

# Hazel Packages

**Hazel Drinks Package £14.00 per person**

Arrival glass of prosecco, plus further choice of a bottle of beer (WEST St Mungo) or prosecco.

**Hazel 75 Drinks Package £19.00 per person**

Arrival glass of prosecco, plus signature  
Hazel 75 cocktail.

**Hazel Full Drinks Package £27.00 per person**

Arrival glass of prosecco, plus a bottle of WEST  
St Mungo beer or house wine, plus our signature  
Hazel 75 cocktail.

**Canapés By Hazel £19.00 per person**

A selection of 4 canapés freshly prepared

**Finger Food By Hazel £28.00 per person**

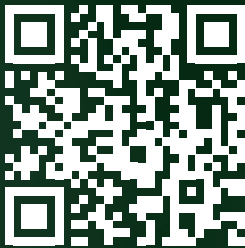
Give your guests the chance to sample dishes from the most talked about restaurant in Glasgow with a selection of finger food items delivered by Hazel's superb team.

# The Gift of Hazel

Hazel brings you an escape from the hustle and bustle of daily life, so why not treat your loved one to an unforgettable dining experience here in Hazel?

Monetary vouchers can be redeemed on all our menus, afternoon teas and in our bar.

Scan QR to find out more and purchase.



# Contact Us!

Bar - 8am til late

Restaurant - Food served midday to 9pm daily.

9pm-11pm drinks only

For further information please do not hesitate to reach out to the Hazel team!

T: 0141 726 0344

W: [Hazelglasgow.co.uk](http://Hazelglasgow.co.uk)

E: [info@hazelglasgow.co.uk](mailto:info@hazelglasgow.co.uk)

Follow us on social media for all the most up to date information, and don't forget to tag us using the hashtag #Hazelholidays

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our website

