



DALMENY PARK
GLASGOW



*This Christmas discover the Magic
& Wonder of the Dalmeny Park House Hotel...*

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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.

CHASING LIGHTS	FRIDAY 3 RD DECEMBER	£47.50
PARTY THROUGH THE DECADES	THURSDAY 9 TH DECEMBER	£35.00
CHASING LIGHTS	FRIDAY 10 TH DECEMBER	£47.50
CHASING LIGHTS	SATURDAY 11 TH DECEMBER	£47.50
BOYBAND & TAKE THAT	THURSDAY 16 TH DECEMBER	£35.00
CHASING LIGHTS	FRIDAY 17 TH DECEMBER	£47.50
CHASING LIGHTS	SATURDAY 18 TH DECEMBER	£47.50
DISCO FEEVA	SUNDAY 19 TH 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



STARTERS

Lentil & Bacon Soup

Prawn Marie Rose
sliced seasonal melon, dressed mixed salad

Roasted Red Pepper And 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 And 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 And 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.

SINGLE ROOM

FROM £75

DOUBLE ROOM

FROM £85





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

£379
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

£379
Based on 2 People Sharing

3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December

Package Includes

Accommodation
Breakfast both mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

£499
Based on 2 People Sharing

BOOK NOW

☎ 0141 881 9211 ✉ reception@dalmenypark.com
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FESTIVE FAYRE

Enjoy all your festive favourites especially 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
Available from the 1st of December until the 23rd of December

2 COURSE £17.95 • 3 COURSE £21.95

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 (£3 Supplement)

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
whipped cream

Strawberry Jam Sponge
warm custard

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

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





LADIES DAY

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

£40.00 PER PERSON

PACKAGE INCLUDES:

3 Course Lunch • Cocktail & Canapes
Pink & Lady Gaga Tribute with Sax • Devotion DJ & Host

Sunday 12th December • 1pm - 8pm

LADIES DAY MENU

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**
whipped cream,
berry compote

TO FINISH

Tea & Coffee with Mints

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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 £20.95 • 3 COURSE £24.95

STARTERS

Lentil And 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 And White Chocolate
Cheesecake**
vanilla whipped cream

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

Duo Of Cheddar And Brie
biscuits, grapes, red onion chutney

TO FINISH

Tea Or Coffee With Mints

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 12 adults.

BOOK NOW

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CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve
Served 12.00pm - 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

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

Panko Crumbed King Prawns
rocket leaves, sweet chilli mayonnaise

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

Crispy Chicken • Veg Tempura
garlic mayonnaise, sweet chilli sauce

MAINS

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

6oz Sirloin Steak
grill garni, peppercorn sauce

Cajun Chicken Penne
spicy cajun cream, garlic ciabatta
bread

Poached Fillet of Salmon
cheddar cream and leek sauce

**Breast of Chicken Topped with
Applewood Smoked Cheese**
whisky cream sauce

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

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 Jam Sponge
warm custard

**White Chocolate Filled
Choux Pastry Bun**
belgium chocolate sauce,
vanilla ice cream

**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

Indulge in a delicious 4 course meal served with all the seasonal trimmings
at Dalmeny Park House Hotel and enjoy another unforgettable Christmas

ADULT £67.50

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

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, coffee with mince pies



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

£19.95 PER PERSON

SANDWICH SELECTION

Turkey with Cranberry Relish

Egg Mayonnaise with Chives

Applewood Cheese with Red Onion

SAVOURY

Chefs Mini Cup of Soup of the Day

Roast Beef and Horseradish in a Mini Yorkshire Pudding

Mini Croissant with Cream Cheese and Red Onion Chutney

SWEET DELIGHTS

Forest Fruit Eton Mess

Iced Gingerbread Man

Mini Mince Pie

Sparkling Chocolate & Caramel Brownie

White Chocolate & Cranberry Tiffin

Mini Fruit and Plain Scones with Jam & Cream

POT OF TEA OR COFFEE

BOOK NOW

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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

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

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

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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 2022! **Served from 5pm**

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

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

Breast of Chicken Topped with Brie & Cranberry
chive cream sauce

Grilled Fillet of Scottish Salmon
asparagus spears, lime hollandaise

Roast Loin of Pork
cinnamon baked apples, coarse grain mustard sauce

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

Raspberrry 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

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 2022 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 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

Roulade of Scottish Salmon & Sole
grape and white wine cream

Breast of Chicken Topped with Haggis
crushed peppercorn cream

Roast Gigot of Lamb
red currant jus

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

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

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



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 2022 with a bang!**

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

£69.95 PER PERSON

PACKAGE INCLUDES:

Glass of Bubbly & Canapes on Arrival • 5 Course Dinner • Live Entertainment & Dancing • Devotion DJ

HOGMANAY BALL MENU

STARTERS

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

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

TO FINISH

Tea or Coffee
with tablet and 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

£269

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 2021/2022 - TERMS & CONDITIONS

Our terms and conditions may look a little different this year due to COVID-19.

This year we have included a festive deposit guarantee. This means that should your booking be unable to go ahead due to government restrictions; we will fully refund your deposit and additional payments.

1. All deposits and payments for Christmas Day including linked bedroom payments are covered by our festive deposit guarantee.
2. Please note that all guests will be required to adhere to government guidance and social distancing regulations applicable on the date they have booked. This may include providing track and trace details for guests within your party.
3. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
4. Final balances for Party Nights are due no later than 15th October 2021.
5. Final balances for all other festive events within the brochure are due 1 month prior to event.
6. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of final balance.
7. Final balances for Christmas Day and linked accommodation are due no later than 30th November 2021.
8. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
9. 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.
10. 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