



**DALMENY PARK**  
GLASGOW



*This Christmas discover the Magic  
& Wonder of the Dalmeny Park House Hotel...*

Residential Packages	4-5
Festive Fayre Menu	6
Private Dining	7
Christmas Eve Dining	8
Christmas Day Dining	9
Festive Afternoon Tea	10-11
Boxing Day Dining	12
Hogmanay Dining	13
New Years Day Dining	14
Festive Cocktail Masterclass	15
RAD Gift Card	18
Terms & Conditions	19



# CHRISTMAS PARTY NIGHTS

Let the festivities begin! Kick start your holiday season in style with friends, family or colleagues at one of our fabulous Christmas Party Nights.

An indulgent evening of eating, drinking and dancing awaits.

CHASING LIGHTS	FRIDAY 3 <sup>RD</sup> DECEMBER	£47.50
PARTY THROUGH THE DECADES	THURSDAY 9 <sup>TH</sup> DECEMBER	£35.00
CHASING LIGHTS	FRIDAY 10 <sup>TH</sup> DECEMBER	£47.50
CHASING LIGHTS	SATURDAY 11 <sup>TH</sup> DECEMBER	£47.50
BOYBAND & TAKE THAT	THURSDAY 16 <sup>TH</sup> DECEMBER	£35.00
CHASING LIGHTS	FRIDAY 17 <sup>TH</sup> DECEMBER	£47.50
CHASING LIGHTS	SATURDAY 18 <sup>TH</sup> DECEMBER	£47.50
DISCO FEEVA	SUNDAY 19 <sup>TH</sup> DECEMBER	£35.00

## PACKAGE INCLUDES:

Shot on Arrival · 3 Course Meal · Festive Props  
Photobooth with Complimentary Prints · Live Music · Devotion Host + DJ

Doors Open at 6.30pm · Food Served for 7pm · Carriages at 1am



## STARTERS

**Lentil & Bacon Soup**

**Prawn Marie Rose**  
sliced seasonal melon, dressed mixed salad

**Roasted Red Pepper And Sun Blushed Tomato Terrine**  
piri piri mayo, dressed leaves

## MAINS

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

**Braised Ribeye Steak**  
haggis, crushed peppercorn and brandy cream

**Brie, Mixed Vegetable And Cranberry Tart**  
tomato and garlic sauce

## DESSERTS

**Sticky Toffee Pudding**  
vanilla ice cream, butterscotch sauce

**Raspberry & White Chocolate Cheesecake**  
vanilla whipped cream

**Duo Of Cheddar And Brie**  
biscuits, grapes, red onion chutney

## TO FINISH

Tea or Coffee with Mints

CHRISTMAS PARTY NIGHT

# STAY OVER

Don't worry about getting home, you only have to make it to your bedroom!

Make a night of it after one of our glamorous party nights. Stay over in a luxurious room then enjoy a Full Scottish Breakfast the next morning.

SINGLE ROOM

FROM £75

DOUBLE ROOM

FROM £85





## RESIDENTIAL PACKAGES

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

Package Includes:

Accommodation  
Breakfast both mornings  
Christmas Eve Dinner  
Christmas Day Lunch  
Christmas Day Evening Buffet

**£379**

*Based on 2 People Sharing*

### 2 NIGHT BREAK ARRIVING ON CHRISTMAS DAY

25th - 27th December

Package Includes

Accommodation  
Breakfast both mornings  
Christmas Day Lunch  
Christmas Day Evening Buffet  
Boxing Day Lunch

**£379**

*Based on 2 People Sharing*

### 3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December

Package Includes

Accommodation  
Breakfast both mornings  
Christmas Eve Dinner  
Christmas Day Lunch  
Christmas Day Evening Buffet  
Boxing Day Lunch

**£499**

*Based on 2 People Sharing*

**BOOK NOW**

☎ 0141 881 9211 ✉ [reception@dalmenypark.com](mailto:reception@dalmenypark.com)

🌐 [dalmenypark.com](http://dalmenypark.com)



## FESTIVE FAYRE

Enjoy all your festive favourites especially prepared by our head chef, bringing everyone together and making this wonderful time of year extra special served within our stunning Orchard Restaurant  
Monday - Saturday 12-5pm & Sunday 12-9pm  
Available from the 1st of December until the 23rd of December

2 COURSE £17.95 • 3 COURSE £21.95

### 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

**Breaded Brie Wedges**  
spiced cranberry preserve

### MAINS

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

**Braised Ribeye Steak**  
haggis, crushed peppercorn and brandy cream (£3 Supplement)

**Breast of Chicken topped with Cranberry & Brie**  
white wine cream

**Fillet of Salmon**  
prawn, caper and lemon butter

**Brie, Mixed Vegetable & Cranberry Tart**  
tomato and garlic sauce

### DESSERTS

**Sticky Toffee Pudding**  
vanilla ice cream, butterscotch sauce

**Homemade Chef's Cheesecake Of The Day**  
whipped cream

**Strawberry Jam Sponge**  
warm custard

**Coconut & Lime Pavlova**  
tropical fruit compote, whipped cream, mango drizzle

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





# LADIES DAY

Book your space at our Festive Ladies Day and enjoy ultimate festive fun!

£40.00 PER PERSON

## PACKAGE INCLUDES:

3 Course Lunch · Cocktail & Canapes  
Pink & Lady Gaga Tribute with Sax · Devotion DJ & Host

Sunday 12th December · 1pm - 8pm

## LADIES DAY MENU

### STARTERS

**Prawn Marie Rose**  
sliced seasonal melon,  
dressed mixed salad

**Roasted Red Pepper &  
Sun Blushed Tomato Terrine**  
piri piri mayo, dressed leaves

### MAINS

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

**Braised Ribeye Steak**  
haggis, crushed peppercorn and  
brandy cream

**Brie, Mixed Vegetable &  
Cranberry Tart**  
tomato and garlic sauce

### DESSERTS

**Raspberry & White  
Chocolate Cheesecake**  
whipped cream,  
berry compote

### TO FINISH

Tea & Coffee with Mints

BOOK NOW

☎ 0141 881 9211 ✉ [reception@dalmenypark.com](mailto:reception@dalmenypark.com)  
🌐 [dalmenypark.com](http://dalmenypark.com)





## 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.

2 COURSE £20.95 • 3 COURSE £24.95

### STARTERS

#### Lentil And Bacon Soup

**Prawn Marie Rose**  
sliced seasonal melon,  
dressed mixed salad

**Chicken Liver Pate**  
spiced cranberry relish, garlic bread

**Roasted Red Pepper  
& Sun Blushed Tomato Terrine**  
piri piri mayo, dressed leaves

### MAINS

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

**Braised Ribeye Steak**  
haggis, crushed peppercorn and  
brandy cream

**Fillet of Salmon**  
garlic and chive cream sauce

**Brie, Mixed Vegetable  
& Cranberry Tart**  
tomato and garlic sauce

### DESSERTS

**Sticky Toffee Pudding**  
vanilla ice cream, butterscotch sauce

**Raspberry And White Chocolate  
Cheesecake**  
vanilla whipped cream

**Warm Salted Caramel And  
Chocolate Brownie**  
hazelnut crumb, whipped cream

**Duo Of Cheddar And Brie**  
biscuits, grapes, red onion chutney

### TO FINISH

Tea Or Coffee With Mints

### MENU ABOVE (GUESTS 16 – 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 NOW

☎ 0141 881 9211 ✉ [reception@dalmenypark.com](mailto:reception@dalmenypark.com)  
🌐 [dalmenypark.com](http://dalmenypark.com)





# CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve  
Served 12.00pm - 9pm

2 COURSE £24.50 · 3 COURSE £28.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

## 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

**Cajun Chicken Nachos**  
mozzarella glaze, sour crème,  
jalapenos

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

**Panko Crumbed King Prawns**  
rocket leaves, sweet chilli mayonnaise

**Duo Of Honeydew & Galia Melon**  
peppered strawberries, honey drizzle,  
coconut flakes, cassis sorbet

**Crispy Chicken · Veg Tempura**  
garlic mayonnaise, sweet chilli sauce

## 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  
Applewood Smoked Cheese**  
whisky cream sauce

**Battered Fillet of Haddock**  
fries, garden peas, salad, tartar  
sauce

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

**Sun Blushed Tomato,  
Mozzarella & Pesto Tart**  
mixed salad leaves, potato wedges

## DESSERTS

**Sticky Toffee Pudding**  
vanilla ice cream, butterscotch sauce

**Cheesecake Of The Day**  
chantilly cream, fruit garnish

**Strawberry Jam Sponge**  
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

**Scottish Sundae**  
crumbed tablet and shortbread,  
sliced strawberries, ripple ice cream,  
whipped cream, red fruit coulis

**Luxury Chocolate Fudge Cake**  
salted caramel sauce, white  
chocolate shavings, fudge pieces,  
honeycomb ice cream

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



# CHRISTMAS DAY

Indulge in a delicious 4 course meal served with all the seasonal trimmings  
at Dalmeny Park House Hotel and enjoy another unforgettable Christmas

ADULT £67.50

KIDS (2-7) £15.00 · JUNIORS (8-14) £30.00

## STARTERS

**Sliced Melon & Fresh  
Fruit Platter**  
raspberry sorbet, fruit coulis,  
coconut shavings

**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  
& Peppered Duck Salad**  
raspberry vinaigrette

## SOUP

Lentil & Vegetable Soup

Traditional Cullen Skink

## MAINS

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

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

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

**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





# FESTIVE AFTERNOON TEA

Experience a sumptuous afternoon tea full of festive delicacies, infused with the magic of Christmas. Available 12-5pm from the 1st of December until the 23rd of December

£19.95 PER PERSON

## SANDWICH SELECTION

Turkey with Cranberry Relish

Egg Mayonnaise with Chives

Applewood Cheese with Red Onion

## SAVOURY

Chefs Mini Cup of Soup of the Day

Roast Beef and Horseradish in a Mini Yorkshire Pudding

Mini Croissant with Cream Cheese and Red Onion Chutney

## SWEET DELIGHTS

Forest Fruit Eton Mess

Iced Gingerbread Man

Mini Mince Pie

Sparkling Chocolate & Caramel Brownie

White Chocolate & Cranberry Tiffin

Mini Fruit and Plain Scones with Jam & Cream

## POT OF TEA OR COFFEE

BOOK NOW

☎ 0141 881 9211 ✉ [reception@dalmenypark.com](mailto:reception@dalmenypark.com)  
🌐 [dalmenypark.com](http://dalmenypark.com)





# BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at Dalmeny Park House Hotel. 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 £9.00 • 3 COURSE £11.00**

## 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

**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, oriental sauce, 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**  
tablet 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

**BOOK NOW**

☎ 0141 881 9211 ✉ [reception@dalmenypark.com](mailto:reception@dalmenypark.com)  
🌐 [dalmenypark.com](http://dalmenypark.com)





# 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 2022! **Served from 5pm**

**2 COURSE £24.50 · 3 COURSE £28.50**

**KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00**

## STARTERS

**Traditional Scotch Broth**  
crusty bread roll

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

**Prawn & Crayfish Cocktail**  
ciabatta bread, marie rose sauce

**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, whisky cream sauce

**Breast of Chicken Topped with Brie & Cranberry**  
chive cream sauce

**Grilled Fillet of Scottish Salmon**  
asparagus spears, lime hollandaise

**Roast Loin of Pork**  
cinnamon baked apples, coarse grain mustard sauce

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

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

## DESSERTS

**Sticky Toffee Pudding**  
butterscotch sauce, vanilla ice cream

**Chef's Cheesecake Of Day**  
vanilla whipped cream

**Raspberrry Cranachan Filled Brandy Basket**  
oatmeal ice cream, berry preserve

**Luxury Chocolate Fudge Cake**  
salted caramel sauce, white chocolate shavings, fudge pieces, honeycomb ice cream

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

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



# 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 2022 in style **Served 1pm - 6pm**

**2 COURSE £27.95 · 3 COURSE £31.95**

**KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00**

## 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

**Battered Fillet Of Haddock**  
fries, garden peas, salad, tartar sauce

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

## DESSERTS

**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 & Sultana Crumble**  
cinnamon custard

**Chef's Cheesecake of the Day**  
vanilla whipped cream

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



# HOGMANAY BALL

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Black Tie Ball. Indulge in bubbles, a decadent five-course dinner followed by live entertainment and a piper at midnight – **what a way to start 2022 with a bang!**

Doors Open at 6.30pm • Food Served for 7pm • Carriages at 1.30am

£69.95 PER PERSON

## PACKAGE INCLUDES:

Glass of Bubbly & Canapes on Arrival • 5 Course Dinner • Live Entertainment & Dancing • Devotion DJ

## HOGMANAY BALL MENU

### STARTERS

Chicken Liver Pate,  
Highland Game Terrine  
mini oaties, red onion and  
cranberry chutney

### SOUP

Chorizo, Tomato &  
Roast Red Pepper Soup

### MAINS

Medallions of Beef Fillet  
breaded haggis cake,  
peppercorn cream

Poached Parcel of Sole  
& Scottish Salmon  
champagne and chive cream

Brie, Mixed Vegetable  
& Cranberry Tart  
tomato and garlic sauce

### DESSERTS

Coconut & Lime Tartlet  
tropical fruit compote, whipped  
cream, mango drizzle

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

### TO FINISH

Tea or Coffee  
with tablet and shortbread



BOOK NOW

☎ 0141 881 9211 ✉ [reception@dalmenypark.com](mailto:reception@dalmenypark.com)  
🌐 [dalmenypark.com](http://dalmenypark.com)

OVERNIGHT BREAKS

HOGMANAY  
PACKAGE

FESTIVE BREAK INCLUDING:

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast on New Years Day

FROM  
**£269**  
based on 2 sharing

SPOIL YOUR FRIENDS AND FAMILY  
WITH A RAD GIFT CARD

## THE GIFT OF TIME & 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!

RADHOTELGROUP.COM

### FESTIVE 2021/2022 - 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. Final balances for Party Nights are due no later than 15th October 2021.
5. Final balances for all other festive events within the brochure are due 1 month prior to event.
6. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of final balance.
7. Final balances for Christmas Day and linked accommodation are due no later than 30th November 2021.
8. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
9. 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.
10. Upon payment of your deposit, you are adhering to our terms and conditions.



**DALMENY PARK**

HOUSE HOTEL

LOCHLIBO ROAD, G78 1LG  
0141 881 9211 · [DALMENYPARK.COM](http://DALMENYPARK.COM)