



2018

LET THE FESTIVITIES BEGIN

Enjoy a unique experience at The Dalmeny
this Christmas and New year



DALMENY PARK
HOUSE HOTEL

CHRISTMAS PARTY NIGHT

18+

FRI 7TH
DECEMBER
£35.00

SAT 8TH
DECEMBER
£35.00

FRI 14TH
DECEMBER
£35.00

SAT 15^H
DECEMBER
£35.00

FRI 21ST
DECEMBER
£29.95

SAT 22ND
DECEMBER
£29.95

BOOK YOUR NIGHT BEFORE IT'S TOO LATE

Enjoy a 3 Course Meal then dance the night away to *Destination Anywhere*

**DOORS OPEN
AT 6.30PM
CARRIAGES AT 1AM
0141 881 9211**



PARTY NIGHT MENU

3 COURSE MEAL & WELCOME SHOT ON ARRIVAL

TRADITIONAL LENTIL SOUP

PRAWN MARIE ROSE

sliced seasonal melon

CHICKEN LIVER PATE

toasted brioche, spiced cranberry chutney



TRADITIONAL ROAST TURKEY

chipolatas, chestnut stuffing, natural jus

BRAISED SIRLOIN STEAK

haggis, whisky sauce

SHREDDED VEGETABLE WELLINGTON

smoked cheddar, roast garlic and tomato sauce



STICKY TOFFEE CHRISTMAS PUDDING

vanilla ice cream, butterscotch sauce

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

whipped cream

DUO OF CHEDDAR AND BRIE

biscuits, grapes, apple and plum chutney



ACCOMMODATION

From **£40pp** based on two sharing
single room from **£50**

FESTIVE FAYRE

2 COURSE £13.95 OR 3 COURSE £17.95

FINISHES ON CHRISTMAS EVE

Served Monday - Saturday - 12-5pm & Sunday - 12-9pm

STARTER

CHEF'S HOMEMADE SOUP OF THE DAY *crusty roll*

CHICKEN LIVER PATE *plum chutney, garlic bread*

HAGGIS FRITTERS *whisky sauce*

GALIA MELON *spiced blueberry compote, raspberry yoghurt ice*

SMOKED HADDOCK, LEEK AND SMOKED CHEESE TART *balsamic glaze*

BREADED BRIE WEDGES *cranberry sauce*

MAIN

TRADITIONAL ROAST TURKEY *chipolatas, chestnut stuffing, natural jus*

BRAISED SIRLOIN STEAK (£3 SUPPLEMENT) *haggis, whisky sauce*

BREAST OF CHICKEN TOPPED WITH CRANBERRY AND BRIE *white wine and chive cream*

POACHED FILLET OF HADDOCK *swiss cheese and leek sauce*

BEEF BOURGOGNE *puff pastry fluerent*

SHREDDED VEGETABLE WELLINGTON *smoked cheddar, roast garlic and tomato sauce*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *vanilla ice cream, butterscotch sauce*

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE *whipped cream*

BLACK FOREST SPONGE *warm custard*

WINTER BERRY MERINGUE SUNDAE *raspberry yoghurt ice, whipped cream*

PROFITEROLES FILLED WITH LEMON MOUSSE *lemon curd sauce*

DUO OF CHEDDAR AND BRIE (£2 SUPPLEMENT) *biscuits, grapes, apple and plum chutney*



CHRISTMAS EVE

2 COURSE £22.50 OR 3 COURSE £26.50

KIDS (AGE 2-7)
2 COURSE £6.95 · 3 COURSE £9.95

JUNIOR (AGE 8-14)
2 COURSE £16.95 · 3 COURSE £19.95

Served from 5pm

STARTER

CHEF'S SOUP OF THE DAY crusty roll

TOWER OF HAGGIS AND BLACK PUDDING crispy leek, whisky peppercorn sauce

CHICKEN LIVER PATE plum chutney, garlic bread

CHICKEN TEMPURA sweet chilli dip

MUSHROOMS COOKED IN A GARLIC AND CHIVE CREAM toasted buttered croissant

MAINS

TRADITIONAL ROAST TURKEY chipolatas, chestnut stuffing, natural jus

MINUTE STEAK grill garni, peppercorn sauce

CHICKEN AND BACON PENNE roast tomato and garlic sauce, garlic bread

BREADED HADDOCK fries, garden peas, tartar sauce

BROCCOLI AND RED ONION TARTLET garlic cream sauce

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING vanilla ice cream, butterscotch sauce

LEMON CHEESECAKE whipped cream

CHERRY AND CHOCOLATE CAKE SUNDAE vanilla ice cream, whipped cream

STRAWBERRY MERINGUE raspberry ripple ice cream

DUO OF CHEDDAR AND BRIE biscuits, grapes, plum chutney



CHRISTMAS DAY

ADULTS £62.00 SERVED 1PM - 4.30PM

KIDS (AGE 2-7) £15.00

JUNIOR (AGE 8-14) £30.00

STARTER

SEASONAL MELON AND FRESH FRUIT PLATTER

homemade strawberry compote

SMOKED SCOTTISH SALMON AND CREAM CHEESE ROULADE

mixed salad, oatcakes

HIGHLAND GAME TERRINE

cumberland sauce, mixed leaves, brioche

CHICKEN, BACON AND LEEK PUFF PASTRY CROUSTADE

garlic and chive cream

INTERMEDIATE

LENTIL AND SMOKED PANCETTA SOUP

CREAM OF BROCCOLI AND STILTON SOUP

MAINS

TRADITIONAL ROAST TURKEY

chipolatas, chestnut stuffing, natural jus

BRAISED SIRLOIN STEAK WITH BLACK PUDDING

peppercorn sauce

FILLET OF SCOTTISH SALMON TOPPED WITH BRIE AND PRAWNS

garlic and chive cream

PAN FRIED BREAST OF DUCK *port and plum jus*

SHREDDED VEGETABLE ENCASED IN PUFF PASTRY

smoked cheddar, roast garlic and tomato sauce

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *vanilla ice cream, butterscotch sauce*

BLACK FOREST CHEESECAKE *chantilly cream*

LEMON AND LIME TART *orange yoghurt ice*

DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*



BOXING DAY

2 COURSE £22.50 OR 3 COURSE £26.50

KIDS (AGE 2-7)
2 COURSE £6.95 · 3 COURSE £9.95

JUNIOR (AGE 8-14)
2 COURSE £16.95 · 3 COURSE £19.95

Served from 12.30pm - 6pm

STARTER

CHEF'S SOUP OF THE DAY *crusty roll*

DUCK TERRINE *cumberland sauce, mixed leaves, oatcakes*

HAGGIS FRITTERS *peppercorn sauce*

PRAWN MARIE ROSE AND SMOKED SALMON TERRINE
mixed leaves, buttered brown bread

SEASONAL MELON *fresh berries, fruit yoghurt ice*

MAINS

MINUTE STEAK *grill garni, peppercorn sauce*

CHICKEN, BACON AND LEEK PIE *puff pastry lid*

DUCK STIR-FRY *noodles, hoi sin, prawn crackers*

SALMON AND BROCCOLI LINGUINE
sunblushed tomato and basil sauce, garlic bread

BABY MUSHROOM AND BABY SPINACH STROGANOFF
basmati rice, toasted ciabatta bread

DESSERT

STICKY TOFFEE PUDDING *vanilla ice cream, butterscotch sauce*

CHOCOLATE AND CHERRY CHEESECAKE *chantilly cream*

TOFFEE MERINGUE *honeycomb ice cream*

LEMON AND LIME SHORTCAKE SUNDAE *raspberry yoghurt ice*

DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*



HOGMANAY

2 COURSE £22.50 OR 3 COURSE £26.50

KIDS (AGE 2-7)
2 COURSE £6.95 · 3 COURSE £9.95

JUNIOR (AGE 8-14)
2 COURSE £16.95 · 3 COURSE £19.95

Served from 5pm

STARTER

TRADITIONAL SCOTCH BROTH *crusty roll*

RAD TOWER OF HAGGIS AND BLACK PUDDING

crispy leeks, whisky peppercorn sauce

CAJUN SPICED CHICKEN CREPE *baby leaf salad*

SEASONAL MELON *winter berry compote, raspberry yoghurt ice*

CRISPY COATED BRIE WEDGES *homemade tomato chutney*

GRATIN OF BUTTON MUSHROOMS

garlic and spring onion cream, toasted herb bread

MAIN

BRAISED SIRLOIN OF BEEF *yorkshire pudding, chasseur sauce*

BREAST OF CHICKEN FILLED WITH BLACK PUDDING

peppercorn sauce

FILLET OF SCOTTISH SALMON *lime and caper butter*

ROAST LOIN OF PORK *apple compote, cider jus*

HAGGIS, NEEPS AND TATTIES *red wine jus*

ROASTED MEDITERRANEAN VEGETABLE TARTLET *cherry*

tomato and garlic sauce, howgate brie, balsamic glaze

DESSERT

STICKY TOFFEE PUDDING *vanilla ice cream, butterscotch sauce*

SPICED CHOCOLATE ORANGE CHEESECAKE

fruit coulis, vanilla whipped cream

CRANACHAN AND RASPBERRY SUNDAE *oatmeal ice cream*

LEMON AND LIME POSSET *shortbread fingers*

CARAMEL AND APPLE TARTLET *vanilla custard*

DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*



HOGMANAY BLACK TIE

DINNER AND DANCE · 5 COURSE £65.00

SERVED FROM 6:30 FOR 7:30PM

CARRIAGES - 1:30AM

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

CHICKEN AND DUCK ROULADE

cranberry vinaigrette, pickled vegetable salad

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CREAM OF ASPARAGUS AND SPINACH SOUP

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BRAISED SIRLOIN OF BEEF

haggis, port wine jus

POACHED FILLET OF SCOTTISH SALMON

roasted garlic and chive cream

•

SALTED CARAMEL TARTLET

oatmeal ice cream

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DUO OF CHEDDAR AND BRIE

biscuits, grapes, plum chutney



**TICKET AND
ACCOMMODATION
PACKAGE AVAILABLE**

*from £230 based on two
Sharing for a nights stay.
Including full scottish breakfast*

18+



**DANCE IN THE NEW YEAR,
TO MUSIC FROM
DESTINATION ANYWHERE**

*along with traditional bagpipes
through the bells*

NEW YEARS DAY

2 COURSE £25.95 OR 3 COURSE £29.95

KIDS (AGE 2-7)
2 COURSE £6.95 · 3 COURSE £9.95

JUNIOR (AGE 8-14)
2 COURSE £16.95 · 3 COURSE £19.95

Served from 1pm - 6pm

STARTER

VEGETABLE BROTH *crusty roll*

CHICKEN LIVER PARFAIT *red onion marmalade, oatcakes*

HAGGIS AND BLACK PUDDING FRITTERS *whisky cream*

CREAMY GARLIC MUSHROOMS *toasted buttered croissant*

KING PRAWN TEMPURA *sweet chilli dip, teriyaki sauce*

GRILLED GOATS CHEESE *red onion marmalade, garlic crouton*

MAINS

TRADITIONAL STEAK AND SAUSAGE PIE *puff pastry lid*

FILLET OF SCOTTISH SALMON *chive and garlic cream sauce*

HIGHLAND CHICKEN *crushed peppercorn cream*

MEDALLIONS OF PORK *apple and cider jus*

CAJUN CHICKEN AND ROASTED RED PEPPER PENNE
toasted garlic ciabatta

THAI VEGETABLE STIRFRY *soft noodles, teriyaki sauce*

DESSERT

SALTED CARAMEL TARTLET *honeycomb ice cream*

STICKY TOFFEE PUDDING *vanilla ice cream, butterscotch sauce*

WINTER BERRY MERINGUE *raspberry ripple ice cream, white chocolate sauce*

WARM APPLE CRUMBLE *cinnamon custard*

PASSIONFRUIT AND ORANGE CHEESECAKE *vanilla ice cream*

DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*



PRIVATE DINING

LUNCH 12-5PM · DINNER 5PM-9PM

LUNCH 2 COURSE £14.95
LUNCH 3 COURSE £18.95

DINNER 2 COURSE £16.95
DINNER 3 COURSE £20.95

ARE YOU LOOKING FOR SOMETHING A LITTLE MORE
PRIVATE FOR YOUR CHRISTMAS CELEBRATIONS?

*We have a range of private spaces to suit your needs. Available to hire for
Breakfast, Lunch or Dinner, for Business or Pleasure.*

TRADITIONAL LENTIL SOUP

PRAWN MARIE ROSE

sliced seasonal melon

CHICKEN LIVER PATE

toasted brioche, spiced cranberry chutney

GALIA MELON

spiced blueberry compote, raspberry yoghurt ice

•

TRADITIONAL ROAST TURKEY

chipolatas, chestnut stuffing, natural jus

BRAISED SIRLOIN STEAK

haggis, whisky sauce

POACHED FILLET OF HADDOCK

swiss cheese and leek sauce

SHREDDED VEGETABLE WELLINGTON

smoked cheddar, roast garlic and tomato sauce

•

STICKY TOFFEE CHRISTMAS PUDDING

vanilla ice cream, butterscotch sauce

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

whipped cream

PROFITEROLES FILLED WITH LEMON MOUSSE

lemon curd sauce

DUO OF CHEDDAR AND BRIE

biscuits, grapes, apple and plum chutney

Menu above (guests 12 - 30)

Choose 2 starters, 2 main courses and 2 desserts from below for over 31 guests



UNWRAP THE PERFECT GIFT THIS CHRISTMAS

*Spoil your friends and family
with a RAD Gift Card.*

This can be used at any of our venues to enjoy a luxury hotel or Lodge stay, to dine in any of our fantastic bars or restaurants, including Afternoon Tea, to attend Tribute evenings or even to Indulge in our breathtaking Spa at Lochside.

Terms and Conditions

- 1. A £10pp non-refundable deposit is required to confirm your booking, no later than 14 days after your initial provisional booking.*
- 2. A £10pp non-refundable deposit will be taken for bedrooms at time of booking. Full payment required at time of final balance.*
- 3. All deposits and final payments are non-refundable and non-transferable.*
- 4. Final balances for Party Nights are due no later than 15th October 2018.*
- 5. Final balances for Christmas Day and Hogmanay are due no later than 15th November 2018*
- 6. Final balances for all other festive events within the brochure are due 1 month prior to event.*
- 7. All menus and details are correct at the time of printing but could be subject to change due to unforeseen circumstances. Upon payment of your deposit, you are adhering to our terms and conditions.*
- 8. Party Nights, Hogmanay ball and Ladies Day over 18's only*



DALMENY PARK
HOUSE HOTEL

*Dalmeny Park Hotel, Lochlibo Road
Barrhead, G78 1LG*

0141 881 9211 · dalmenypark.com