



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.

CONTENTS

Christmas Party Nights	4-5
Festive Fayre Menu	6
Festive Afternoon Tea	7
Private Dining	9
Festive Ladies Day	10
Christmas Eve Dining	12
Christmas Day Dining	13
Boxing Day Dining	14
Christmas Residential Packages	16
New Years Eve Dining	18
New Years Day Dining	19
Hogmanay Black Tie Ball	20
Hogmanay Residential Packages	21
RAD Gift Card	22

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 ND DECEMBER	£45.00
DESTINATION ANYWHERE	FRIDAY 8 TH DECEMBER	£45.00
DESTINATION ANYWHERE	SATURDAY 9 TH DECEMBER	£45.00
DESTINATION ANYWHERE	FRIDAY 15 TH DECEMBER	£45.00
DESTINATION ANYWHERE	SATURDAY 16 TH 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
pig in blanket, 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 🌐 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 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
pigs in blankets, 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

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

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

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

Coronation Chicken

SAVOURY

Chef's Mini Cup of Soup of the Day

Salmon & Herb Cheese Wrap

Mini Pork, Apple & Black Pudding Pie

SWEET DELIGHTS

Forest Fruit Trifle

Iced Gingerbread

Mini Mince Pie

Stollen Bites

Chocolate & Orange Truffle

Mini Fruit and Plain Scones with Jam, Butter & Cream

Pot of Tea or Coffee



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 & Leek Croustade
garlic cream sauce

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

MAINS

Traditional Roast Turkey
pigs in blankets, 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 10TH 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



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
pig in blanket, 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**
SINGLE ROOM FROM
£85

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

BOOK NOW ☎ 01387 840201 ✉ eventsales@radhotelgroup.com 🌐 hetlandhallhotel.co.uk



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
pigs in blankets, 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

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

Sticky Toffee Pudding
vanilla ice cream,
butterscotch sauce

**Strawberry & Vanilla
Cream Pavlova**
raspberry ripple ice cream,
red berry coulis

Scottish Sundae
crumbed tablet and shortbread,
sliced strawberries, raspberry
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

2 COURSE £24.50 · 3 COURSE £30.50

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

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
pigs in blankets, 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



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, roasted
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
24TH - 26TH DECEMBER

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

FROM

£450

2 NIGHT BREAK

ARRIVING ON CHRISTMAS DAY
25TH - 27TH DECEMBER

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

FROM

£450

3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE
24TH - 27TH DECEMBER

- Accommodation
- Breakfast Each Morning
- 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

Chef's Cheesecake of the Day
vanilla whipped cream

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

**Raspberry 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

2 COURSE £24.50 · 3 COURSE £30.50

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

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 £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



18+

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

BOOK NOW ☎ 01387 840201 ✉ eventsales@radhotelgroup.com 🌐 hetlandhallhotel.co.uk

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

Grand Dessert
cranachan cheesecake, white
chocolate and caramel meringue,
chocolate dipped strawberry

CHEESEBOARD

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

TO FINISH

Tea or Coffee
with tablet & shortbread



OVERNIGHT BREAKS

HOGMANAY PACKAGES

1 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 1ST JANUARY

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

FROM
£335

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND 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 a collection of Luxurious Hotels, Bars and Restaurants to choose from, 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, including any 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

CARRUTHERSTOWN, DUMFRIES DG1 4JX
01387 840201 • HETLANDHALLHOTEL.CO.UK