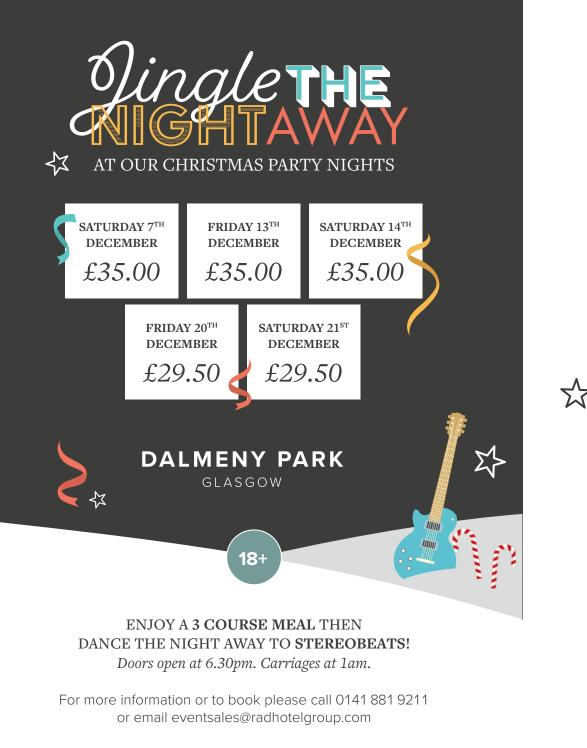


WINTER FESTIVITIES 2019/2020





PartyNIGHTMENU

3 COURSE MEAL AND WELCOME SHOT ON ARRIVAL!





Enjoy all your favourites with a seasonal twist at our Orchid Restaurant · Bar · Lounge

2 COURSE £14.95 OR 3 COURSE £18.95

CHEF'S HOMEMADE SOUP OF THE DAY crusty roll

CHICKEN LIVER TERRINE *spiced cranberry chutney, toasted brioche*

HAGGIS NEEPS AND TATTIES whisky sauce

GALIA MELON spiced fruit compote, raspberry ice

POACHED HADDOCK *leek and cheese sauce, creamed potatoes*

> BREADED BRIE WEDGES cranberry sauce

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

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

BREAST OF CHICKEN TOPPED WITH CRANBERRY AND BRIE white wine cream

> **FILLET OF SALMON** prawn and caper butter

BEEF BOURGOGNE *puff pastry fleuret*

SHREDDED VEGETABLE WELLINGTON smoked cheddar, roast garlic and tomato sauce

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

VANILLA CHEESECAKE berry compote, chocolate shavings

CRANBERRY JAM SPONGE *warm custard*

CHOCOLATE FUDGE AND ORANGE COUPE orange yoghurt ice, whipped cream

PROFITEROLES WITH LEMON MOUSSE lemon curd sauce

> DUO OF CHEDDAR AND BRIE bbiscuits, grapes, apple and plum chutney

Festive Favre Served

Monday - Saturday 12-5pm

& Sunday 12-9pm

FINISHES ON CHRISTMAS EVE

CHRISTMAS Eve

2 COURSE £22.50 OR 3 COURSE £26.50

CHEF'S SOUP OF THE DAY crusty roll

TOWER OF HAGGIS AND BLACK PUDDING crispy leek, peppercorn sauce

CHICKEN LIVER PATE spiced cranberry chutney, toasted brioche

CRISPY CHICKEN TEMPURA sweet chilli sauce, teriyaki dip

MUSHROOMS COOKED IN A GARLIC AND CHIVE CREAM cheddar glaze, toasted ciabatta

> PANKO CRUMBED KING PRAWNS rocket leaves, sweet chilli mayo

TRADITIONAL ROAST TURKEY chipolatas, sage and onion stuffing, natural jus

> 6OZ SIRLOIN STEAK grill garni, peppercorn sauce

CAJUN CHICKEN PENNE spicy cajun cream, garlic ciabatta bread

POACHED FILLET OF HADDOCK cheese and leek sauce

BREAST OF CHICKEN FILLED WITH HAGGIS whisky cream sauce

SUN BLUSHED TOMATO AND SPINACH PENNE roasted red peppers

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

BLACK FOREST CHEESECAKE whipped cream, raspberry ripple ice cream

JAM SPONGE COUPE vanilla ice cream, whipped cream, strawberry coulis

> **CREAM FILLED PROFITEROLES** chocolate sauce, vanilla ice cream

> > **LEMON MOUSSE** *buttered shortbread*

DUO OF CHEDDAR AND BRIE biscuits, grapes, plum chutney

Served from **5pm**



CHRISTMAS Day

ADULT £62.00

TRIO OF SEASONAL MELON AND FRESH FRUIT PLATTER strawberry coulis

CHICKEN LIVER PATE WRAPPED IN PARMA HAM mixed salad, oatcakes, spiced cranberry chutney

TRIO OF SEAFOOD oak smoked salmon, prawn marie rose, smoked trout, dill and lemon mayo

SHREDDED SMOKED CHICKEN AND PEPPERED DUCK SALAD raspberry vinaigrette

RED LENTIL AND HAM HOCK SOUP

CLASSIC CULLEN SKINK

TRADITIONAL ROAST TURKEY chipolatas, cranberry stuffing, natural jus

BRAISED SIRLOIN STEAK WITH HAGGIS peppercorn sauce

FILLET OF SCOTTISH SALMON TOPPED WITH BRIE AND PRAWNS garlic and chive cream

PAN FRIED BREAST OF DUCK port and mixed berry jus

VEGETABLE AND NUT LOAF spaghetti courgettes, basil cream sauce

STICKY TOFFEE PUDDING vanilla ice cream, butterscotch sauce

TERRY'S CHOCOLATE ORANGE CHEESECAKE candied zest, chantilly cream

WINTER BERRY PAVLOVA raspberry ripple ice cream, chantilly cream, strawberry coulis

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

> > TEA, COFFEE AND PETIT FOURS

CHRISTMAS DAY LUNCH Served from 1-4.30pm

ACCOMMODATION From £239 based on 2 sharing Includes Christmas Day Lunch, Christmas Evening Buffet and Breakfast

BOXING Day

2 COURSE £22.50 OR 3 COURSE £26.50

CHEF'S SOUP OF THE DAY crusty bread roll

OAK SMOKED SALMON *curried mayo, mixed leaves*

HAGGIS FRITTERS peppercorn sauce

PEPPERED DUCK SALAD *mixed leaves, raspberry vinaigrette*

DUO OF SEASONAL MELON berry compote, fruit sorbet

SMOKED CHICKEN AND MUSHROOM CREPE tarragon cream sauce

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BRAISED SIRLOIN STEAK peppercorn sauce

TURKEY, PANCETTA AND LEEK PIE puff pastry

> **DUCK STIR-FRY** noodles, hoisin, prawn crackers

SALMON AND PRAWN PENNE basil cream sauce, garlic ciabatta bread

> **BEEF BOURGOGNE** *puff pastry fleuret*

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

> CHEF'S CHEESECAKE OF THE DAY chantilly cream

STICKY TOFFEE PUDDING *vanilla ice cream, butterscotch sauce*

> TOFFEE PAVLOVA honeycomb ice cream

WINTER BERRY SHORTBREAD SUNDAE raspberry ripple ice cream

> GLAZED LEMON TART raspberry coulis

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



JUNIOR (AGE 8-14) 2 COURSE **£16.95**

2 COURSE £16.95 3 COURSE £19.95

KIDS (AGE 2-7) £15 JUNIORS (AGE 8-14) £30 公

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Served

from

12.30-6pm

NEW YEARS Eve

2 COURSE £22.50 OR 3 COURSE £26.50

TRADITIONAL SCOTCH BROTH crusty bread roll

RAD TOWER OF HAGGIS AND BLACK PUDDING crispy leeks, peppercorn sauce

> CAJUN SPICED CHICKEN CREPE baby leaf salad

DUO OF SEASONAL MELON *winter berry compote, raspberry sorbet*

CRISPY COATED BRIE WEDGES *spiced cranberry chutney*

PANKO CRUMBED KING PRAWNS rocket salad, sweet chilli sauce

BRAISED SIRLOIN STEAK yorkshire pudding, red wine gravy

BREAST OF CHICKEN TOPPED WITH BLACK PUDDING peppercorn sauce

> FILLET OF SCOTTISH SALMON lime and caper butter

> > ROAST GIGOT OF LAMB mint jus

HAGGIS, NEEPS AND TATTIES whisky cream

ROASTED MEDITERRANEAN VEGETABLE TARTLET cherry tomato and garlic sauce, howgate brie, balsamic glaze

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

> CHEF'S CHEESECAKE OF DAY vanilla whipped cream

CRANACHAN AND RASPBERRY SUNDAE oatmeal ice cream

> LEMON AND LIME POSSET shortbread fingers

SALTED CARAMEL TARTLET honeycomb ice cream

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

(AGE 8-14) 2 COURSE **£16.95** 3 COURSE **£19.95** 5pm

KIDS

(AGE 2-7)

2 COURSE £6.95

3 COURSE £9.95

JUNIOR

HOGMANAY Ball

£65.00 · 5 COURSE DINNER

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

CHICKEN LIVER PATE, DUCK TERRINE toasted brioche, red onion and cranberry chutney

CREAM OF ASPARAGUS AND SPINACH SOUP

BRAISED SIRLOIN OF BEEF breaded haggis cake, peppercorn cream

POACHED FILLET OF SCOTTISH SALMON roasted garlic and chive cream

> SALTED CARAMEL TARTLET honeycomb ice cream

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

TEA OR COFFEE WITH SHORTBREAD

Dinner served from 6.30pm for 7.30pm · Carriages at 1.30am

_____ ° I _____ dance in the new year, to music from stereobeats

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along with traditional bagpipes through the bells

OVERNIGHT ACCOMMODATION PACKAGE AVAILABLE 18+

from £250 based on 2 people sharing (including tickets and breakfast)

NEW YEARS Day

2 COURSE £25.95 OR 3 COURSE £29.95

VEGETABLE BROTH crusty bread roll

DUO OF CHICKEN LIVER PARFAIT AND DUCK TERRINE red onion marmalade, oatcakes

RAD TOWER OF HAGGIS AND BLACK PUDDING crispy leeks, peppercorn sauce

> CREAMY GARLIC MUSHROOMS toasted buttered croissant

> > **KING PRAWN TEMPURA** *sweet chilli dip, teriyaki sauce*

DUO OF SEASONAL MELON winter berry compote, raspberry sorbet

TRADITIONAL STEAK PIE *puff pastry*

FILLET OF SCOTTISH SALMON chive and garlic cream sauce

HIGHLAND CHICKEN crushed peppercorn cream

ROAST GIGOT OF LAMB red current jus

CAJUN CHICKEN AND ROASTED RED PEPPER PENNE toasted garlic ciabatta

> THAI VEGETABLE STIRFRY soft noodles, teriyaki sauce

SALTED CARAMEL TARTLET honeycomb ice cream

STICKY TOFFEE PUDDING vanilla ice cream, butterscotch sauce

WINTER BERRY PAVLOVA raspberry ripple ice cream, white chocolate sauce

> WARM APPLE CRUMBLE cinnamon custard

CHEF'S CHEESECAKE OF DAY vanilla whipped cream

DUO OF CHEDDAR AND BRIE biscuits, grapes, plum chutney

2 COURSE **£16.95** 3 COURSE **£19.95** Served from **1-6pm**

PRIVATE Dining

ARE YOU LOOKING FOR SOMETHING A LITTLE MORE PRIVATE FOR YOUR FESTIVE 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 fruit compote, raspberry ice

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

> **BRAISED SIRLOIN STEAK** haggis, peppercorn sauce

FILLET OF SALMON *prawn and caper butter*

SHREDDED VEGETABLE WELLINGTON smoked cheddar, roast garlic and tomato sauce

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

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE whipped cream

> PROFITEROLES WITH LEMON MOUSSE lemon curd sauce

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

TEA OR COFFEE WITH MINTS

Menu above (guests 12 – 50) Choose 2 starters, 2 main courses and 2 desserts from above for over 51 guests Private Event Room Hire Inclusive Minimum 12 adults.

LUNCH 3 COURSE **£22.95** Served from **12-5pm** DINNER 3 COURSE **£24.95** Served from **5-9pm**

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JUNIOR

(AGE 8-14)

STAY WITH US THIS Christmas

HOTEL ACCOMODATION PACKAGES

1 NIGHT ACCOMMODATION FROM £259

Based on two sharing

1 Night Luxury Accommodation Christmas Day Lunch

Breakfast

Christmas Evening Buffet

Under 2's FOC (£10 cot charge if required) Kids (2-7) £30 | Child (8-14) £50

2 NIGHTS ACCOMMODATION FROM £359

Based on two sharing

2 Nights Luxury Accommodation

Breakfast both mornings Christmas Day Lunch

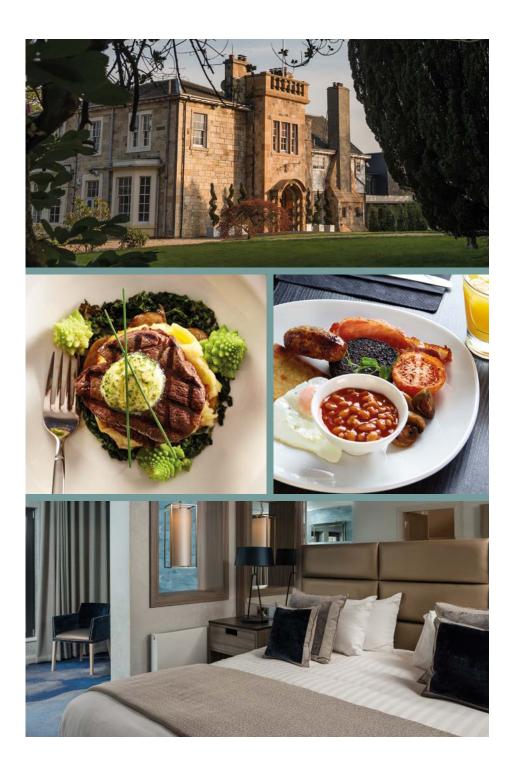
Christmas Evening Buffet

Christmas Eve Lunch or Boxing Day lunch*

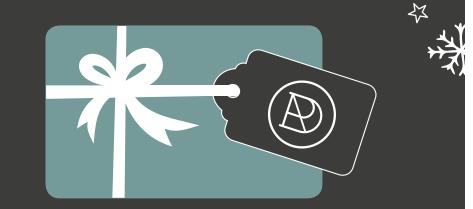
Under 2's FOC (£10 cot charge if required) Kids (2-7) £55 | Child (8-14) £75

*Should you opt for arrive on Christmas Eve you will receive Christmas Eve Lunch. If you arrive on Christmas day, Boxing Day Lunch will be served.

Please contact our reservations team for more details $\,\cdot\,$ 0141 881 9211



THE Gift OF TIME AND LOVE, FULL OF Christmas CHEER.



Spoil your friends and family with a RAD Gift Card.

With the choice of 6 Luxurious Hotels, Bars and Restaurants, including Lochside's magnificent Lodges and Spa, what more could they ask for? Treat someone to an indulgent Dining Experience, Afternoon Tea, Overnight Stay, Spa Day or Tribute Night Party!

TERMS AND CONDITIONS

- 1. A £10pp non-refundable deposit is required to confirm your party night booking, no later than 14 days after your initial provisional booking.
- 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 2019.
- 5. Final balances for Christmas Day and Hogmanay are due no later than 15th November 2019.
- 6. Final balances for all other festive events within the brochure are due 1 month prior to event.
- 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.



Lochlibo Road, Barrhead G78 1LG 0141 881 9211 · dalmenypark.com