



Discover the *magic*
& *wonder* of
Hetland Hall Hotel...

FESTIVE SEASON 22/23



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

Make Christmas extra special this year and indulge in a whole host of festive events and activities at Hetland Hall Hotel. You'll be greeted with a warm welcome, roaring log fires, twinkling views over the Solway Firth and the snow-capped mountains of the Lake District.

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.

Perhaps, you're looking for a more relaxing break or Hogmanay celebration within cosy, luxurious accommodation - however you choose to experience the festive season, all you have to do is sit back, relax and let Hetland Hall take care of the rest.

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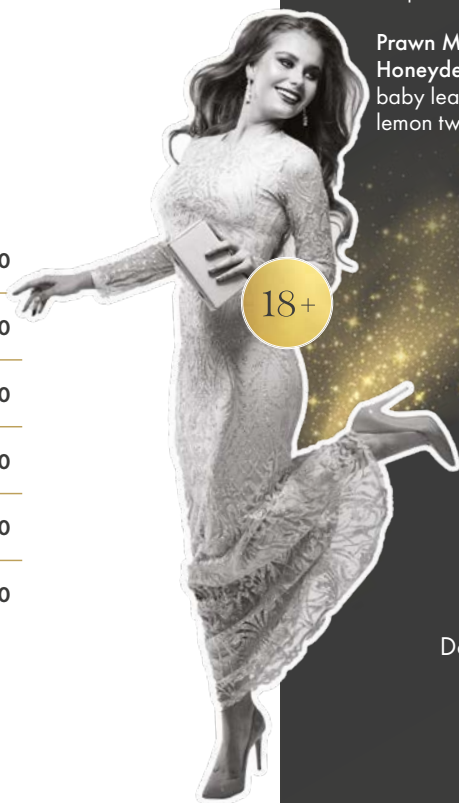


CHRISTMAS PARTY NIGHTS

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.

DESTINATION ANYWHERE	FRIDAY 2 ND DECEMBER	£39.50
DESTINATION ANYWHERE	SATURDAY 3 RD DECEMBER	£39.50
DESTINATION ANYWHERE	FRIDAY 9 TH DECEMBER	£39.50
DESTINATION ANYWHERE	SATURDAY 10 TH DECEMBER	£39.50
DESTINATION ANYWHERE	FRIDAY 16 TH DECEMBER	£39.50
DESTINATION ANYWHERE	SATURDAY 17 TH DECEMBER	£39.50



PACKAGE INCLUDES:

Shot on Arrival • 3 Course Meal • Festive Props
Photobooth with Complimentary Prints • Live Music • Kilted DJ

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

BOOK NOW

☎ 01387 840201 ✉ reception@hetlandhallhotel.co.uk
🌐 hetlandhallhotel.co.uk

STARTERS

Vegetable Broth Soup

Ham Hock & Parsley Terrine
tomato & chilli chutney, crisp leaves

Prawn Marie Rose & Honeydew Melon
baby leaf, cherry tomato, lemon twist, smoked paprika

MAINS

Roast Turkey
sage and onion stuffing, pigs in blankets, rich gravy

Braised Featherblade of Beef
haggis, pink peppercorn sauce

Mediterranean Vegetable & Brie Tart
roasted garlic and tomato sauce, crisp salad

DESSERTS

Sticky Toffee Christmas Pudding
butterscotch sauce, vanilla ice cream

Nutella Cheesecake
whipped cream, white chocolate sauce

Winter Berry Meringue
forest berry compote

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	Friday	Saturday
SINGLE ROOM	£65	£75
DOUBLE ROOM	£90	£100

DANCE THE DAY AWAY



FESTIVE LADIES DAY

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

£42.50 PER PERSON

PACKAGE INCLUDES:

3 Course Lunch · Cocktail · Kilted Dj & Host · Sax · Ultimate Dancing Queens Tribute Party

Sunday 18th December · 1pm - 8pm



LADIES DAY MENU

STARTERS

Vegetable Broth Soup

Prawn Marie Rose & Honeydew Melon baby leaf, cherry tomato, lemon twist, smoked paprika

MAINS

Roast Turkey sage and onion stuffing, pigs in blankets, rich gravy

Braised Featherblade of Beef haggis, pink peppercorn sauce

Mediterranean Vegetable & Brie Tart roasted garlic and tomato sauce, fries, crisp salad

DESSERTS

Nutella Cheesecake whipped cream, white chocolate sauce

TO FINISH

Tea or Coffee with mints

STAY THE NIGHT

OVERNIGHT INCLUDES:

- Luxury Overnight Accommodation
- Full Scottish Breakfast the next morning

SINGLE ROOM

£65

DOUBLE ROOM

£90

BOOK NOW

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hetlandhallhotel.co.uk



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
Egg Mayonnaise with Chives
Smoked Salmon and Pickled
Cucumber Open Sandwich

SAVOURY

Chef's Mini Cup of Soup of the Day
Cream Cheese & Chive Vol au Vent
Coronation Chicken Brioche Roll

SWEET DELIGHTS

Winter Berry Eton Mess
Gingerbread Man
Mince Pie
Salted Caramel Brownie
Lemon Victoria Sponge
Mini Fruit and Plain Scones
with Jam & Cream
Pot of Tea or Coffee

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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 Copper Beech Restaurant

Monday - Saturday 12-5pm & Sunday 12-9pm

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 & Parsley Terrine
tomato & chilli chutney, crisp leaves

Duo of Melon
fruit sorbet, passionfruit gel

Creamy Garlic Mushrooms
spring onions, mature cheddar, garlic ciabatta bread

Black Pudding Fritters
peppercorn cream

MAINS

Roast Turkey
sage and onion stuffing, pigs in blankets, rich gravy

Braised Featherblade of Beef
haggis, pink peppercorn sauce (£2 Supplement)

Breast of Chicken topped with Goats Cheese & Cranberry
spring onion and garlic cream

Fillet of Salmon
king prawn, lemon and caper butter

Mediterranean Vegetable & Brie Tart
roasted garlic and tomato sauce, fries, crisp salad

DESSERTS

Sticky Toffee Christmas Pudding
butterscotch sauce, vanilla ice cream

Nutella Cheesecake
whipped cream, white chocolate sauce

Rhubarb & Date Crumble
warm custard

Winter Berry Meringue
forest berry compote

Duo of Cheddar & Brie
biscuits, grapes, chutney



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 £21.95 · 3 COURSE £25.95

STARTERS

Vegetable Broth Soup

Ham Hock & Parsley Terrine
tomato & chilli chutney, crisp leaves

Prawn Marie Rose & Honeydew Melon
baby leaf, cherry tomato, lemon twist, smoked paprika

Creamy Garlic Mushrooms
spring onions, mature cheddar, garlic ciabatta bread

MAINS

Roast Turkey
sage and onion stuffing, pigs in blankets, rich gravy

Braised Featherblade of Beef
haggis, pink peppercorn sauce (£2 Supplement)

Fillet of Salmon
king prawns, lemon and caper butter

Mediterranean Vegetable & Brie Tart
roasted garlic and tomato sauce, fries, crisp salad

DESSERTS

Sticky Toffee Christmas Pudding
butterscotch sauce, vanilla ice cream

Nutella Cheesecake
whipped cream, white chocolate sauce

Winter Berry Meringue
forest berry compote

Duo of Cheddar & Brie
biscuits, grapes, chutney

TO FINISH

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.

BOOK A TABLE

 01387 840201  hetlandhallhotel.co.uk

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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

Served 12pm - 9pm

2 COURSE £22.50 · 3 COURSE £26.50

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

STARTERS

Chef's Soup of Day
crusty roll

Duck Liver Pate
orange & redcurrant jelly,
crisp leaves

Mushroom Croustade
garlic cream sauce

Crispy Chicken or Veg Tempura
teriyaki dip, sweet chilli sauce

Filo Wrapped King Prawns
rocket salad, sweet chilli sauce

Haggis & Black Pudding Tower
crispy leeks, peppercorn sauce

Duo of Melon
fruit sorbet, passionfruit gel

Grilled Brie & Cranberry Bruschetta
cracked black pepper,
dressed crisp leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing, pigs in
blankets, rich gravy, creamed and
roast potatoes, baby vegetables

Braised Featherblade of Beef
haggis, Pink peppercorn sauce,
cream and roast potatoes, baby
vegetables

Breast of Chicken with Goats Cheese & Cranberry
garlic and spring onion cream,
cream and roast potatoes, baby
vegetables

Honey Glazed Gammon
mulled jus, creamed and roast
potatoes, baby vegetables

Mediterranean Vegetable & Brie Tart
roasted garlic and tomato sauce,
fries, crisp salad

Strips of Beef Fillet Diane
brandy, mustard and mushroom
sauce, steamed basmati rice,
garlic ciabatta bread

Battered Haddock
fries, garden peas, tartar sauce

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

DESSERTS

Chef's Cheesecake of the Day
whipped cream

Rhubarb & Date Crumble
warm custard

Luxury Chocolate Fudge Cake
vanilla ice cream, toffee sauce,
fudge crumble

Santa Sundae
crumbed tablet and gingerbread,
sliced strawberries, candy cane ice
cream, whipped cream,
raspberry sauce

Winter Berry Meringue
forest berry compote

Duo of Cheddar & Brie
biscuits, grapes, chutney

Trio of Ice Cream
vanilla, chocolate, raspberry ripple,
tablet choice of sauces: toffee,
chocolate, raspberry

Sticky Toffee Christmas Pudding
butterscotch sauce,
vanilla ice cream



CHRISTMAS DAY

Indulge in a delicious 4 course meal served with all the seasonal trimmings

at the Hetland Hall and enjoy another unforgettable Christmas Served 1pm - 4.30pm

ADULT £69.50

KIDS (2-10) £15.00 · JUNIORS (8-14) £30.00



STARTERS

Ham Hock & Parsley Terrine
tomato & chilli chutney, crisp leaves

Duo of Galia & Watermelon
passionfruit syrup, coconut shards

Prawn & Smoked Salmon
marie rose sauce, ciabatta bread

Button Mushroom Croustade
creamy garlic sauce, snipped chives

SOUP

Scotch broth Soup

Tomato & Roast Red Pepper Soup

MAINS

Roast Turkey
sage and onion stuffing,
pigs in blankets, rich gravy

Braised Featherblade of Beef
red wine jus, breaded
black pudding

Pan Fried Salmon
king prawns, saffron butter

Mediterranean Vegetable & Brie Tart
roasted garlic and tomato sauce,
fries, crisp salad

DESSERTS

Sticky Toffee Christmas Pudding
butterscotch sauce,
vanilla ice cream

White Chocolate Pavlova
berry compote, whipped cream,
raspberry drizzle

Tablet Cheesecake
chantilly cream, toasted hazelnuts

Duo of Cheddar & Brie
biscuits, grapes, chutney

TO FINISH

Tea or Coffee
with mince pies



BOOK A TABLE

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BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at Hetland Hall Hotel. After the excitement of the big day continue your festive celebrations with a splendid 3 course meal Served 12.30pm - 6pm

2 COURSE £22.50 · 3 COURSE £26.50

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

STARTERS

Chef's Soup of the Day
crusty bread roll

Haggis & Black Pudding Fritters
peppercorn sauce

Duo of Watermelon & Honeydew Melon
spiced winter berry coulis,
mint sorbet

Breaded Brie Wedges
cranberry sauce, dressed rocket

Chicken Liver Pate
red onion marmalade,
toasted ciabatta

Prawn & Crab Tian
marie rose sauce, mixed leaves,
cherry tomato, ciabatta bread

MAINS

Turkey, Leek and Pancetta Pie
creamed mash, seasonal
vegetables, puff pastry

Braised Featherblade of Beef
black pudding, creamed mash,
market vegetables,
peppercorn sauce

Pan Fried Salmon
dauphinoise potato, prawn and
saffron cream, baby vegetable

Honey Glazed Gammon
natural jus, market vegetables,
chipped potatoes

Beef Stroganoff
basmati rice, sour cream,
smoked paprika, toasted garlic
ciabatta bread

Wild Mushroom & Spinach Penne Pasta
truffle oil, parmesan crisp

DESSERTS

Chef's Cheesecake of the Day
vanilla whipped cream, fruit garnish

Sticky Toffee Pudding
vanilla ice cream,
butterscotch sauce

Strawberry & Lime Pavlova
chantilly cream, berry coulis

Apple & Sultana Crumble
warm custard

Luxury Chocolate Fudge Cake
white chocolate shavings, fudge
pieces, vanilla ice cream

Duo of Cheddar & Brie
biscuits, grapes, chutney



BOOK A TABLE

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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 £22.50 · 3 COURSE £26.50

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

STARTERS

Traditional Lentil Soup
crusty bread roll

Haggis Fritters
whisky cream, crispy leeks

Filo King Prawns
sweet chilli sauce, rocket salad

Crispy Chicken Tempura
sweet chilli sauce, teriyaki dip

Melon, Plum & Kiwi Coupe
toasted coconut flakes,
orange sorbet

Button Mushroom Gratin
creamy garlic sauce,
toasted ciabatta bread

MAINS

Chargrilled 6oz Sirloin Steak
fries, field mushroom,
grilled tomato, diane sauce
(£4 Supplement)

Chicken Balmoral
peppercorn sauce, creamed mash
potato, turnip puree

Fillet of Salmon
tomato & tarragon risotto,
crispy greens

**Wild Mushroom &
Spinach Stroganoff**
paprika, mushrooms, shallots,
french mustard, brandy cream,
steamed rice

**Honey & Sesame
Glazed Pork Belly**
dauphinoise potato,
baby vegetables

Slow Braised Ribeye of Beef
creamed mash, seasonal
vegetables, Drambuie cream

DESSERTS

Chef's Cheesecake of the Day
vanilla whipped cream

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

Baileys Panacotta
chantilly cream, chocolate shards

Salted Caramel & Apple Tart
honeycomb ice cream

**White Chocolate Bread
& Butter Pudding**
crème anglaise

Duo of Brie & Cheddar
oatcakes, chutney, grapes



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 1pm - 6pm

2 COURSE £27.95 · 3 COURSE £31.95

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

STARTERS

Traditional Lentil Soup
crusty bread roll

Haggis & Black Pudding Tower
peppercorn sauce, crispy leeks

Smoked Salmon & Prawn Tian
marie rose sauce, ciabatta bread

Honey & Chilli Chicken Strips
toasted sesame seeds, crisp leaves

**Melon, Pineapple &
Mandarin Coupe**
toasted coconut shards,
watermelon sorbet

Button Mushroom Filo Parcel
creamy garlic sauce

MAINS

Chargrilled 6oz Sirloin Steak
fries, field mushroom,
grilled tomato, diane sauce
(£4 Supplement)

Breast of Chicken with Haggis
peppercorn sauce, creamed mash
potato, turnip puree

Classic Fish & Chips
battered haddock, garden peas,
fries, tartar sauce

**Wild Mushroom &
Spinach Stroganoff**
paprika, mushrooms, shallots,
French mustard, brandy cream,
steamed rice

**Honey Glazed Ham
with Peaches**
red wine jus, market vegetables,
roast potatoes

Traditional Steak Pie
slow braised beef shoulder,
creamed mash, baby veg,
puff pastry

DESSERTS

Chef's Cheesecake of the Day
vanilla whipped cream

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

Cranachan Eton Mess
brandy snap basket,
raspberry ripple ice cream

Baileys Panacotta
chantilly cream, chocolate shards

**White Chocolate Bread
& Butter Pudding**
crème anglaise

Duo of Brie & Cheddar
oatcakes, chutney, grapes

BOOK A TABLE

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BRING IN THE BELLS



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

£72.50 PER PERSON

PACKAGE INCLUDES:

Glass of Bubbly & Canapes on Arrival • 5 Course Dinner
Live Entertainment from **Destination Anywhere** • Piper at the bells

☆
18+ ☆



HOGMANAY BALL MENU

STARTERS

Smoked Duck Breast
medjool date puree, orange gel, chicory leaves

SOUP

Sweet Potato, Chilli & Coconut Soup

MAINS

Medallions of Beef Fillet
panko breaded haggis, red wine jus

Oven Baked Fillet of Salmon with King Prawns
saffron and chive cream sauce

DESSERTS

Grand Dessert
white chocolate & lime cheesecake, raspberry cranachan brandy basket, chocolate dome filled with pistachio nougatine

CHEESEBOARD

Brie & Smoked Applewood Cheddar
oatcakes, apple and plum 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.



HETLAND HALL
HOTEL

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