



SCOTTISH PUB & KITCHEN

CHRISTMAS MENU 2026



Available from 25th November – 24th December 2026





FESTIVE DINING PACKAGES AT GAEL & GRAIN

Gael & Grain, located in Glasgow's West End is the perfect place to host your Christmas party. We offer a variety of packages suitable for office parties, family gatherings, or nights out with friends.



CHRISTMAS LUNCH

2 COURSE LUNCH £28.95PP
(12pm – 3pm last sitting)

3 COURSE LUNCH £33.95PP
(12pm – 3pm last sitting)

CHRISTMAS DINNER

3 COURSE DINNER £41.95PP



Come and experience
the joy and warmth of the
festive season with us!

Our prices include VAT at the current rate
10% service charge applies to all bookings



Starters

ROASTED PARSNIP AND CARROT SOUP (V)

Served with a freshly baked roll (GF option available)

GOLDEN GOAT'S CHEESE AND CRANBERRY CAKE (V)

Served with caramelised onion marmalade

PORK, DUCK & ORANGE PATE

Served with Freedom Bakery sourdough, butter and onion marmalade
(GF option available)

SMOKED SCOTTISH SALMON

Served with oatcakes & dill crème fraiche (GF option available)

Main Courses

TRADITIONAL CHRISTMAS TURKEY & ALL THE TRIMMINGS

Roast Turkey, pigs 'n blankets, sage and onion stuffing, roast potatoes, buttery mash, and seasonal vegetables, served with gravy (GF option available)

DAUBE OF FEATHERBLADE BEEF IN A RED WINE AND SHALLOT SAUCE

Served with haggis bon bons, creamy mash, roast potatoes, and seasonal vegetables

FRESH SCOTTISH COD FILLET IN A BUTTER LEMON SAUCE (GF)

Served with herb mash, honey glazed carrots and green beans

PERTSHIRE VENISON PIE

Served with creamy mash, roast potatoes and seasonal vegetables

BUTTERNUT SQUASH & LENTIL WELLINGTON (VE)

Served with roast potatoes, sweet potato mash, seasonal vegetables and gravy



Dessert Menu

HONEYCOMB CHEESECAKE

With toffee sauce & crystalised cranberries

APPLE PIE

With vanilla ice cream

CHOCOLATE TRUFFLE BROWNIE TORTE (GF & VE)

With vegan ice cream

(V) These dishes are made from ingredients that do not contain meat or fish. However we do not have a dedicated preparation or cooking area for vegetarian food. If you suffer from a food allergy or intolerance, please speak to our staff about the ingredients in your meal when making your order. (VE – denotes vegan dishes.)

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.

Dishes may contain nut/nut derivatives.





A' CHUILIDH

PRIVATE DINING AND EXCLUSIVE USE

A'Chuilidh at Gael & Grain offers the perfect space for private festive lunches and dinners. With a minimum of 20 guests, and a maximum of 32, this is the perfect space with your own bar and sound system.

For larger parties, the main dining area at Gael & Grain is available for exclusive use for 65 guests.



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DRINKS PACKAGES



WELCOME PROSECCO
for all guests
£7.95PP

BUCKET OF 10 BEERS
Heineken / Birra Moretti / Estrella
£55

PROSECCO
Two bottles of Prosecco
£62

WINE
Two bottles of house red,
white or rosé
£58

CHAMPAGNE
Two bottles of Piaff Champagne
£160





OUR SISTER VENUES

Host your Christmas celebration at Mharsanta, where Scottish hospitality meets festive cheer in the heart of Merchant City. Our main restaurant comfortably seats up to 80 guests, perfect for larger group bookings, while The Hideout, our private dining space, offers a more intimate setting for up to 32. With festive menus and tailored drinks packages, Mharsanta provides a warm and welcoming backdrop for office parties, family gatherings, and everything in between.

For party packages and more information contact
christmas@mharsanta.co.uk

WWW.MHARSANTA.CO.UK



If you are looking for a relaxed, laid back vibe this winter season, our sister venue Van Winkle offers the perfect setting, complete with festive menu.

Van Winkle can seat up to 50 guests or for a more casual festive occasion, you can book the venue exclusively for up to 100 guests.

For party packages and more information contact
christmas@vanwinkle.co.uk

WWW.VANWINKLE.CO.UK



BOOKING TERMS AND CONDITIONS

Upon securing your booking, we require a £10pp non-refundable deposit paid within 14 days to confirm your reservation. We are unable to secure provisional bookings.

Should your party size decrease, all deposits are non-transferable and non-refundable. The difference cannot be used towards the total bill.

You will be allocated 2 hours for bookings of eight or less and 2.5 hours for bookings over eight.

A pre-order will be sent to you ahead of your booking. We would be grateful if you can return this at least 72 hours before your reservation.

Pre-orders can be changed up until 72 hours before the reservation. Any pre-ordered items that have not been cancelled giving at least 72 hours' notice will be charged at the full price.

At Gael & Grain we are committed to looking after the dietary requirements of all your party. We are very happy to offer gluten free, vegetarian, and vegan options amongst others on an individual basis to suit the needs of guests. Please let us know of any dietary requirements in advance.

Our prices include VAT at the current rate.

A discretionary 10% service charge will be added to all Christmas bookings.

If you have any queries about your booking, please contact us on christmas@gaelandgrain.com



GAEL & GRAIN

SCOTTISH PUB & KITCHEN

BOOK NOW

23 SANDYFORD PLACE, GLASGOW, G3 7NG

CHRISTMAS@GAELANDGRAIN.COM

TEL: 0141 339 9993

WWW.GAELANDGRAIN.COM

Wishing you a wonderful festive season

