



DALMENY PARK

HOUSE HOTEL

'TIS THE SEASON

2024/25



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

The Dalmeny Park becomes a magical place at Christmas, as decorations lace the elegant mansion house, lights illuminate the corridors and festive music floats throughout the building. At the centre of it all, magnificent Christmas trees standing proudly amid the main entrance!

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.

Or perhaps you'd like to make Dalmeny Park your festive residence – if so, you'll find rooms and suites that combine both the modern and the classical, perfect for an enchanting seasonal escape. Whatever the reason for your celebration, all you have to do is sit back, relax and let us 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 · Photobooth with Complimentary Prints
Festive Props · Live Music · Host by Devotion DJ

FRI 6TH DECEMBER
THE BRIGHTSIDE | £55

SAT 7TH DECEMBER
THE BRIGHTSIDE | £55

FRI 13TH DECEMBER
THE BRIGHTSIDE | £55

SAT 14TH DECEMBER
THE BRIGHTSIDE | £55

FRI 20TH DECEMBER
THE BRIGHTSIDE | £55

SAT 21ST DECEMBER
THE BRIGHTSIDE | £55

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.

TICKET &
SINGLE ROOM FROM

£165

TICKETS &
DOUBLE ROOM FROM

£230

TICKETS &
TRIPLE ROOM FROM

£305

PARTY NIGHT MENU

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

BOOK NOW

☎ 0141 881 9211

✉ eventsales@radhotelgroup.com

🌐 dalmenypark.com



STARTERS

Lentil & Winter Vegetable Soup

Melon & Fruit Platter

winter berry compote, fruit coulis

Prawn Marie Rose

dressed leaves, cherry tomatoes

MAINS

Traditional Roast Turkey

pigs in blanket, sage and onion stuffing, natural jus

Braised Ribeye Steak

haggis, crushed peppercorn and brandy cream

Shredded Vegetable Wellington

roast garlic and tomato sauce

DESSERTS

Duo of Desserts

sticky toffee pudding, butterscotch sauce
dark chocolate cup filled with mint and white chocolate mousse

TO FINISH

Tea or Coffee
with mints



Festive Fayre Menu

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
Orchid Restaurant

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

*Monday-Thursday | 12-5pm
Sunday | 12-9pm*

2 COURSE | 3 COURSE
£22.95 | £27.95

Friday-Saturday | 12-5pm

2 COURSE | 3 COURSE
£24.95 | £30.95

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



STARTERS

Chef's Homemade Soup of the Day
crusty roll

Cajun Chicken & Red Pepper Terrine
piri piri mayo, dressed leaves, cherry tomatoes

Haggis Neeps & Tatties
whisky sauce

Melon & Fruit Platter
winter berry compote, fruit coulis

Breaded Brie Wedges
spiced cranberry preserve

MAINS

Traditional Roast Turkey
pigs in blanket, sage and onion stuffing,
natural jus, creamed and roast potatoes,
seasonal vegetables

Braised Ribeye Steak
haggis, crushed peppercorn and brandy
cream, creamed and roast potatoes,
seasonal vegetables
(£3 SUPPLEMENT ON 2/3 COURSE PRICE)

**Breast of Chicken topped
with Cranberry & Brie**
garlic and chive cream, sauteed
potatoes, steamed greens

Fillet of Salmon
prawn, caper and lemon butter,
cream potatoes, seasonal vegetables

Filo Wrapped Shredded Vegetable Stir Fry
cheddar cheese, roast garlic and tomato sauce,
sauteed potatoes, steamed greens

DESSERTS

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

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

Lemon Sponge
warm custard

Milk Chocolate & Seville Orange Torte
rich chocolate sauce

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

Festive 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

£27.95

3 COURSE

£33.95

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

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

STARTERS

Lentil & Winter Vegetable Soup

Melon & Fruit Platter
winter berry compote, fruit coulis

Chicken Liver Pate
red onion chutney, dressed leaves, cherry tomatoes

Haggis, Neeps & Tatties
peppercorn sauce

MAINS

Traditional Roast Turkey
pig in blanket, sage and onion stuffing, natural jus

Braised Ribeye Steak
haggis, crushed peppercorn and brandy cream

Fillet of Salmon
prawn, caper and lemon butter

Shredded Vegetable Wellington
roast garlic and tomato sauce

DESSERTS

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

White Chocolate & Raspberry Cheesecake
vanilla whipped cream

Lemon Meringue Pie
raspberry ripple ice cream

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

TO FINISH

Tea or Coffee
with mints

Festive Afternoon Tea

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

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

PER PERSON

£25.95

FOR 2 PEOPLE SHARING

£34.95

BOOK NOW

☎ 0141 881 9211

✉ reservations@radhotelgroup.com

🌐 dalmenypark.com



SANDWICH SELECTION

Turkey with Cranberry Relish

Egg Mayonnaise with Chives

Smoked Salmon & Herb Cream Cheese

SAVOURY

Chef's Mini Cup of Soup of the Day

Gammon, Lettuce, Tomato Slider Roll

Cream Cheese & Red Onion Chutney Croissant

SWEET DELIGHTS

Chef's selection of Festive Sweet Treat Delights

Mini Fruit and Plain Scones with Jam, Butter & Cream

Pot of Tea or Coffee



SUNDAY 8TH DECEMBER

Festive Ladies Day

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live entertainment by **Dance through the Decades!**

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute **Dance through the Decades**
- Devotion DJ & Host
- Party Sax Player
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls

Doors Open at 1pm

Food Served from 1.30pm

Carriages at 8pm

£49.95
PER PERSON

STAY THE NIGHT

TICKETS & DOUBLE ROOM
BASED ON 2 PEOPLE SHARING FROM

£210

STARTERS

Lentil & Winter Vegetable Soup

Melon & Fruit Platter

winter berry compote, fruit coulis

MAINS

Traditional Roast Turkey

pig in blanket, sage and onion stuffing, natural jus

Braised Ribeye Steak

haggis, crushed peppercorn and brandy cream

Shredded Vegetable Wellington

roast garlic and tomato sauce

DESSERTS

Duo of Desserts

sticky toffee pudding, butterscotch sauce, dark chocolate cup filled with mint and white chocolate mousse

TO FINISH

Tea or Coffee
with mints



18+

SUNDAY 15TH DECEMBER

Festive ABBA Tribute Lunch

Gather the squad and enjoy a 3 course meal before dancing the day away to live tribute entertainment by **ABBA!**

PACKAGE INCLUDES:

- Glass of Bubbly/Beer on arrival
- 3 Course Lunch
- Live Tribute **ABBA**
- Devotion DJ & Host
- Party Sax Player
- Photobooth with Complimentary Prints

Doors Open at 1pm

Food Served from 1.30pm

Carriages at 8pm

£49.95
PER PERSON

STAY THE NIGHT

TICKETS & DOUBLE ROOM
BASED ON 2 PEOPLE SHARING FROM

£210

STARTERS

Lentil & Winter Vegetable Soup

Melon & Fruit Platter

winter berry compote, fruit coulis

MAINS

Traditional Roast Turkey

pig in blanket, sage and onion stuffing, natural jus

Braised Ribeye Steak

haggis, crushed peppercorn and brandy cream

Shredded Vegetable Wellington

roast garlic and tomato sauce

DESSERTS

Duo of Desserts

sticky toffee pudding, butterscotch sauce, dark chocolate cup filled with mint and white chocolate mousse

TO FINISH

Tea or Coffee
with mints



SATURDAY 7TH DECEMBER

Festive Drag Brunch

Get ready for an unforgettably fabulous event with RuPaul's Drag Race act Crystal. Indulge in a delightful brunch spread as our queens serve up some jaw-dropping entertainment!

PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- Cocktail on Seating
- Live Drag Act by Crystal from RuPaul's Drag Race UK & Friends
- 3 Course Brunch
- Devotion DJ & Host
- Photobooth with Complimentary Prints

Doors Open at 11.30am

Food Served from 11.45am

Carriages at 4.30pm

£49.95
PER PERSON

STAY THE NIGHT

TICKETS & DOUBLE ROOM
BASED ON 2 PEOPLE SHARING FROM

£230

CONTINENTAL SELECTION

croissants, pastries,
cured meats, cheeses,
preserves, tea and coffee

PICK ONE FROM OPTIONS BELOW:

Pancakes

bacon and maple syrup

Smoked Salmon

scrambled egg,
cracked black pepper

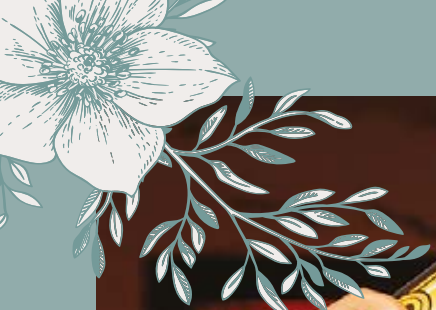
Light Scottish Breakfast

bacon, pork link, potato scone,
baked beans, fried egg

TO FINISH

Chef's Selection
of Sweet Delights





SATURDAY 14TH DECEMBER

Festive Boogie Brunch

Gather the squad and enjoy a 3 course
brunch before dancing the day away to live
entertainment by **Disco Feeva**!

PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- Cocktail on Seating
- Live Entertainment **Disco Feeva**
- 3 Course Brunch
- Devotion DJ & Host
- Photobooth with Complimentary Prints

Doors Open at 11.30am
Food Served from 11.45am
Carriages at 4.30pm

£49.95
PER PERSON

STAY THE NIGHT

TICKETS & DOUBLE ROOM
BASED ON 2 PEOPLE SHARING FROM

£230

CONTINENTAL SELECTION

croissants, pastries,
cured meats, cheeses,
preserves, tea and coffee

PICK ONE FROM OPTIONS BELOW:

Pancakes

bacon and maple syrup

Smoked Salmon

scrambled egg,
cracked black pepper

Light Scottish Breakfast

bacon, pork link, potato scone,
baked beans, fried egg

TO FINISH

Chef's Selection
of Sweet Delights

MONDAY 16TH DECEMBER

Festive Senior Tea Dance

Be prepared for a day filled with singing, dancing and a delicious 3 course meal.

Enjoy live entertainment and join us on the dancefloor as we "boogie" on down to all the classics – don't leave those dancing shoes at home!

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Meal
- Live Entertainment by **Jamie King**

£26.95
PER PERSON

Doors Open at 1pm
Food Served from 1.30pm
Carriages at 5pm

STARTERS

Lentil & Winter Vegetable Soup

Melon & Fruit Platter
winter berry compote, fruit coulis

MAINS

Traditional Roast Turkey
pig in blanket, sage and onion stuffing, natural jus

Traditional Steak Pie
puff pastry

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Vanilla Ice Cream
crisp wafer

TO FINISH

Tea & Coffee
with mince pies



SUNDAY 22ND DECEMBER

Festive Family Fun Day Lunch

Join us for a joyous celebration as we gather together for our annual 3 Course Festive Family Fun Day Lunch!

Enjoy a fun filled day with live music, games and gifts to keep the full family entertained

PACKAGE INCLUDES:

- 3 Course Lunch
- Childrens Entertainment
- Gift for Kids from Santas Elves
- DJ Entertainment

ADULT & CHILD OVER 2

£29.95

CHILD UNDER 2

£5.00

Doors Open at 11.30am
Food Served from 12.00pm
Carriages at 3.30pm

STARTERS

Lentil & Winter Vegetable Soup

ADULT MAINS

Traditional Roast Turkey
sage and onion stuffing, pig in blanket, rich jus

Braised Ribeye Steak
black pudding, crushed peppercorn and brandy cream

Shredded Vegetable Wellington
roast garlic and tomato sauce

KIDS MAINS

Traditional Roast Turkey
sage and onion stuffing, rich jus

Breaded Chicken Tenders
fries, tomato sauce

Macaroni Cheese
fries

DESSERTS

Chocolate Brownie
vanilla ice cream, chocolate sauce

Duo of Vanilla & Strawberry Ice Cream
crisp wafer

TO FINISH

Tea or Coffee with Mints



Christmas Eve Dining

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 Orchid Restaurant is the ideal setting to relax this Christmas Eve. *Served 12pm - 9pm.*

2 COURSE
£28.50

3 COURSE
£35.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

STARTERS

Chef's Soup of the Day
crusty roll

Tower of Haggis & Black Pudding
crispy leek, whisky peppercorn sauce

Chicken Liver Pate
plum chutney, garlic bread

Mushrooms cooked in a Garlic & Chive Cream
toasted buttered croissant

Panko Crumbed King Prawns
rocket leaves, sweet chilli mayonnaise

Cajun Chicken Nachos
jalapenos, cheddar cheese, sour cream, salsa

MAINS

Traditional Roast Turkey
pig in blanket, sage and onion stuffing, natural jus creamed and roast potatoes, seasonal vegetables

Braised Ribeye Steak
fries, onion rings, peppercorn sauce

Cajun Fillet of Salmon
mango and coconut curry cream, basmati rice, prawn crackers

Breast of Chicken Topped with Cranberry & Brie
garlic and chive cream, sauteed potatoes, steamed greens

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

Filo Wrapped Shredded Vegetable Stir Fry
cheddar cheese, roast garlic and tomato sauce

DESSERTS

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

Cheesecake of the Day
chantilly cream, fruit garnish

Scottish Sundae
crumbed tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

Banoffee Pavlova
tablet ice cream, chantilly cream

Lemon Meringue Pie
raspberry ripple ice cream

Strawberry Jam Sponge
warm custard

Christmas Day Dining

Experience the magic of Christmas Day at Dalmeny Park and Indulge in a delicious 4 course meal served with all the seasonal trimmings. *Served 12pm - 4.30pm.*

ADULT
£90.00

JUNIOR (8-14)
£45.00

KIDS (2-7)
£22.50

STARTERS

Chilled Goats Cheese & Parma Ham Parcels
basil oil, baby leaf salad

Chicken, Bacon & Leek Croustade
garlic and chive cream

Trio of Seafood
prawn marie rose, smoked peppered mackerel, smoked salmon, beetroot and horseradish relish

Sliced Galia & Honeydew Melon
winter berry compote, raspberry yoghurt ice

SOUP

Vegetable & Lentil Soup

MAINS

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

Braised Rib of Beef with Haggis
peppercorn sauce

Fillet of Salmon topped with Prawns & Brie
garlic and chive cream

Wild Mushroom & Spinach Wellington
red pepper pesto, sesame seeds

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Strawberry & Lime Tart
chantilly cream, vanilla ice cream

Chocolate Orange Cheesecake
mandarin yoghurt ice, candied citrus zest

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

TO FINISH

Tea or Coffee
with mince pies



Boxing Day Dining

When leftovers just won't cut it... do Christmas Day all over again at Dalmeny Park. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming Orchid Restaurant.

Served 12.30pm - 7pm.

STARTERS

Chef's Soup of the Day
crusty bread roll

Prawn & Smoked Salmon Cocktail
marie rose sauce, mixed leaves

Button Mushroom & Leek Crepe
garlic cream sauce

Haggis & Black Pudding Tower
peppercorn sauce, crispy leeks

Cajun Chicken Nachos
jalapenos, cheddar cheese, sour cream, salsa

Chicken Liver Pate
red onion chutney, toasted garlic bread

MAINS

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

Braised Rib of Beef
peppercorn sauce, creamed and roast potatoes, seasonal vegetables

Battered Fillet of Haddock
garden peas, fries, tartar sauce

Seafood Crepe
smoked salmon, haddock and prawns, white wine and chive cream, mature cheddar glaze, fries, crisp salad

Traditional Steak Pie
puff pastry, creamed potatoes, market vegetables

Baby Mushroom & Baby Spinach Stroganoff
basmati rice, toasted ciabatta bread

2 COURSE
£28.50

3 COURSE
£35.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

DESSERTS

Chef's Cheesecake of the Day
chantilly cream

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

Mint & White Chocolate Delight
dark chocolate cup, white chocolate and mint mousse, chocolate shavings, mint ice cream, chantilly cream

Tropical Fruit Pavlova
mango yoghurt ice

Apple Crumble
vanilla ice cream, warm custard

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



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

£480

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

£480

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

£600

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2024. Minimum 2 nights stay.



Hogmanay Dining

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 2025. *Served 12pm - 9pm.*

2 COURSE
£28.50

3 COURSE
£35.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

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

Crispy Chicken Tempura
sweet chilli sauce

Creamy Garlic Mushrooms
herb crust, toasted
garlic ciabatta

Goats Cheese Fritters
spiced cranberry chutney

MAINS

**Braised Ribeye Steak
with Haggis**
peppercorn sauce, creamed
and roast potatoes, seasonal
vegetables

**Breast of Chicken Topped
With Brie & Cranberry**
chive cream sauce, sauteed
potatoes, steamed greens

**Grilled Fillet of
Scottish Salmon**
asparagus spears, lime
hollandaise, creamed
potatoes

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

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

**Shredded Vegetable
encased in Puff Pastry**
smoked cheddar, roast garlic
and tomato sauce sauteed
potatoes, steamed greens

DESSERTS

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

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

Lemon Meringue Pie
raspberry ripple ice cream

Strawberry Jam Sponge
warm custard

Raspberry Cranachan
filled Brandy Basket
ripple ice cream, berry
preserve

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

New Year's Day Dining

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.*

2 COURSE
£31.95

3 COURSE
£38.95

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

STARTERS

Traditional Scotch Broth
crusty bread roll

Crispy Chicken Tempura
sweet chilli sauce

**RAD Tower of Haggis
& Black Pudding**
crispy leeks, peppercorn
sauce

Creamy Garlic Mushrooms
smoked cheddar glaze,
toasted garlic bread

**Smoked Salmon
& Prawn Cocktail**
marie rose sauce,
baby leaf salad

Fantail of Honeydew Melon
pomegranate syrup, soft
fruits, mango sorbet

MAINS

Traditional Steak Pie
puff pastry, creamed
potatoes, seasonal
vegetables

Baked Fillet Scottish Salmon
leek and white wine cream,
sauteed potatoes, steamed
greens

**Breast of Chicken
with Black Pudding**
peppercorn cream, roast and
creamed potatoes, seasonal
vegetables

**Pork Fillet with Black
Pudding wrapped
in Parma Ham**
onion chutney, red wine jus,
roast and creamed potatoes,
seasonal vegetables

Haggis Steak Burger
6oz burger, haggis, cheddar
cheese, peppercorn sauce,
fries, toasted bun, coleslaw

**Filo Wrapped Shredded
Vegetable Stir Fry**
cheddar cheese, roast garlic
and tomato sauce, sauteed
potatoes, steamed greens

DESSERTS

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

Sticky Toffee Pudding
vanilla ice cream,
butterscotch sauce

Banoffee Pavlova
tablet ice cream,
white chocolate sauce

Strawberry Jam Sponge
warm custard

Raspberry Cranachan
Filled Brandy Basket
raspberry ripple ice cream,
berry preserve

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



Hogmanay Black Tie Ball

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

Indulge in bubbles, canapes and a decadent 5 Course Dinner followed by live entertainment and a piper at midnight – what a way to start 2025 with a bang!

PACKAGE INCLUDES:

- Glass of Bubbly & Canapes on Arrival
- 5 Course Dinner
- Live Entertainment from **The Brightside**
- Devotion DJ
- Piper at the Bells
- Photobooth with Complimentary Prints

£85.00

PER PERSON

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

18+

STARTER

**Ham Hock Terrine &
Smooth Chicken Liver Pate**
red onion marmalade, oatcakes,
crisp leaves

SOUP

**Cream of Sweet Potato &
Lemongrass Soup**

MAINS

Medallions of Beef Fillet
haggis, black pudding jus

Baked Fillet of Salmon
wrapped in parma ham,
green pesto cream sauce

**Shredded Vegetable
Encased in Puff Pastry**
roast garlic and tomato sauce

DESSERTS

Grand Dessert
strawberry and cream cheesecake,
toffee pavlova, choux bun filled with
limoncello mousse

CHEESE

Duo of 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

£395

BASED ON 2 PEOPLE SHARING

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

£540

BASED ON 2 PEOPLE SHARING





New Year's Family Brunch

Join us for our New Year's Family Brunch Extravaganza!

You and your loved ones are invited to Indulge in a Sparkling 3 Course Family Brunch on New Years Day.

This festive brunch will be filled with entertainment, music and a dedicated kids' corner, ensuring there is something enjoyable for everyone! So let's brunch, bond, and bring in the New Year together.

PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- 3 Course Brunch
- Children's Entertainment and Activities
- Live Entertainment from **Laura B** throughout Brunch

Doors Open at 11.30am
Carriages at 3.30pm

ADULT

£45.00

CHILD (UNDER 14)

£25.00

UNDER 2 FOC

TO START

Continental Selection

croissants, pastries, cured meats, cheeses, preserves, tea and coffee

MAINS

PICK ONE FROM OPTIONS BELOW:

Pancakes

bacon and maple syrup

Light Scottish Breakfast

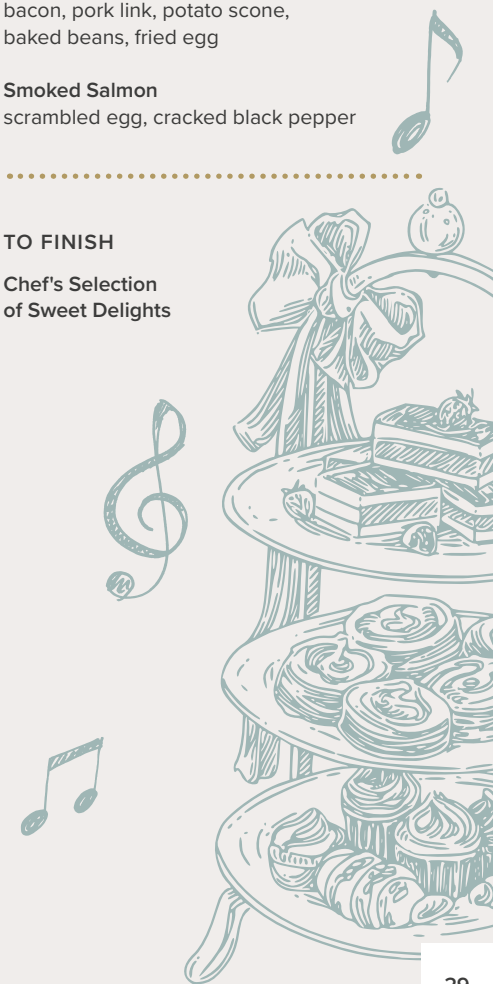
bacon, pork link, potato scone, baked beans, fried egg

Smoked Salmon

scrambled egg, cracked black pepper

TO FINISH

Chef's Selection of Sweet Delights



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THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



*With a collection of Luxurious Hotels, Bars and Restaurants to choose from,
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Treat someone to an indulgent Dining Experience, Afternoon Tea,
Overnight Stay, Spa Day or Tribute Night Party!

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FESTIVE 2024/25 - 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 2024.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2024.
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.



DALMENY PARK

HOUSE HOTEL

LOCHLIBO ROAD, BARRHEAD, G78 1LG

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