



Discover the *magic*
& *wonder* of
Dalmeny Park Hotel...

FESTIVE SEASON 22/23



*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!

Celebrate in style with friends, family or work colleagues at one of our fabulous and fun Christmas Party nights. 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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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.

THE BRIGHTSIDE	FRIDAY 2 ND DECEMBER	£49.50
THE BRIGHTSIDE	FRIDAY 9 TH DECEMBER	£49.50
THE BRIGHTSIDE	SATURDAY 10 TH DECEMBER	£49.50
THE BRIGHTSIDE	THURSDAY 15 TH DECEMBER	£35.00
THE BRIGHTSIDE	FRIDAY 16 TH DECEMBER	£49.50
CHASING LIGHTS	SATURDAY 17 TH DECEMBER	£49.50
THE BRIGHTSIDE	SUNDAY 18 TH DECEMBER	£35.00
THE BRIGHTSIDE	FRIDAY 23 RD 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

BOOK NOW

☎ 0141 881 9211 ✉ reception@dalmenypark.com
🌐 dalmenypark.com



STARTERS

Lentil & Bacon Soup

Duo of Melon & Pineapple
winter berry compote,
soft fruits

Ham Hock Terrine
wholegrain mustard mayo,
dressed leaves,
cherry tomatoes

MAINS

Traditional Roast Turkey
chipolatas, 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

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

Raspberry & White
Chocolate Cheesecake
vanilla whipped cream

Duo of Cheddar & 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.

Room Type	Thursday, Friday & Sunday	Saturday
SINGLE ROOM	£75	£85
DOUBLE ROOM	£85	£95



FESTIVE LUNCH

£42.50 PER PERSON

Sunday 4th December • 1.00pm - 8.00pm

Book your space at our Festive Lunch and enjoy the ultimate festive fun!

PACKAGE INCLUDES:

3 Course Lunch • Cocktail • Devotion Host & Dj • Sax • Disco Feeva Tribute Party



FESTIVE LUNCH MENU

STARTERS

Lentil & Bacon Soup

Duo of Melon & Pineapple
winter berry compote,
soft fruits

MAINS

Traditional Roast Turkey
chipolatass, 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**
vanilla whipped cream

TO FINISH

Tea or Coffee
with mints

STAY THE NIGHT

OVERNIGHT INCLUDES:

- Luxury Overnight Accommodation
- Full Scottish Breakfast the next morning

SINGLE
ROOM

£75

DOUBLE
ROOM

£85



FESTIVE LADIES DAY

£42.50 PER PERSON

Sunday 11th December • 1.00pm - 8.00pm

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

PACKAGE INCLUDES:

3 Course Lunch • Cocktail • Devotion Host & Dj • Sax • Ultimate Dancing Queens Tribute Party

LADIES DAY MENU

STARTERS

Lentil & Bacon Soup

Duo of Melon & Pineapple
winter berry compote,
soft fruits

MAINS

Traditional Roast Turkey
chipolatass, 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**
vanilla whipped cream

TO FINISH

Tea or Coffee
with mints

STAY THE NIGHT

OVERNIGHT INCLUDES:

- Luxury Overnight Accommodation
- Full Scottish Breakfast the next morning

SINGLE
ROOM

£75

DOUBLE
ROOM

£85



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

£17.95 PER PERSON · £27.95 FOR 2

SANDWICH SELECTION

Turkey with Cranberry Relish
Egg Mayonnaise with Chives
Smoked Salmon &
Pickled Cucumber

SAVOURY

Chefs Mini Cup of Soup of the Day
Coronation Chicken Vol au Vent
Mini Croissant with Cream Cheese
and Red Onion Chutney

SWEET DELIGHTS

Forest Fruit Eton Mess
Iced Gingerbread Man
Mini Mince Pie
Chocolate & Caramel Brownie
Carrot Cake
Mini Fruit and Plain Scones with
Jam & Cream
Pot of Tea or Coffee

BOOK NOW

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FESTIVE FAYRE

Enjoy all your festive favourites specially prepared by our Head Chef, bringing everyone together and making this wonderful time of year extra special served within our stunning Orchid Restaurant.

Monday-Saturday 12-5pm & Sunday 12-9pm (Menu will be individually priced outwith these dates & times)
Available from the 1st of December until the 23rd of December

2 COURSE £18.95 · 3 COURSE £22.95

STARTERS

Chef's Soup of the Day
crusty roll

Ham Hock Terrine
wholegrain mustard mayo,
dressed leaves, cherry tomatoes

Haggis Neeps & Tatties
whisky sauce

Duo of Melon & Pineapple
soft fruits, winter berry compote

Breaded Brie Wedges
spiced cranberry preserve

MAINS

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

Braised Ribeye Steak
haggis, crushed peppercorn
and brandy cream
(£2 supplement)

**Breast of Chicken Topped
with Cranberry & Brie**
garlic and chive cream

Fillet of Salmon
prawn, caper and lemon butter

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

DESSERTS

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

Sticky Toffee Pudding
vanilla ice cream,
butterscotch sauce

Lemon Sponge
warm custard

Strawberry Pavlova
red berry compote,
chantilly cream

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



PRIVATE DINING

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

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

2 COURSE £21.95 · 3 COURSE £25.95

STARTERS

Lentil & Bacon Soup

Duo of Melon & Pineapple
soft fruits, winter berry compote

Haggis Neeps & Tatties
whisky sauce

Ham Hock Terrine
wholegrain mustard mayo,
dressed leaves, cherry tomatoes

MAINS

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

Braised Ribeye Steak
haggis, crushed peppercorn
and brandy cream
(£2 supplement)

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

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

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

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

TO FINISH

Tea or Coffee
with mint

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 16 adults.

BOOK A TABLE

 0141 881 9211  dalmenypark.com

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CHRISTMAS 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

from **£399**
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

from **£399**
Based on 2 People Sharing

3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December

Package Includes:

Accommodation
Breakfast Each Morning
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

from **£519**
Based on 2 People Sharing



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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 £9.00 · 3 COURSE £11.00

STARTERS

Chef's Soup of the Day
crusty roll

Haggis Neeps & Tatties
whisky sauce

Chicken Liver Pate
spiced cranberry chutney,
toasted garlic bread

Creamy Cajun Chicken Nachos
jalapenos, cheddar cheese, sour
cream, salsa

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

Panko Crumbed King Prawns
sweet chilli mayonnaise,
rocket leaves

Crispy Chicken · Veg Tempura
garlic mayonnaise,
sweet chilli sauce

Honeydew Melon
coconut flakes, mango sorbet,
passion fruit coulis

MAINS

Traditional Roast Turkey
chipolatass, sage and onion stuff-
ing, natural jus, creamed and roast
potatoes, baby vegetables

6oz Sirloin Steak
fries, grilled tomato, mushrooms,
peppercorn sauce
(£4 supplement)

Cajun Chicken Penne Pasta
spicy cajun cream,
garlic ciabatta bread

Poached Fillet of Salmon
prawn, caper and lemon butter
creamed and roast potatoes,
baby vegetables

**Breast of Chicken with
Smoked Applewood
& Sunblushed Tomato**
garlic cream sauce, creamed and
roast potatoes, baby vegetables

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

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

**Brie, Mixed Vegetable
& Cranberry Tart**
tomato and garlic sauce,
mixed salad leaves, potato wedges

DESSERTS

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

Sticky Toffee Pudding
vanilla ice cream,
butterscotch sauce

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

Lemon Sponge
warm custard

Strawberry Pavlova
red berry compote, chantilly cream

**White Chocolate
filled Profiteroles**
belgian chocolate sauce,
vanilla ice cream

Luxury Chocolate Fudge Cake
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
and enjoy another unforgettable Christmas Served 1pm - 4.30pm

ADULT £72.50

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

Cured Salmon Gravlox
cream cheese, cucumber and dill

**Warm Creamy Chicken,
Bacon & Leek Croustade**
puff pastry basket, snipped chives

SOUP

Lentil & Vegetable Soup

Cream of Tomato & Basil Soup

MAINS

Traditional Roast Turkey
chipolatass, 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

Winter Berry Pavlova
raspberry ripple ice cream,
chantilly cream, strawberry coulis

Ferrero Rocher Cheesecake
chantilly cream, hazelnut crumb

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

TO FINISH

Tea or Coffee
with mince pies



BOOK A TABLE

0141 881 9211 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

Prawn & Pineapple Cocktail
marie rose sauce, mixed leaves

Haggis & Black Pudding Tower
peppercorn sauce, crispy leeks

Cajun Chicken Nachos
jalapenos, cheddar cheese,
sour cream, salsa

Duo of Seasonal Melon
berry compote, fruit sorbet

Button Mushroom & Leek Crepe
garlic 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

**Chocolate Cup filled with
White Chocolate Mousse**
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 A TABLE

 0141 881 9211  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 2023!
Served from 12pm - 9pm

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

Breaded Goats Cheese
spiced cranberry chutney

Chicken or Vegetable Tempura
garlic mayo, sweet chilli sauce

Creamy Garlic Mushrooms
herb crust, toasted garlic ciabatta

Duo of Seasonal Melon
winter berry compote, raspberry sorbet

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

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

Cajun Chicken & Mixed Pepper Pasta
creamy cajun sauce, onions, garlic ciabatta bread

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

Roast Loin of Pork
honey mustard and bacon jus

Brie, Mixed Vegetable & Cranberry Tart
tomato and garlic sauce, herb potato wedges

DESSERTS

Chef's Cheesecake of the Day
vanilla whipped cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

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

Apple & Sultana Crumble
vanilla ice cream

Lemon Sponge
warm custard

Raspberry Cranachan filled Brandy Basket
oatmeal ice cream, berry preserve

Salted Caramel Tartlet
sliced banana, honeycomb ice cream, chantilly 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 2023 in style
Served from 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

Ham Hock Terrine
red onion marmalade, oatcakes

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

Creamy Garlic Mushrooms
smoked cheddar glaze, toasted garlic bread

Smoked Salmon & Prawn Cocktail
marie rose sauce, baby leaf salad

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

MAINS

Traditional Steak Pie
puff pastry

Baked Scottish Salmon & Sole
leek and white wine cream

Breast of Chicken Topped with Haggis
crushed peppercorn cream

Roast Loin of Pork
apple compote, natural jus

Mixed Grill Burger
6oz steak burger, chicken breast, 2 rashers bacon, haggis, black pudding, peppercorn sauce, fries, toasted bun

Brie, Mixed Vegetable & Cranberry Tart
tomato and garlic sauce, rocket salad, potato wedges

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

BOOK A TABLE

☎ 0141 881 9211 🌐 dalmenypark.com

CHEERY & BRIGHT



18+

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 2023 with a bang!**

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

ADULT £75.00

PACKAGE INCLUDES:

Glass of Bubbly & Canapes on Arrival • 5 Course Dinner
Live Entertainment from **The Brightside** + Devotion DJ • Piper at the bells

HOGMANAY BALL MENU

STARTERS

Ham Hock Terrine & Chicken Liver Parfait
red onion and cranberry chutney, mini oatcakes

SOUP

Cream of Asparagus & Truffle 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

Grand Dessert
chocolate dipped profiterole filled with salted caramel mousse, lemon meringue pie, raspberry cranachan cheesecake

CHEESEBOARD

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

TO FINISH

Tea or Coffee
with tablet & shortbread



BOOK NOW

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OVERNIGHT BREAKS
HOGMANAY PACKAGE

FESTIVE BREAK INCLUDING:
• Hogmanay Black Tie Ticket
• Luxury Overnight Accommodation
• Breakfast on New Years Day

FROM
£285
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 2022/2023 - TERMS & CONDITIONS

1. £10pp deposit is required to confirm your Party Night booking, no later than 14 days after your initial provisional booking.
2. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
3. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of event final balance.
4. Final balances for Party Nights are due no later than 15th October 2022.
5. Final balances for Christmas Day and linked accommodation are due no later than 15th November 2022.
6. Final balances for all other festive events within the brochure are due 1 month prior to event.
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. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
9. 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