

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 10pm.

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

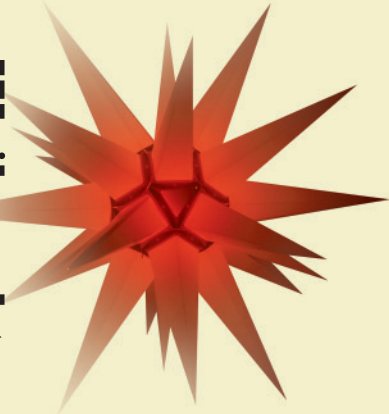
All prices are inclusive of VAT at 15%. A service charge of 10% will be added to parties of 10 or more.



For more information & reservations,
please call 0141 550 0135

Templeton Building, Glasgow Green www.westbeer.com 0141 550 0135
BREWERY + BAR + RESTAURANT + BREWERY TOURS + EVENTS & WEDDING VENUE





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 2009 Weihnachtsbier will be available from the 1st of December.

Throughout December, our resident WEST Santa will entertain our guests on the Grand Piano every Thursday, Friday and Saturday evening from 8pm till closing.

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

Christmas Lunch Menu 2009

Starters

Home-cured Scottish Gravad Lax with Dressed Salad, Horseradish and Rye Bread.

Seared Quothquan Breast of Pheasant with a Puy Lentil Salad & Red Wine Sauce.

Goulash Soup with Fresh Organic Bread.

Inverloch Goats' Cheese, Caramelized Red Onion and Puff Pastry with Cranberry Sauce and a Balsamic Dressed Salad.

Isle of Lewis Mussels with Garlic, Leek, White Wine & Cream.

Mains

Borders Roast Turkey and all the Trimmings.

Braised Perthshire Ox Cheek & Tail Suet Pudding with a Wild Mushroom Sauce.

Fillet of Salmon with a West Coast Crab, Pine Nut & Parmesan Crust served with Lemon Oil.

Home-made Tagliatelle with Scottish Wild Mushrooms, Spinach and Parmesan Shavings.

"Jaeger Schnitzel" – a Traditional Schnitzel with a Dark Mushroom Sauce.

All mains served with seasonal vegetables & roast potatoes.

Desserts

Home-made Christmas Pudding with Warmed Brandy Sauce.

Traditional Christmas Fruit Trifle.

Lanark-made Trio of Ice-cream with Chocolate Sauce and Tuille Biscuit.

Scottish Cheeseboard with Oatcakes and Spiced Quince Chutney.

Baked Apple Strudel Served with Vanilla Ice-cream.

Tea or Filter Coffee with Stollen.

£19.95 per person

Christmas Dinner Menu 2009

Amuse Gueule.

Starters

Home-cured Scottish Gravad Lax with Dressed Salad, Horseradish and Rye Bread.

Seared Quothquan Breast of Pheasant with a Puy Lentil Salad & Red Wine Sauce.

Goulash Soup with Fresh Organic Bread.

Inverloch Goats' Cheese, Caramelized Red Onion and Puff Pastry with Cranberry Sauce and a Balsamic Dressed Salad.

Isle of Lewis Mussels with Garlic, Leek, White Wine & Cream.

Lemon Sorbet.

Mains

Borders Roast Turkey and all the Trimmings.

Braised Perthshire Ox Cheek & Tail Suet Pudding with a Wild Mushroom Sauce.

Fillet of Salmon with a West Coast Crab, Pine Nut & Parmesan Crust served with Lemon Oil.

Home-made Tagliatelle with Scottish Wild Mushrooms, Spinach and Parmesan Shavings.

"Jaeger Schnitzel" – a Traditional Schnitzel with a Dark Mushroom Sauce.

All mains served with seasonal vegetables & roast potatoes.

Desserts

Home-made Christmas Pudding with Warmed Brandy Sauce.

Traditional Christmas Fruit Trifle.

Lanark-made Trio of Ice-cream with Chocolate Sauce and Tuille Biscuit.

Scottish Cheeseboard with Oatcakes and Spiced Quince Chutney.

Baked Apple Strudel Served with Vanilla Ice-cream.

Tea or Filter Coffee with Stollen.

£24.95 per person