



HETLAND HALL  
HOTEL

# 'TIS THE SEASON

2023/24

*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.*

## PACKAGE INCLUDES:

Shot on Arrival · 3 Course Meal · Festive Props

Photobooth with Complimentary Prints · Live Music · Kilted DJ

DESTINATION ANYWHERE	SATURDAY 2 <sup>ND</sup> DECEMBER	£45.00
DESTINATION ANYWHERE	FRIDAY 8 <sup>TH</sup> DECEMBER	£45.00
DESTINATION ANYWHERE	SATURDAY 9 <sup>TH</sup> DECEMBER	£45.00
DESTINATION ANYWHERE	FRIDAY 15 <sup>TH</sup> DECEMBER	£45.00
DESTINATION ANYWHERE	SATURDAY 16 <sup>TH</sup> DECEMBER	£45.00

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

## STAY THE NIGHT

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

£85

DOUBLE ROOM FROM

£110

TRIPLE ROOM FROM

£135

# PARTY NIGHT MENU

Enjoy a 3 course meal before dancing the night away to live entertainment



## STARTERS

Lentil & Bacon Soup

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

Sticky Toffee Pudding  
vanilla ice cream, butterscotch sauce

Raspberry & White Chocolate Cheesecake  
vanilla whipped cream

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

## TO FINISH

Tea Or Coffee With Mints

BOOK NOW ☎ 01387 840201 ✉ [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com) 🌐 [hetlandhallhotel.co.uk](http://hetlandhallhotel.co.uk)



# 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.

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

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

**2 COURSE £20.95**

**3 COURSE £25.95**

Friday-Saturday 12-5pm

**2 COURSE £22.95**

**3 COURSE £27.95**

(Menu will be individually priced outwith these dates & times)

## 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  
(£2 SUPPLEMENT ON 2/3 COURSE PRICE)

**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**  
chantilly cream, fruit garnish

**Strawberry Jam Sponge**  
warm custard

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

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





# FESTIVE AFTERNOON TEA

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

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

£23.95 PER PERSON

£32.95 FOR 2



## SANDWICH SELECTION

Turkey with Cranberry Relish  
Egg Mayonnaise with Chives  
Smoked Salmon and Herb Cream Cheese

## SAVOURY

Chefs Mini Cup of Soup of the Day  
Gammon, Lettuce, Tomato Slider Roll  
Cream Cheese & Red Onion Chutney Croissant

## SWEET DELIGHTS

Forest Fruit Eton Mess  
Iced Gingerbread Men  
Mini Mince Pie  
Chocolate & Caramel Brownie

Mini Fruit and Plain Scones  
with Jam & Cream

Pot of Tea or Coffee

BOOK NOW

☎ 01387 840201 🌐 [hetlandhallhotel.co.uk](https://hetlandhallhotel.co.uk)



# 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

Private Event Room Hire Free of Charge with Minimum 16 Paying Adults.

2 COURSE £25.95

3 COURSE £30.95

For over 51 guests choose 2 Starters, 2 Main Courses and 2 Desserts from menu.

## STARTERS

**Lentil & 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 & 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 Mints





SUNDAY 10<sup>TH</sup> DECEMBER

# FESTIVE LADIES DAY

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live entertainment by **ABBA Dream Duo**

## PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute Entertainment
- Kilted DJ & Host
- Party Sax Player

£45.00 PER PERSON



Doors Open at 1pm · Food Served from 1.30pm · Carriages at 8.00pm

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## 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**  
vanilla whipped cream

## TO FINISH

Tea or Coffee with Mints



# CHRISTMAS EVE

Gather with loved ones and let the magic begin as you enjoy an expertly crafted meal by our talented head chef. The warm and welcoming atmosphere of our Copper Beech Restaurant is the ideal setting to relax this Christmas Eve.

Served 12pm - 9pm

## 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

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

## MAINS

**Traditional Roast Turkey**  
chipolata, sage and onion  
stuffing, natural jus, creamed  
and roast potatoes, seasonal  
vegetables

**Braised Ribeye Steak**  
peppercorn sauce,  
fries, onion rings

**Poached Fillet of Salmon**  
cheddar cream and leek sauce,  
creamed and roast potatoes,  
seasonal vegetables

**Breast of Chicken topped with  
Applewood Smoked Cheese**  
whisky cream sauce, creamed  
and roast potatoes, seasonal  
vegetables

**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 & 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 DINING

Experience the magic of Christmas Day with a sumptuous feast prepared with love and care. Indulge in a delectable assortment of dishes that capture the essence of the season.

Served 1pm - 4.30pm

ADULT £75.00

JUNIORS (8-14) £37.50

KIDS (2-7) £17.50

## 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

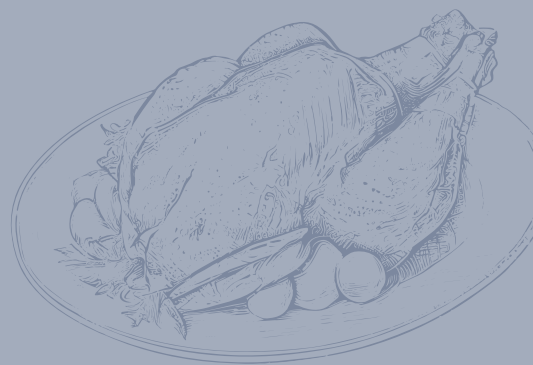
**Terry's Chocolate Orange Cheesecake**  
candied zest, chantilly cream

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

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

## TO FINISH

Tea or Coffee with Mince Pies



2 COURSE £24.50 · 3 COURSE £30.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50





# 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 in the warm and welcoming Copper Beech Restaurant.

Served 12.30pm - 6pm

## 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, creamed  
and roast potatoes, seasonal  
vegetables

**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

2 COURSE £24.50 · 3 COURSE £30.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50



# CHRISTMAS ACCOMMODATION 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  
24<sup>TH</sup> - 26<sup>TH</sup> DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet

FROM

£450

## 2 NIGHT BREAK

ARRIVING ON CHRISTMAS DAY  
25<sup>TH</sup> - 27<sup>TH</sup> DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM

£450

## 3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE  
24<sup>TH</sup> - 27<sup>TH</sup> DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM

£570

All packages based on 2 People Sharing





# NEW YEARS EVE

Raise a glass and toast to an amazing year ahead! Get together and indulge in a perfectly prepared pre-bells meal before heading out to celebrate the start of 2024.

Served 12pm - 9pm

## 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, roast and creamed  
potatoes, seasonal vegetables

**Breast of Chicken topped  
with Brie & Cranberry**  
chive cream sauce, roast and  
creamed potatoes, seasonal  
vegetables

**Grilled Fillet of Scottish Salmon**  
asparagus spears, lime  
hollandaise, sauteed potatoes,  
steamed greens

**Roast Loin of Pork**  
cinnamon baked apples, coarse  
grain mustard sauce, creamed  
potatoes, seasonal vegetables

**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

**Rasppberry 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

Welcome the first day of the New Year in style with a delectable dining experience that sets the tone for the year ahead. Relax and unwind as you choose from a varied menu selection which truly offers something for everyone.

Served 1pm - 6pm

## 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, creamed potatoes,  
seasonal vegetables

**Roulade of  
Scottish Salmon & Sole**  
grape and white wine cream,  
sauteed potatoes, steamed  
greens

**Breast of Chicken  
Topped With Haggis**  
crushed peppercorn cream,  
creamed and roast potatoes,  
seasonal vegetables

**Roast Gigot of Lamb**  
red currant jus, creamed  
and roast potatoes, seasonal  
vegetables

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

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

## DESSERTS

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

**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

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

2 COURSE £24.50 · 3 COURSE £30.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

2 COURSE £29.95 · 3 COURSE £34.95

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50





# HOGMANAY BLACK TIE BALL

Celebrate your New Year in style and grandeur  
at our spectacular Hogmanay Black Tie Ball.

Indulge in bubbles, a decadent 5 Course Dinner  
followed by live entertainment and a piper at  
midnight – what a way to start 2024 with a bang!

## PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- 5 Course Dinner
- Live Entertainment from **Destination Anywhere**
- Piper at the Bells

£75.00 PER PERSON



## STARTER

Chicken Liver Pate, Highland Game Terrine  
mini oaties, red onion & 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

## CHEESEBOARD

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

## TO FINISH

Tea or Coffee  
with tablet & shortbread

18+

Doors Open at 6.30pm · Food Served from 7.00pm · Carriages at 1.30pm

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## OVERNIGHT BREAKS

# HOGMANAY PACKAGES

## 1 NIGHT BREAK

ARRIVING ON HOGMANAY  
31<sup>ST</sup> DECEMBER - 1<sup>ST</sup> JANUARY

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

FROM  
**£335**

## 2 NIGHT BREAK

ARRIVING ON HOGMANAY  
31<sup>ST</sup> DECEMBER - 2<sup>ND</sup> JANUARY

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

FROM  
**£475**

SPOIL YOUR FRIENDS AND FAMILY  
WITH A RAD GIFT CARD

## THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



*With the choice of 8 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 2023/24 - TERMS & CONDITIONS

1. £10pp deposit is required to confirm your Party Night or Christmas Event 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 & Festive/Ladies Days are due no later than 15th October 2023.
5. Final balances for Christmas Day and Hogmanay Events and linked accommodation are due no later than 15th November 2023.
6. Final balances for all other festive events within the brochure are due 1 month prior to event.
7. Deposit payments are non-refundable or transferable.
8. Any cancellations after date of final balance due full payment will be retained.
9. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
10. Upon payment of your deposit, you are adhering to our terms and conditions.
11. 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.



**HETLAND HALL**  
HOTEL

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