

3 floors
*brimming with
festive cheer*



THE WORLD FAMOUS
Ò R A N
M Ó R

MÓR THAN
JUST A GREAT BAR

Auditorium Party Nights

WEDNESDAY to SATURDAY

29th November - 23rd December

FRIDAY & SATURDAY Lunch | *£60 per person*

WEDNESDAY Dinner | *£60 per person*

THURSDAY to SATURDAY Dinner | *£75 per person*

Additional dates available on an exclusive basis and subject to minimum numbers and availability.



Join us in the breath-taking Auditorium under a canopy of twinkling fairy lights for a party like no other. Our party nights include a three course meal, followed by entertainment all the way through until 2am.





Auditorium Menu

Maple Roast Butternut Squash Soup (vg)

Pickled Beets, Sage Oil, Sourdough

◆

Chestnut & Porcini Mushroom Nut Roast (vg)

Vegan "Pigs In Blankets", Roast Potatoes,
Sprouts, Maple Glazed Parsnips & Carrots,
Cranberry Sauce, Porcini Mushroom Jus

Roast Turkey Breast

Pigs In Blankets, Roast Potatoes,
Buttered Sprouts, Honey Glazed Parsnips
& Carrots, Turkey Gravy

◆

Dark Chocolate & Orange Tart (vg)

Chocolate Soil, Orange Sorbet



*Book your table today,
Simply call us on 0141 357 6200*



*Scan QR code to view
further information about
our festive packages.*

Fun-filled Festive Dining

*Available throughout December in the
whisky bar & our private dining rooms.*

£35.95 LUNCH

Friday & Saturday

£42.95 DINNER

Sunday to Wednesday



Oak Smoked Salmon & Prawn Pâté

Soft Herbs, Sourdough, Pink Onions,
Capers

Roast Beets & Savoury Granola Salad (vg)

Oak Leaf Lettuce, Pink Peppercorn
Cream Cheese, Burnt Orange,
Hazelnut Snow

Glazed Parsnip Soup (vg)

Granberry Pumpkin Seed, Sage Oil,
Sourdough

Smoked Ham Hock Press

Toasted Brioche, Red Onion
Marmalade, Herb Oil, Watercress

Roast Turkey Breast

Pigs In Blankets, Roast Potatoes,
Buttered Sprouts, Honey Glazed
Parsnips & Carrots, Turkey Gravy

Ras El Hanout Celeriac (vg)

Spiced Bulgar Wheat, Clementine,
Pomegranate, Mint

Garlic & Citrus Roast Salmon

Crushed New Potatoes, Sautéed Kale,
Salsa Verde

Spiced Stout Braised Feather Blade

Haggis, Potato Fondant, Mustard Jus

Christmas Pudding

Brandy Sauce, Frosted Berries

Sticky Toffee Pudding

Butterscotch Sauce, Topsy Cream

Dark Chocolate & Orange Tart (vg)

Chocolate Soil, Orange Sorbet

Scottish Cheese Selection

Mull Of Kintyre, Blue Murder, Glava,
Charcoal Biscuits, Arran Apple
Chutney



Extra Special Christmas Day Dining

£74.95 per adult | £24.95 per child



Scan QR code to view our
Christmas day dining online
and view our kids menu.

Book your table at
oran-mor.co.uk
or call 0141 357 6200

Scotch Broth (vg)

Roast Winter Roots, Soft Herbs,
Sourdough

Smoked Ham Hock Press

Toasted Brioche, Red Onion
Marmalade, Herb Oil, Watercress

Roast Turkey Breast

Pigs In Blankets, Roast Potatoes,
Buttered Sprouts, Honey Glazed
Parsnips & Carrots, Turkey Gravy

Red Wine Braised Shin Of Beef

Truffle Mashed Potato, Buttered Kale,
Red Wine Jus

Christmas Pudding

Brandy Sauce, Frosted Berries

Wild Berry & Custard Tart

All Butter Pastry, Crème Anglaise,
Wild Berries

Smoked Salmon & Dill Roulade

Cucumber, Radish, Chervil,
Melba Toast

Roast Beets & Savoury Granola Salad (vg)

Oak Leaf Lettuce, Pink Peppercorn
Cream Cheese, Burnt Orange,
Hazelnut Snow

Chestnut & Porcini Mushroom Nut Roast (vg)

Vegan "Pigs In Blankets", Roast
Potatoes, Sprouts, Maple Glazed
Parsnips & Carrots, Cranberry Sauce,
Porcini Mushroom Jus

Garlic & Citrus Roast Salmon

Crushed New Potatoes, Sautéed Kale,
Salsa Verde

Dark Chocolate & Orange Tart (vg)

Chocolate Soil, Orange Sorbet

Scottish Cheese Selection

Mull Of Kintyre, Blue Murder, Clava,
Charcoal Biscuits, Arran Apple
Chutney



Hogmanay at Òran Mór

DECEMBER 31st | £99 per person
Doors open 6.45pm • Dinner 7.30pm • Ends 3am

Say goodbye to 2023 and welcome
in 2024 with a night to remember
at Òran Mór!

*Tickets to our
Auditorium party include:
Glass of Fizz | 3 Course Meal
Live Band & DJ | Late Night Snack*

Hogmanay *Dining*

Thai Sweet Potato Soup (vg)
Lime & Coconut Cream, Sourdough

Duck & Orange Parfait
Port & Cherry Chutney, Melba Toast,
Burnt Orange

Roast Pork Belly
Apple Purée, Mashed Potato, Roasted
Roots, Cider Gravy

**Chestnut & Porcini
Mushroom Nut Roast** (vg)
Vegan "Pigs In Blankets", Roast
Potatoes, Sprouts, Maple Glazed
Parsnips & Carrots, Cranberry Sauce,
Porcini Mushroom Jus

Apple & Bramble Grumble (vg)
Vegan Ice Cream

Dark Chocolate Delice
Cherry Compote, Chantilly Cream

**Smoked Salmon
& Dill Roulade**
Cucumber, Radish, Chervil,
Melba Toast

**Chestnut Mushroom
& Tarragon Pâté** (vg)
Charred Sourdough, Vegan Pesto

8oz Sirloin Steak
Garlic Butter, Roast Plum Tomato,
Water Cress, French Fries

Roast Highland Venison
Burnt Onion Purée, Truffle Mash,
Thyme Roast Winter Roots, Pan Jus

Baked Monkfish
Wrapped In Parma Ham, Baby
Vegetables, Shellfish Bisque

Wild Berry & Custard Tart
All Butter Pastry, Crème Anglaise,
Wild Berries

Scottish Cheese Selection
Mull Of Kintyre, Blue Murder, Glava,
Charcoal Biscuits, Arran Apple
Chutney

Hooray for Hogmanay Parties

HOGMANAY *in the main bar*

£30 per person | *from 7pm-3am*

Bring in the bells with our resident DJ in Òran Mór's Whisky Bar for a proper knees up!

HOGMANAY *in the club*

£25 per person | *from 10pm-3am*

Bring in the New Year on the dance floor! Tickets are on sale now for Òran Mór's Club where we'll be dancing 'til the wee hours with our resident DJ.

HOGMANAY *in Fonn Mór*

£25 per person | *from 10pm - 3am*

Enjoy a glass of fizz on arrival and live entertainment provided by our resident pianist throughout the night.



Winter Events

Christmas Panto

28th November - 6th January

Tickets from £22.50 (plus booking fee)

Available via ticketweb.co.uk or at the Box Office



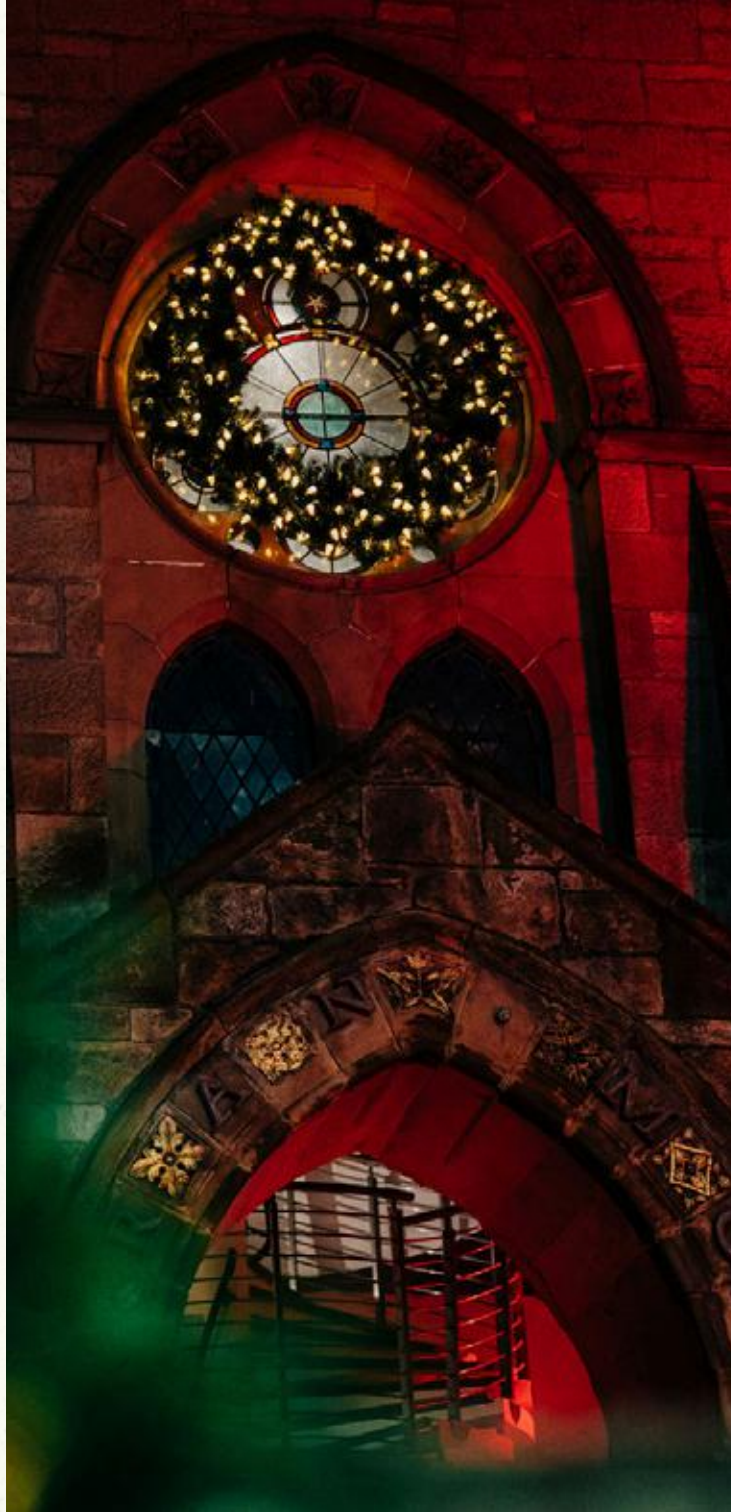
Join us this festive period for the best panto in the West End! Our annual show is always one to rave about, with all your favourite stories and a big dose of Glaswegian humour. Our panto is the perfect Christmas night out, but it's one for the adults so leave the kids at home!



Find out more about this year's show 'Snow White And The Seven Maws' at oran-mor.co.uk or scan the QR code to book your tickets!



Please note: Our Panto is aimed at an adult audience and does contain some strong language and adult themes. Recommended for 14+ years



Crooner Lunches

10th December | from 12.30pm

Tickets from £35.95 per person



All your favourite Christmas Classics played live within the beautiful setting of our auditorium, tickets include a two course lunch.

Stella's Christmas Cabaret

15th December | from 7pm

Tickets £16 per person



It's time to dig out the tinsel and trim your tree, as the festive phenomenon that is Stella's Christmas cabaret is back! Featuring much loved festive favourites such as Have Yourself a Merry Little Christmas and Stella's personal favourite 'All I want for Christmas is...a bag of Mackie's Crisps.'



Karen Dunbar's Big Night Out

10th December | *from 7pm*

Tickets £18 per person

Join Karen Dunbar as she goes back to her DJ roots with four decades of chart hits, floor fillers & Christmas favourites (and a few surprises too!).

Doris, Dolly And The Dressing Room Divas

18th - 30th December (*exc. 22nd, 25th & 29th*)

Tickets available via ticketweb.co.uk • 0141 357 6200

Back by popular demand and sprinkled with seasonal glitter, this hugely entertaining show will leave you with a feel-good glow. Three make-up girls bitch, compete, harmonise and laugh as they entertain us with hilarious, heartbreaking, irreverent tales from the dressing rooms of Doris, Dolly, Judy and Liza: of backstage Mamas, absent fathers, gay husbands, flunked auditions, sublime singing and the filthiest Julie Andrews ever to grace the stage.

Written & directed by Morag Fullarton with musical direction by Hilary Brooks. Starring Gail Watson, Frances Thorburn & Clare Waugh.





Date For Your Diary: *Burns Night Celebration*

January 2024

Our very own rousing celebration of our National Bard is always an all-out affair at Òran Mór. Stay tuned for our full programme of events and dining packages, coming soon...



To book any of these events scan the QR code or visit: [ticketweb.co.uk](https://www.ticketweb.co.uk), call 0141 357 6200, or purchase at the Òran Mór box office.

Further information can be found at [oran-mor.co.uk](https://www.oran-mor.co.uk)



Get in Touch



For further details or to discuss your festive party, private gathering, or any of our special events, please contact us on:

T: 0141 357 6200

E: info@oran-mor.co.uk

W: oran-mor.co.uk

Top of Byres Road, Glasgow, G12 8QX

  /oranmorglasgow

BOOKING TERMS & CONDITIONS

*To make a booking we ask for a 50% deposit, with your final balance due by 31st October 2023. All payments are non-refundable or transferable.*Please note final balance is non-refundable and non-transferable.*

Photography Credit:
Mark Wild Photography & Daniel McAwoy & Leslie Black
Oran Mor Illustration p.20: Jack Sutton Draws



*All menus are subject to change.
T&C apply, please see website for further details.*

