



DALMENY PARK

HOUSE HOTEL

THE MOST WONDERFUL

TIME OF THE YEAR

2020/2021





THIS CHRISTMAS, DISCOVER THE MAGIC & WONDER OF DALMENY PARK

*Enjoy time well spent with Family & Friends,
full of Christmas Cheer & Joy*

The Dalmeny Park becomes a magical place at Christmas, as decorations lace the elegant mansion house, lights illuminate the corridors and festive music floats throughout the building. At the centre of it all, a magnificent Christmas tree stands proudly amid the main entrance!

Enjoy delicious festive dining, cocktails, drinks and afternoon tea menus - especially created with seasonal ingredients and festive cheer in mind.

Or perhaps you'd like to make The Dalmeny your festive residence – if so, you'll find rooms and suites that combine both the modern and the classical, perfect for an enchanting seasonal escape. Whatever the reason for your celebration, all you have to do is sit back, relax and let us take care of the rest.

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STAY WITH US THIS CHRISTMAS

RESIDENTIAL PACKAGES

*A warm welcome awaits complete with twinkling lights,
Christmas trees and festive decorations.*

As a special treat for you and your loved ones, why not enjoy a well-deserved and indulgent festive break. Savour our delicious Christmas dining menus, tasty treats and seasonal tipples by the fire before retreating to your luxurious, cosy accommodation.

2 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 26th December
Accommodation
Breakfast both mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet

£359

2 NIGHT BREAK ARRIVING ON BOXING DAY

26th - 28th December
Accommodation
Breakfast both mornings
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

£359

3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December
Accommodation
Breakfast both mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

£439

BOOK NOW

0141 881 9211 ✉ eventsales@radhotelgroup.com

🌐 DALMENYPARK.COM

PLANNING SOMETHING MORE PRIVATE?

PRIVATE DINING

Tis the season to indulge and enjoy with family or friends, in your own private space. Choose from a range of private dining areas to suit all your needs.

Available from the 1st of December until the 23rd of December · 12pm-5pm

2 COURSE £19.95 · 3 COURSE £24.95

STARTERS

Lentil and Winter Vegetable Soup

Prawn Marie Rose
sliced seasonal melon,
dressed mixed salad

Chicken Liver Pate
spiced cranberry relish,
garlic bread

Honeydew Melon
coconut flakes, mango
sorbet, passion fruit coulis

MAINS

Traditional Roast Turkey
chipolata, sage and onion
stuffing, natural jus

Braised Ribeye Steak
black pudding, crushed
peppercorn & brandy cream

Fillet of Salmon
garlic and chive cream
sauce

**Filo Wrapped Shredded
Vegetable Stir Fry**
cheddar cheese, roast
garlic and tomato sauce

DESSERTS

Sticky Toffee Pudding
vanilla ice cream,
butterscotch sauce

**Strawberry Shortcake
Cheesecake**
vanilla whipped cream

**Milk Chocolate &
Seville Orange Torte**
rich chocolate sauce

Duo Of Cheddar & Brie
biscuits, grapes,
red onion chutney

TO FINISH
Tea or Coffee with
Mini Mince Pies

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.

BOOK A TABLE

0141 881 9211  DALMENYPARK.COM



DINE THROUGHOUT DECEMBER

FESTIVE FAYRE

Enjoy all your festive favourites prepared especially by our head chef, bringing everyone together and making this wonderful time of year extra special – served within our stunning Orchid Restaurant.

Available from the 1st of December until the 23rd of December.

2 COURSE £16.95 · 3 COURSE £21.50

MONDAY - SATURDAY 12-5PM & SUNDAY 12-9PM

STARTERS

Chef's Homemade Soup of the Day
crusty roll

Chicken Liver Pate
spiced cranberry chutney, garlic bread

Haggis Neeps & Tatties
whisky sauce

Honeydew Melon
coconut flakes, mango sorbet, passion fruit coulis

Chilled Prawn & Pineapple Cocktail
marie rose sauce, mixed salad garnish

Breaded Brie Wedges
spiced cranberry preserve

MAINS

Traditional Roast Turkey
chipolata, sage and onion stuffing, natural jus

Braised Ribeye Steak
black pudding, crushed peppercorn and brandy cream
£3 SUPPLEMENT

Breast of Chicken topped with Cranberry & Brie
white wine cream

Cajun Spiced Fillet of Salmon
oriental noodles, peppers, onions, prawn crackers

Breaded Pork Medallions
garlic butter, napolli sauce, market vegetables, potatoes

Filo Wrapped Shredded Vegetable Stir Fry
cheddar cheese, roast garlic and tomato sauce, potatoes, vegetables

DESSERTS

Homemade Chef's Cheesecake of the Day
chantilly cream, fruit garnish

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

Cranberry Jam Sponge
warm custard

Chocolate Fudge & Orange Coupe
orange yoghurt ice, whipped cream

Warm Salted Caramel & Chocolate Brownie
hazelnut crumb, whipped cream

Duo Of Cheddar & Brie
biscuits, grapes, red onion chutney
£1.50 SUPPLEMENT



BOOK A TABLE

☎ 0141 881 9211 🌐 DALMENYPARK.COM

FESTIVE AFTERNOON TEA

Experience a sumptuous afternoon tea full of festive delicacies,
infused with the magic of Christmas.

Available from the 1st of December until the 23rd of December · 12pm-5pm

SANDWICH SELECTION

Turkey & Cranberry Relish

Smoked Applewood Cheese
with Red Pepper Salsa

Egg Mayonnaise with Chives

Pesto and Parmesan Chicken

SAVOURY

Roast Beef and Horseradish
in a Mini Yorkshire Pudding

SWEET DELIGHTS

Mulled Wine & Black Cherry Trifle

Iced Gingerbread Men

Mini Mince Pie

Clootie Dumpling Bites

Cinnamon Shortbread

Mini Fruit and Plain Scones
with Jam & Cream

POT OF TEA OR COFFEE

£16.95
PER PERSON



BOOK A TABLE

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TWAS THE NIGHT BEFORE CHRISTMAS
CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve
 at Dalmeny Park House Hotel

SERVED 12PM - 9PM

2 COURSE £24.50 · 3 COURSE £28.50
 KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Chef's Soup of the Day
 crusty roll

Breaded Haggis Cake
 whisky and black pepper mayo,
 parsnip crisps

Chicken Liver Pate
 spiced cranberry chutney,
 toasted garlic bread

Crispy Chicken Tempura
 sweet chilli sauce, teriyaki di

**Mushrooms Cooked in
 a Garlic & Chive Cream**
 arran cheddar glaze, toasted
 ciabatta

Panko Crumbed King Prawns
 rocket leaves, sweet chilli
 mayonnaise

MAINS

Traditional Roast Turkey
 chipolata, 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 Salmon
 cheddar cream and leek sauce

**Breast of Chicken Topped
 with Black Pudding & Apple**
 whisky cream sauce

**Sun Blushed Tomato
 & Spinach Linguine**
 mozzarella cheese, pesto,
 garlic bread

DESSERTS

Sticky Toffee Pudding
 vanilla ice cream,
 butterscotch sauce

Passion Fruit Cheesecake
 coconut curls, mango ice cream

Steamed Marmalade Sponge
 mandarin segments,
 warm custard

**White Chocolate Filled
 Choux Pastry Bun**
 belgium chocolate sauce,
 vanilla ice cream

**Strawberry & Vanilla
 Cream Pavlova**
 raspberry ripple ice cream,
 red berry coulis

Duo of Mature Cheddar & Brie
 biscuits, grapes, red onion
 chutney

WITH ALL THE TRIMMINGS
CHRISTMAS DAY

Indulge in a delicious 4 course meal served with all the seasonal trimmings
 and enjoy another unforgettable Christmas

SERVED 1PM - 4.30PM

ADULTS £67.50
 JUNIOR (8-14) £30 · KIDS (2-7) £15

STARTERS

**Sliced Melon &
 Fresh Fruit Platter**
 raspberry sorbet

**Chicken Liver Pate
 with Parma Ham**
 mixed salad, highland oaties,
 spiced cranberry chutney

**Smoked Salmon &
 Prawn Parcel**
 salt and chilli lime mayo

**Shredded Smoked Chicken
 & Pepered Duck Salad**
 raspberry vinaigrette

SOUP

Vegetable & Lentil Soup

**Tomato & Roasted
 Red Pepper Soup**

MAINS

**Traditional
 Roast Turkey**
 chipolatas, sage & onion
 stuffing, natural jus

**Braised Rib of
 Beef with Haggis**
 peppercorn sauce

**Paupiette of Scottish
 Salmon & Haddock**
 prawns, champagne
 & chive cream

**Pan Fried
 Breast of Duck**
 mixed berry jus,
 crispy pancetta

Vegetable & Nut Roast
 napoli sauce, rocket salad,
 garlic potato wedges

DESSERTS

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 & Brie
 biscuits, grapes, red onion
 chutney

TO FINISH

**Tea, Coffee
 with Mince Pies**

BOOK A TABLE

☎ 0141 881 9211 🌐 DALMENYPARK.COM

OVERNIGHT BREAKS
**CHRISTMAS
 PACKAGES**

FESTIVE BREAK INCLUDING:

- Christmas Day Lunch
- Christmas Day Evening Buffet
- Breakfast on Boxing Day

FROM
£259
based on 2 sharing



CHEERY & BRIGHT

BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at Dalmeny Park. After the excitement of the big day continue your festive celebrations with a splendid 3 course meal.

SERVED 12.30PM - 6PM

2 COURSE £24.50 · 3 COURSE £28.50
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Chef's Soup of The Day
crusty bread roll

Oak Smoked Salmon & Prawn Cocktail
spiced chilli and citrus mayo, mixed leaves

Haggis & Black Pudding Fritters
peppercorn dip

Smoked Peppered Duck Salad
mixed leaves, raspberry vinaigrette

Duo of Seasonal Melon
berry compote, fruit sorbet

Button Mushroom & Leek Crepe
tarragon cream sauce

MAINS

Braised Rib of Beef
peppercorn sauce

Beer Battered Fillet of Haddock
garden peas, fries, tartar sauce

Oriental Chicken Stir-Fry
noodles, hoisin, roast cashew nuts, prawn crackers

Salmon & Prawn Penne Pasta
dill cream sauce, garlic ciabatta bread

Traditional Steak Pie
puff pastry, creamed potatoes, market vegetables

Baby Mushroom & Baby Spinach Stroganoff
braised rice, toasted ciabatta bread

DESSERTS

Chef's Cheesecake of the Day
chantilly cream

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

White Chocolate Mousse Filled Chocolate Cup
salted caramel ice cream

Winter Berry Meringue Sundae
raspberry ripple ice cream

Chilled Lemon Posset
poached raspberry compote, butter shortbread

Duo of Cheddar & Brie
biscuits, grapes, red onion chutney

SAY GOODBYE TO 2020

HOGMANAY

What better way to see the year out, than a perfectly prepared pre-bells Hogmanay menu? Relax and enjoy a three-course meal before heading off out for the bells – all set for a cracking 2021!

SERVED FROM 5PM

2 COURSE £25.50 · 3 COURSE £29.50
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Traditional Scotch Broth
crusty bread roll

RAD Tower Of Haggis & Black Pudding
crispy leeks, peppercorn sauce

Prawn Marie Rose & Sliced Smoked Salmon
cracked pepper, mixed leaves, fresh lemon wedge

Duo of Seasonal Melon
winter berry compote, raspberry sorbet

Crispy Goats Cheese Tempura
spiced cranberry chutney

Panko Crumbed King Prawns
rocket salad, sweet chilli sauce

MAINS

Braised Ribeye Steak
black pudding, chasseur sauce

Breast of Chicken topped with Brie & Asparagus
garlic and chive cream sauce

Grilled Fillet of Scottish Salmon
prawn, lime and caper butter

Roast Loin of Pork
cinnamon baked apples, sage scented jus

RAD Steak Burger
6oz burger, applewood smoked cheddar, bacon, salsa, toasted bun, fries, coleslaw

Roasted Mediterranean Vegetable Tartlet
cherry tomato & garlic sauce, garden herb crumb, herb potato wedges

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Chef's Cheesecake of the Day
vanilla whipped cream

Raspberry Cranachan filled Brandy Basket
oatmeal ice cream, berry preserve

Milk Chocolate & Seville Orange Torte
rich chocolate sauce

Salted Caramel Tartlet
slice banana, chantilly cream, honeycomb ice cream

Duo of Cheddar & Brie
biscuits, grapes, red onion, chutney

BOOK A TABLE

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START AS YOU MEAN TO GO ON

NEW YEARS DAY

The ideal venue for a special and enjoyable New Year's Day Lunch. With an array of crowd-pleasing dishes, we have just the thing to welcome 2021 in style.

SERVED 1PM - 6PM

2 COURSE £27.95 · 3 COURSE £31.95

KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Traditional Scotch Broth
crusty bread roll

Wild Game Terrine
red onion marmalade, oatcakes

Rad Tower of Haggis & Black Pudding
crispy leeks, peppercorn sauce

Creamy Garlic Mushrooms
smoked cheddar glaze, toasted garlic bread

Chilled Smoked Salmon & Prawn Tian
citrus mayo, baby leaf salad

Fantail of Honeydew Melon
pomegranate syrup, soft fruits, mango sorbet

MAINS

Traditional Steak Pie
puff pastry

Roulade of Scottish Salmon & Sole
grape and white wine cream

Breast of Chicken topped with Haggis
crushed peppercorn cream

Roast Gigot of Lamb
red currant jus

Oriental Pork Stirfry
roasted cashew nuts, soft noodles, prawn crackers

Ratatouille & Goats Cheese Tartlet
rocket salad, potato wedges, pesto dressing

DESSERTS

Chefs Cheesecake of the Day
vanilla whipped cream

Salted Caramel Tartlet
honeycomb ice cream

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

Winter Berry Meringue Nest
raspberry ripple ice cream, white chocolate sauce

Warm Apple & Sultana Crumble
cinnamon custard

Duo of Cheddar & Brie
biscuits, grapes, red onion chutney



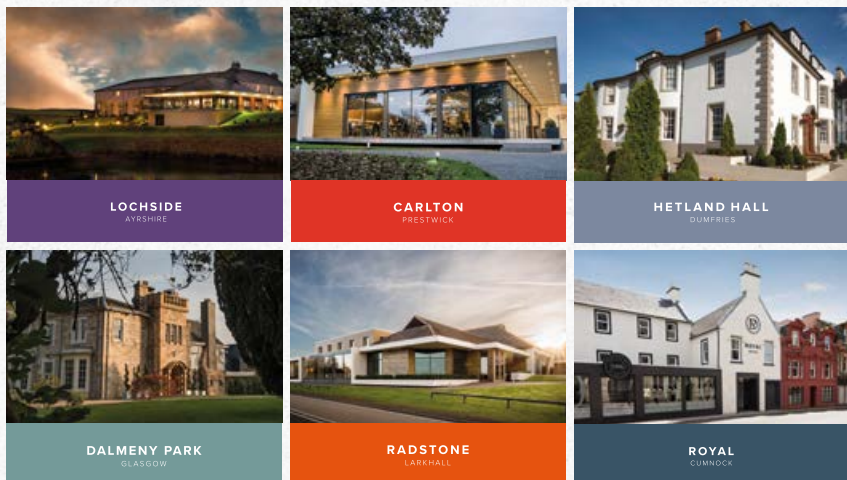
SPOIL YOUR FRIENDS AND FAMILY
WITH A RAD GIFT CARD

THE GIFT OF TIME AND LOVE FULL OF CHRISTMAS CHEER



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!



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FESTIVE 2020/2021 - TERMS & CONDITIONS

Our terms and conditions may look a little different this year due to COVID-19.

This year we have included a festive deposit guarantee. This means that should your booking be unable to go ahead due to government restrictions; we will fully refund your deposit and additional payments.

1. All deposits and payments for Christmas Day including linked bedroom payments are covered by our festive deposit guarantee.
2. Please note that all guests will be required to adhere to government guidance and social distancing regulations applicable on the date they have booked. This may include providing track and trace details for guests within your party.
3. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
4. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of final balance.
5. Final balances for Christmas Day and linked accommodation are due no later than 30th November 2020.
6. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
7. Photographs and/or video may be taken throughout December and at many of our Christmas Events. On booking your dining experience or event you grant us The Rad Hotel Group full rights to the use of these images.
8. Upon payment of your deposit, you are adhering to our terms and conditions.



DALMENY PARK

HOUSE HOTEL

DALMENY PARK, LOCHLIBO ROAD, BARRHEAD G78 1LG

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