

Deposit Form

We're really looking forward to celebrating the festive season with you! To help us plan and make your experience as smooth as possible, please take note of the following details regarding bookings and deposits.

DEPOSITS FOR ALL BOOKINGS 1ST - 23RD DECEMBER

All bookings are non-refundable after 30th November. In order to receive a full refund of your deposit, make sure you cancel your reservation before this date. After 30th November, any parties that reduce their table size are unable to transfer the deposit amount towards the table. Deposits are £10 per head for lunch reservations and £25 per head for dinner reservations.

DEPOSITS FOR CHRISTMAS DAY

For Christmas Day bookings, a non-refundable deposit of 50% per person is required by 30th November and full payment is required by the 16th December. If full payment is not received by the 16th December, we reserve the right to cancel the booking.

Please cut this slip along the dotted line and return to reception along with your non-refundable deposit (£10pp lunch, £25pp dinner). Bookings for all dates except Christmas Day must hand in their non-refundable deposits before 30th November.

BOOKING
NAME

PAYEE
NAME

ADDRESS

EMAIL
ADDRESS

PHONE
NUMBER

DATE OF
BOOKING

TIME

CALADH INN | 11 JAMES STREET | STORNOWAY | HS1 2QN | 01851 702740



SANTA CLAUS IS COMING TO ELEVEN!

SATURDAY 13TH DECEMBER 12PM - 2PM

Enjoy a delicious carvery lunch and get in the Christmas spirit with a special visit from Santa!

Function Room Dining

Looking to make this Christmas extra special with your colleagues, team-mates, or family?

Our Croft Suite is perfect for groups of up to 60 people, providing a private, cosy space. Enjoy a delicious three course buffet from only £49, (minimum of 20). If you prefer a pre-ordered à la carte menu, please contact the hotel. For larger celebrations, our Garry and Tonga Suites can accommodate up to 130 guests.

To discuss your Christmas plans or get more details, email christina@calahotels.com.

Forget the Lift Home

There's no need to worry about a late night taxi with our dine & stay offer!

Enjoy a meal with us during the festive season and add on an overnight stay and breakfast in the morning for just £45 per person (based on two people sharing a double/twin).

Offer subject to availability and excludes 24th - 26th December.

CELEBRATE
Christmas
AT
eleven



Festive Lunch & Dinner

Available from the 5th to 23rd December

FESTIVE CARVERY LUNCH Fridays & Saturdays

One Course: £24.50 Two Course: £31 Three Courses: £37

FESTIVE CARVERY DINNER Fridays & Saturdays

Two Course: £45 Three Courses: £52

Our regular lunch & dinner carvery runs Monday - Thursday, featuring daily festive specials. Our carvery varies on a day to day basis and will have a selection from the below:

STARTERS:

Rainbow rice noodles & grilled tofu salad (v/vg),
Chicken strips, coconut, lime, lemongrass & roasted peanut salad,
Melon, blood orange, hazelnut, grapefruit, mozzarella (v),
Confit duck, micro herbs and rocket leaf salad,
Vietnamese herb & honey glazed beef, mango, tamarind & pecan salad,
Middle Eastern quinoa with pomegranate, parsley & pistachio (v/vg),
Maple roasted sweet potato, red onion & chorizo salad,
Salmon, king prawn, mussels, crab meat & squid,
Selection of cold meats, pate and terrine,
Selection of smoked fish and pickled condiments,
Smoked salmon, crab, watercress & cream cheese roulade, oatcakes.

SOUPS:

Winter broth or Roasted butternut squash with toasted garlic

CARVING STATION:

Traditional roast turkey, pigs in blankets, stuffing, turkey jus,
Roasted leg of lamb with mint gravy,
Sirloin & Rib Roast Beef with Yorkshire pudding, bone marrow gravy
& horseradish sauce,
Roasted pork loin with crackling and apple sauce,
Honey roasted gammon.

MAIN COURSES:

Chicken supreme with sage, mushroom and crispy prosciutto,
Pork medallions stuffed with caramelised apple, apricot & bacon with
marsala sauce & toasted pine nuts,
Italian braised beef osso buco,
Lewis monkfish tail with a parmesan crust, prosecco & dill cream sauce,
Braised venison with a port ragout, juniper berry and redcurrant sauce,
Pumpkin, sweet potato & lentil pierogi with asparagus & mushroom
with smoked bell pepper coulis (v/vg).

DESSERTS:

Blackberry & vanilla cheesecake,
Lime meringue cheesecake, lime gel,
Strawberry liqueur trifle (gf),
Crème fraiche, cinnamon pear pannacotta (gf),
Passion fruit, white chocolate & coconut meringues (gf),
Christmas spiced tiramisu,
Chocolate orange profiteroles,
Eggnog macarons (gf),
Brioche, blueberry & white chocolate bread & butter,
Chocolate orange mousse (v/vg/gf),
Christmas pudding, brandy custard.

Christmas Day

Each year on Christmas Day, Eleven at the Caladh Inn warmly welcomes guests for an afternoon filled with delicious food and festive cheer. As you arrive, you'll be greeted with a glass of prosecco or a refreshing orange juice - the perfect way to kick off your Christmas dinner celebrations!

THREE COURSES | £75PP 12 - 4PM

Children under 12 eat ½ price - childrens menu available

STARTERS:

Mini salmon ragout tart and devilled eggs with grilled shrimp,
Puy lentil salad, beetroot & walnuts (v/vg),
Spicy Korean Christmas salad (v/vg),
Sweet potato & beetroot mousse tart, mozzarella, roasted walnuts,
Whole dressed Lewis Salmon, citrus mayo,
Selection of sushi, sashimi & caviar
Whole local langoustine platter,
Smoked hot & cold salmon, red onions & capers,
Cold smoked salmon, cheese, chives & rocket roulade, oatcakes,
Classic prawn Marie Rose with paprika, parsley & lemon,
Grilled vegetable antipasti roll mops with Boursin cheese,
Selection of cold meats, terrine, pate & spiced tangy chutney,
Cheeseboard selection.

SOUPS:

Scottish winter vegetable & lamb broth soup
Thai spiced carrot, sweet potato & coconut soup (v/vg)

CARVING STATION:

Traditional roast turkey, pigs in blankets, stuffing, turkey jus,
Sirloin & Rib Roast Beef with Yorkshire pudding, bone marrow gravy

MAIN COURSES:

Herb crusted local rack of lamb with ratatouille & shallot jus,
Venison casserole with red wine, sweet fig & berry reduction,
Scottish salmon fillet, brown shrimp butter, hand dived scallops with
smoked ham & Mustheb mustard dill sauce,
Pan roasted duck breast with caramelised duck leg, pink ginger &
balsamic blood orange sauce,
Heather honey & cinnamon spiced slow roasted pork belly, braised
savoy cabbage, ham hock & ruby port reduction,
Portobello, wild mushroom, chestnut, spinach & quinoa nut roast with
watercress pesto (v/vg),
Sweet potato and chestnut wellington, cranberry & apricot glaze (v/vg).

DESSERTS:

Tiramisu basque cheesecake	Red velvet cheesecake (gf)
Black forest fruit trifle (gf)	Chocolate orange yule log
Champagne & raspberry posset (gf)	Lemon curd macaron (gf)
Hazelnut & coffee pavlova (gf)	Blackberry ganache profiterole
Cherry amaretto frangipane tart	
White chocolate, vanilla & strawberry pannacotta (gf)	
Christmas spiced sticky toffee pudding, toffee orange sauce (gf)	

Function Buffet Menu

Looking to make this Christmas extra special with your colleagues, team-mates, or family?

Our Croft Suite is perfect for groups of up to 60 people, providing a private, cosy space. Enjoy a delicious three course buffet from only £52, (minimum of 20). For larger celebrations, our Garry Suite can accommodate up to 130 guests.

STARTERS:

Selection of salads,
Traditional prawn cocktail,
Chicken strips, coconut, lime, lemongrass & roasted peanut salad,
Platter of continental meats, terrine, apricot & mango chutney,
Melon, blood orange, hazelnut, grapefruit, mozzarella (v).

SOUPS:

Winter vegetable broth, crusty bread.

MAIN COURSES:

Traditional roast turkey, pigs in blankets, stuffing, turkey jus,
Slow cooked featherblade of beef, bone marrow gravy,
Lewis monkfish tail with a parmesan crust, prosecco & dill cream sauce,
Pumpkin, sweet potato & lentil pierogi with asparagus & mushroom
with smoked bell pepper coulis (v/vg).

Selection of vegetables and potatoes:
Honey roasted parsnips, carrots, brussel sprouts with chestnuts, creamy
mashed potato, roast potatoes.

DESSERTS:

Brioche, blueberry & white chocolate bread & butter pudding,
Traditional Christmas pudding, brandy custard,
Crème fraiche, cinnamon & pear pannacotta,
Artisan cheeseboard, oatcakes, chutney.

MINI DESSERT SELECTION:

Strawberry liqueur trifle,
Eggnog macarons,
Lime meringue cheesecake.

TEA AND COFFEE

We take every care to identify allergens in our ingredients, but cannot guarantee dishes are 100% allergen free due to possible cross contamination of trace allergens during preparation and cooking.
Please ask our team for more information.