



HETLAND HALL
HOTEL

WINTER FESTIVITIES 2019/2020



Jingle THE NIGHT AWAY

AT OUR CHRISTMAS PARTY NIGHTS

<p>FRIDAY 6TH DECEMBER</p> <p>£35.00</p>	<p>SATURDAY 7TH DECEMBER</p> <p>£35.00</p>	<p>FRIDAY 13TH DECEMBER</p> <p>£35.00</p>
<p>SATURDAY 14TH DECEMBER</p> <p>£35.00</p>	<p>FRIDAY 20TH DECEMBER</p> <p>£29.50</p>	<p>SATURDAY 21ST DECEMBER</p> <p>£29.50</p>

HETLAND HALL
DUMFRIES

18+



ENJOY A 3 COURSE MEAL THEN
DANCE THE NIGHT AWAY TO
DESTINATION ANYWHERE & THE KILTED DJ!

Doors open at 6.30pm. Carriages at 1am.

For more information or to book please call 01387 840201
or email eventsales@radhotelgroup.com

Party NIGHT MENU

3 COURSE MEAL AND WELCOME SHOT ON ARRIVAL!

<p>TRADITIONAL LENTIL SOUP</p>
<p>CAJUN CHICKEN ROULADE <i>crisp leaves, katsu curried mayo</i></p>
<p>HAM HOCK TERRINE <i>beetroot chutney, focaccia bread</i></p>
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<p>TRADITIONAL ROAST TURKEY <i>chipolatas, sage and onion stuffing, natural jus</i></p>
<p>BRAISED RUMP STEAK <i>haggis bon bons, glayva jus</i></p>
<p>GOATS CHEESE AND CHERRY TOMATO FILO TART <i>napoli sauce</i></p>
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<p>STICKY TOFFEE CHRISTMAS PUDDING <i>vanilla ice cream, butterscotch sauce</i></p>
<p>BAILEYS AND WHITE CHOCOLATE CHEESECAKE <i>whipped cream</i></p>
<p>DUO OF CHEDDAR AND BRIE <i>biscuits, grapes, plum and apple chutney</i></p>
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<p>TEA OR COFFEE WITH MINTS</p>


ACCOMMODATION
From £90
based on 2 people sharing,
single room from £60

FESTIVE *Fayre*

Enjoy all your favourites with a seasonal twist at our Copper Beech Bar and Restaurant

2 COURSE £14.95 OR 3 COURSE £18.95

CHEF'S HOMEMADE SOUP OF THE DAY
crusty roll

CHICKEN LIVER PATE
sticky fig chutney, oatcakes

BREADED HAGGIS BON BON'S
whisky sauce

CAJUN CHICKEN FRITTERS
crisp leaves, katsu curried mayo

HAM HOCK TERRINE
chilli pepper dressing

DUO OF SEASONAL MELON
fruit sorbet, winter berry compote

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

BREAST OF CHICKEN STUFFED
WITH BUFFALO MOZZARELLA
cranberry and cinnamon jus

POACHED FILLET OF HADDOCK
stilton sauce

BRAISED RUMP STEAK
red wine jus

ROAST LOIN OF PORK
arran mustard cream

VEGETABLES EN CROUTE
spinach and ricotta cream sauce

CHEF'S CHEESECAKE OF THE DAY
whipped cream

STICKY TOFFEE CHRISTMAS PUDDING
vanilla ice cream, butterscotch sauce

SEVILLE ORANGE CREAM FILLED PROFITEROLES
milk chocolate sauce, chantilly cream

WHITE CHOCOLATE CUP FILLED
WITH SALTED CARAMEL MOUSSE
vanilla cream

LEMON MERINGUE PIE
raspberry yoghurt ice

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

Festive Fayre 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 HOMEMADE SOUP OF THE DAY
crusty roll

PEPPERED MACKEREL MOUSSE
oatcakes, crisp salad, chilli balsamic reduction

BREADED BRIE WEDGES
red onion marmalade

CAJUN CHICKEN CROSTINI
crisp leaves, sweet chilli sauce

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

ASSIETTE OF MELON
fresh fruits, raspberry sorbet

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

FILLET OF SALMON
leek and white wine cream

STEAK AND CUMBERLAND SAUSAGE PIE
puff pastry

BREAST OF CHICKEN AND HAGGIS
peppercorn sauce

GRILLED GAMMON STEAK
sliced beef tomato, applewood smoked cheddar

TOMATO AND BASIL PENNE PASTA
toasted garlic ciabatta

STICKY TOFFEE CHRISTMAS PUDDING
vanilla ice cream, butterscotch sauce

LEMON TARTLET
whipped cream, candid orange

CHOCOLATE FUDGE AND MINT SUNDAE
whipped cream

CLOTTED CREAM RICE PUDDING
cinnamon custard

CHOCOLATE ORANGE CHEESECAKE
whipped cream

DUO OF CHEDDAR AND BRIE
biscuits, grapes, chutney

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

CHRISTMAS *Day*

ADULT £62.00

SLICED CANTALOUPE AND WATERMELON
winter berry compote, raspberry yoghurt ice

DUO OF HAM HOCK AND CHICKEN AND LEEK TERRINE
cranberry and orange dressing

PRAWN AND PEPPERED MACKEREL COCKTAIL
tartar mayonnaise

HIGHLAND GAME CHEESECAKE
red onion marmalade

BROCCOLI AND STILTON SOUP
CHICKEN AND RICE SOUP

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

ROAST SIRLOIN OF SCOTTISH BEEF
haggis bon bons, bacon and onion gravy

FILLET OF SCOTTISH SALMON EN CROUTE
smoked applewood cream

ROAST VENISON
bramble, dark chocolate and wholegrain mustard jus

HOWGATE BRIE AND PROVENCAL VEGETABLE TARTLET
balsamic glaze

STICKY TOFFEE CHRISTMAS PUDDING
vanilla ice cream, butterscotch sauce

WENSLEYDALE AND CRANBERRY CHEESECAKE
chantilly cream

BLACK FOREST GATEAU
black cherry compote, cinnamon ice cream

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

TEA, COFFEE AND PETIT FOURS

CHRISTMAS DAY LUNCH
Served from 1-4.30pm

ACCOMMODATION
From £259 based on 2 sharing
Includes Christmas Lunch,
Christmas Evening Buffet and Breakfast



BOXING *Day*

2 COURSE £22.50 OR 3 COURSE £26.50

PEA AND HAM SOUP
crusty bread roll

CHICKEN LIVER PARFAIT
red onion marmalade, garlic ciabatta bread

HAGGIS BON BON'S
whisky cream sauce

HAM HOCK TERRINE
oatcakes, tomato chutney

DUO OF SEASONAL MELON
fruit compote, mango sorbet

GRILLED GOATS CHEESE SALAD
crisp salad, balsamic glaze

BREAST OF CHICKEN WRAPPED IN SMOKED BACON
stilton cream sauce

BEEF AND WINTER VEGETABLE CASSEROLE
creamed mash potatoes

TURKEY, LEEK AND HAM WELLINGTON
garlic and chive sauce

FILLET OF SCOTTISH SALMON
tomato and tarragon sauce

6OZ SIRLOIN STEAK
grill garni, peppercorn sauce

ROAST VEGETABLE LASAGNE
toasted garlic bread, crisp leaves

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

WHITE CHOCOLATE AND MIXED BERRY CHEESECAKE
chantilly cream

CRANACHAN FILLED BRANDY BASKET
raspberry coulis

DARK CHOCOLATE AND CHERRY SPONGE SUNDAE
chocolate ice cream, whipped cream

TOFFEE MERINGUE
honeycomb ice cream

DUO OF CHEDDAR AND BRIE
biscuits, grapes, plum chutney

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
12.30-6pm



FESTIVE AFTERNOON TEA WITH A *Twist*

SUNDAY 15TH DECEMBER · £35 PER PERSON

An afternoon of entertainment, perfect for office parties or festive get-togethers with friends and family!

GLASS OF FIZZ ON ARRIVAL

FESTIVE SELECTION
OF SANDWICHES AND SAVORIES

WINTER SWEET DELIGHTS & MINCE MEAT PIES

TEA & COFFEE

Doors open 1pm · Carriages at 5pm

A tribute to the West End musicals and the ultimate christmas party with singalongs, games and prizes.

+18

SENIOR TEA *Dance*

3 COURSE LUNCH · MONDAY 16TH DECEMBER

GLASS OF BUBBLY ON ARRIVAL

TRADITIONAL LENTIL SOUP

DUO OF SEASONAL MELON
fruit sorbet, winter berry compote

TRADITIONAL ROAST TURKEY
pigs in blankets, sage and onion stuffing, natural jus

TRADITIONAL STEAK PIE
puff pastry lid

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

TEA, COFFEE AND CINNAMON SHORTBREAD

DANCING

£16.95

LIVE MUSIC

DANCE AWAY TO CRAIG ORR FROM
DESTINATION ANYWHERE!

Doors open 1pm · Carriages at 5pm

NEW YEARS *Eve*

2 COURSE £22.50 OR 3 COURSE £26.50

CHEF'S HOMEMADE SOUP OF THE DAY
crusty bread roll

CRISPY COATED BRIE WEDGES
tomato chutney

CAJUN CHICKEN CROSTINI
crisp leaves, sweet chilli sauce

ASSIETTE OF MELON
fresh fruits, raspberry sorbet

CORNETS OF SMOKED SALMON AND PRAWN
chilli and lime mayo

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

BRAISED FEATHER BLADE TOPPED WITH HAGGIS
malt whisky cream

BREAST OF CHICKEN STUFFED WITH
SUN BLUSHED TOMATO AND BUFFALO MOZZARELLA
garlic and pesto cream sauce

BATTERED FILLET OF HADDOCK
fries, garden peas, tartar sauce

ROAST LOIN OF LAMB
battered mash potato, minted jus

SMOKED SALMON, CHILLI AND PRAWN LINGUINE
garlic and white wine cream sauce

TERIYAKI VEGETABLE STIR FRY
egg noodles, shredded vegetables

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

TOFFEE VACHERIN
honeycomb ice cream

SALTED CARAMEL PROFITEROLES
whipped cream

CLOTTED CREAM RICE PUDDING
warm berry compote

CRANACHAN AND RASPBERRY CHEESECAKE
chantilly cream

DUO OF CHEDDAR AND BRIE
oatcakes, grapes, apple and plum



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



HOGMANAY *Ball*

£65.00 · 5 COURSE DINNER

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

SMOKED DUCK AND ORANGE CHEESECAKE
grand marnier and shallot chutney

CREAM OF SPICED PARSNIP AND BRAMLEY APPLE SOUP

BRAISED BEEF FILLET MEDALLIONS
black pudding, red wine and horseradish jus

BREAST OF CHICKEN EN CROUTE
*stuffed with wild mushroom and tarragon duxelle,
black garlic and truffle cream*

DUO OF DESSERT
*after eight cheesecake, salted caramel brownie,
black cherry compote*

CHEDDAR AND BRIE PLATE
biscuits, grapes, chutney

TEA OR COFFEE WITH SHORTBREAD

Arrive at 6.30pm · Dinner served at 7.30pm · Carriages at 1.30am



DANCE IN THE NEW YEAR, TO MUSIC FROM DESTINATION ANYWHERE
along with traditional bagpipes through the bells



OVERNIGHT ACCOMMODATION
PACKAGE AVAILABLE

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

18+

NEW YEARS *Day*

2 COURSE £25.95 OR 3 COURSE £29.95

CHEF'S SOUP OF THE DAY
crusty bread roll

SMOKED SHREDDED CHICKEN
timbale of rice, sweet chilli sauce

ASSIETTE OF MELON
fresh fruits, raspberry sorbet

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

HAM HOCK TERRINE
oatcakes, tomato chutney

GRILLED GOATS CHEESE SALAD
toasted sesame seeds, rocket oil

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STEAK AND CUMBERLAND SAUSAGE PIE
puff pastry

FILLET OF SCOTTISH SALMON
chive and lemon veloute

HIGHLAND CHICKEN
crushed peppercorn cream

BRAISED FEATHER BLADE STEAK
chasseur sauce

ROAST LOIN OF LAMB
raspberry mint jus

POTATO GNOCCHI
red pesto cream, garlic ciabatta bread

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STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

RASPBERRY TRIFLE
shortbread fingers

WARM APPLE CRUMBLE
cinnamon custard

GRANACHAN AND RASPBERRY CHEESECAKE
vanilla ice cream

TOFFEE MERINGUE
vanilla ice cream

DUO OF CHEDDAR AND BRIE
oatcakes, grapes, apple and plum chutney



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
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

CAJUN CHICKEN ROULADE
crisp leaves, katsu curried mayo

HAM HOCK TERRINE
beetroot chutney, focaccia bread

DUO OF SEASONAL MELON
fruit sorbet, winter berry compote

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TRADITIONAL ROAST TURKEY
pigs in blankets, sage and onion stuffing, natural jus

BRAISED RUMP STEAK
haggis bon bons, glayva jus

POACHED FILLET OF HADDOCK
stilton sauce

GOATS CHEESE AND CHERRY TOMATO FILO TART
napoli sauce

•

STICKY TOFFEE CHRISTMAS PUDDING
vanilla ice cream, butterscotch sauce

BAILEYS AND WHITE CHOCOLATE CHEESECAKE
whipped cream

SEVILLE ORANGE CREAM FILLED PROFITEROLES
milk chocolate sauce, chantilly cream

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

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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 2 COURSE £16.95

LUNCH 3 COURSE £20.95

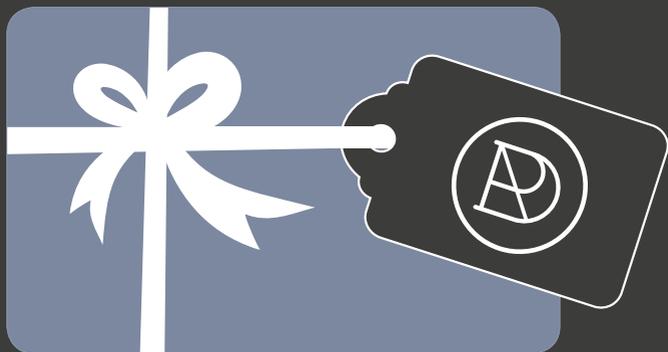
Served from 12-5pm

DINNER 2 COURSE £18.95

DINNER 3 COURSE £22.95

Served from 5-9pm

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.
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 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.
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.





HETLAND HALL
HOTEL

Carrutherstown, Dumfries, DG1 4JX
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