

Celebrate Christmas at WEST

Brewery, Bar & Restaurant

Come and join us to celebrate "Weihnachten" (Christmas in German) in the beautiful surroundings of the Templeton Building on Glasgow Green.

Here at WEST the atmosphere during the lead up to Christmas will be warm, friendly and relaxing as we recreate the feeling of a traditional German Christmas.

We will be serving lunch from 12 noon to 4pm. Why not stay and enjoy a leisurely afternoon relaxing by the Christmas tree?

No visit to WEST would be complete without tasting at least one of our famous beers brewed in our beautiful copper-clad brew house, which you can view from our restaurant. Our 2008 Weihnachtsbier will be available from the 1st of December. The WEST 1 litre swing top bottles make the ideal Christmas present for any beer connoisseur.

Throughout December, our resident WEST Santa will entertain our guests on the Grand Piano every Thursday, Friday and Saturday evening from 8pm till closing. In addition, to our "mellow tunes" on the piano, we invite guests on certain party evenings to stretch their "vocal chords" with some of the famous Christmas hits of the past 25 years on our Karaoke equipment! Please call the brewery for further information on these packages.

The entire team at WEST are looking forward to welcoming regular and new guests to celebrate "Weihnachten" at Glasgow's brewery.

For more information and reservations,
please call

0141 550 0135

Terms & Conditions for Christmas Reservations

A £10.00 per person deposit is required on confirmation to secure the reservation, with the balance being paid within 7 days of the date of your booking.

All payments are non-refundable/non-transferable and we can accept debit and credit cards. Cheques should be made payable to Noah Beers Ltd.

Tables for lunch are available from noon and last orders will be taken at 4pm, last orders for dinner will be taken at 9.30pm.

Pre-ordered food and drink can be arranged prior to your event.

We welcome families with children. Please note that under our licence, children under the age of 14 are not permitted on the premises after 8pm.

WEST reserves the right to alter or amend any menu, entertainment, event or timings for any reason.

All prices are inclusive of VAT at 17.5%. A service charge of 10% will be added to parties of 10 or more.



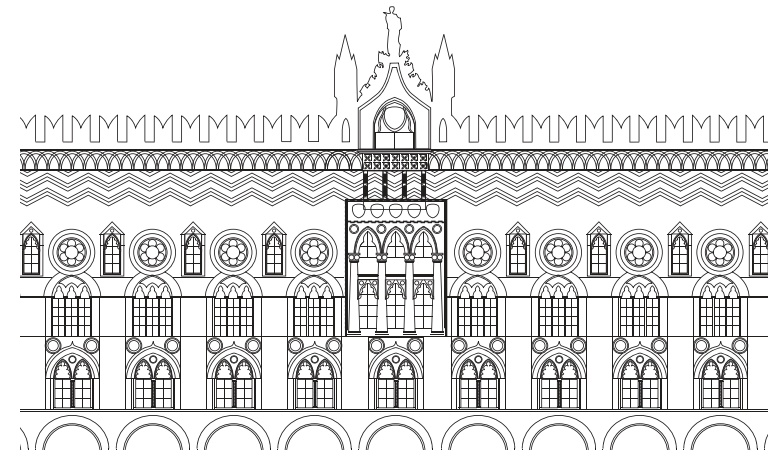
Brewery, Bar & Restaurant



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Templeton Building, Glasgow Green, Glasgow, G40 1AW
www.westbeer.com info@westbeer.com

Christmas Menu 2008



Christmas Lunch Menu 2008

Starters

Butternut Squash & Ginger Soup with Sour Cream.

Beetroot and Vodka Cured Gravavlax with Garden Rocket and Honey & Lime Dressing.

Warm Wild Mushroom Salad with Apple Slices, Walnuts and Chicory.

Chicken & Leek Terrine, wrapped in Black Forest Ham, with a small Watercress Salad.

Mains

Roast Turkey with Smoked Bacon & Onion Stuffing, Oven Roasted Carrots, Parsnips, Sprouts, Potatoes and Pan Jus.

Crispy Baked Fillets of Salmon & Cod served over a Ragout of Steamed Winter Vegetables with a Fresh Garden Pea Salsa.

Oven Baked Breast of Gressingham Duck with Duchesse Potatoes, Spiced Red Cabbage and a Port Wine Reduction.

Mediterranean Vegetables, Baked en "Papilotte", with Goats Cheese, Pernot and Fresh Thyme, served with Greek Yoghurt and Sesame Roasted Potatoes.

Parsnip & Lemon Risotto with Pecorino Cheese, Garden Rocket and Aged Balsamic.

Deserts

Ginger Bread Chocolate Mousse with Filo Fans & Crushed Pistachio Nuts.

'WEST' Sticky Toffee Pudding with Vanilla Ice Cream.

Black Forest Trifle with Kirsch Cherries.

Baked Vanilla Cheesecake with Roasted Plums.

Selection of Scottish and Continental Cheeses with Oatcakes (£2.50 Supplement for Cheeseboard).

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Coffee or Tea with Spiced Cookies.

£21.95 per person



Christmas Dinner Menu 2008

Starters

Amuse Bouche.

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Butternut Squash & Ginger Soup with Sour Cream.

Beetroot and Vodka Cured Gravavlax with Garden Rocket and Honey & Lime Dressing.

Warm Wild Mushroom Salad with Apple Slices, Walnuts and Chicory.

Chicken & Leek Terrine, wrapped in Black Forest Ham, with a small Watercress Salad.

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Lemon Sorbet.

Mains

Roast Turkey with Smoked Bacon & Onion Stuffing, Oven Roasted Carrots, Parsnips & Sprouts, Potatoes and Pan Jus.

Crispy Baked Fillets of Salmon & Cod served over a Ragout of Steamed Winter Vegetables with a Fresh Garden Pea Salsa.

Oven Baked Breast of Gressingham Duck with Duchesse Potatoes, Spiced Red Cabbage and a Port Wine Reduction.

Mediterranean Vegetables, Baked en "Papilotte", with Goats Cheese, Pernot and Fresh Thyme, served with Greek Yoghurt and Sesame Roasted Potatoes.

Parsnip & Lemon Risotto, with Pecorino Cheese, Garden Rocket and Aged Balsamic.

Deserts

Ginger Bread Chocolate Mousse with Filo Fans & Crushed Pistachio Nuts.

'WEST' Sticky Toffee Pudding with Vanilla Ice Cream.

Black Forest Trifle with Kirsch Cherries.

Baked Vanilla Cheesecake with Roasted Plums.

Selection of Scottish and Continental Cheeses with Oatcakes (£2.50 Supplement for Cheeseboard).

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Coffee or Tea with Spiced Cookies.

£25.95 per person