



HETLAND HALL  
HOTEL

# WINTER FESTIVITIES 2019/2020



# Jingle **THE** **NIGHT** AWAY

AT OUR CHRISTMAS PARTY NIGHTS

FRIDAY 6<sup>TH</sup>  
DECEMBER

£35.00

SATURDAY 7<sup>TH</sup>  
DECEMBER

£35.00

FRIDAY 13<sup>TH</sup>  
DECEMBER

£35.00

SATURDAY 14<sup>TH</sup>  
DECEMBER

£35.00

FRIDAY 20<sup>TH</sup>  
DECEMBER

£29.50

SATURDAY 21<sup>ST</sup>  
DECEMBER

£29.50

**HETLAND HALL**  
DUMFRIES

18+



ENJOY A 3 COURSE MEAL THEN  
DANCE THE NIGHT AWAY TO  
**DESTINATION ANYWHERE & THE KILTED DJ!**

*Doors open at 6.30pm. Carriages at 1am.*

For more information or to book please call 01387 840201  
or email [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com)

# Party **NIGHT** MENU

3 COURSE MEAL AND WELCOME SHOT ON ARRIVAL!

TRADITIONAL LENTIL SOUP

CAJUN CHICKEN ROULADE  
*crisp leaves, katsu curried mayo*

HAM HOCK TERRINE  
*beetroot chutney, focaccia bread*

TRADITIONAL ROAST TURKEY  
*chipolatas, sage and onion stuffing, natural jus*

BRAISED RUMP STEAK  
*haggis bon bons, glayva jus*

GOATS CHEESE AND  
CHERRY TOMATO FILO TART  
*napoli sauce*

STICKY TOFFEE CHRISTMAS PUDDING  
*vanilla ice cream, butterscotch sauce*

BAILEYS AND WHITE CHOCOLATE CHEESECAKE  
*whipped cream*

DUO OF CHEDDAR AND BRIE  
*biscuits, grapes, plum and apple chutney*

TEA OR COFFEE WITH MINTS



ACCOMMODATION

*From £90  
based on 2 people sharing,  
single room from £60*

# FESTIVE *Fayre*

Enjoy all your favourites with a seasonal twist at our Copper Beech Bar and Restaurant

**2 COURSE £14.95 OR 3 COURSE £18.95**

**CHEF'S HOMEMADE SOUP OF THE DAY**  
*crusty roll*

**CHICKEN LIVER PATE**  
*sticky fig chutney, oatcakes*

**BREADED HAGGIS BON BON'S**  
*whisky sauce*

**CAJUN CHICKEN FRITTERS**  
*crisp leaves, katsu curried mayo*

**HAM HOCK TERRINE**  
*chilli pepper dressing*

**DUO OF SEASONAL MELON**  
*fruit sorbet, winter berry compote*

•  
**TRADITIONAL ROAST TURKEY**  
*chipolatas, sage and onion stuffing, natural jus*

**BREAST OF CHICKEN STUFFED  
WITH BUFFALO MOZZARELLA**  
*cranberry and cinnamon jus*

**POACHED FILLET OF HADDOCK**  
*stilton sauce*

**BRAISED RUMP STEAK**  
*red wine jus*

**ROAST LOIN OF PORK**  
*arran mustard cream*

**VEGETABLES EN CROUTE**  
*spinach and ricotta cream sauce*

•  
**CHEF'S CHEESECAKE OF THE DAY**  
*whipped cream*

**STICKY TOFFEE CHRISTMAS PUDDING**  
*vanilla ice cream, butterscotch sauce*

**SEVILLE ORANGE CREAM FILLED PROFITEROLES**  
*milk chocolate sauce, chantilly cream*

**WHITE CHOCOLATE CUP FILLED  
WITH SALTED CARAMEL MOUSSE**  
*vanilla cream*

**LEMON MERINGUE PIE**  
*raspberry yoghurt ice*

**DUO OF CHEDDAR AND BRIE**  
*biscuits, grapes, plum  
and apple chutney*

Festive Fayre Served  
Monday - Saturday 12-5pm  
& Sunday - 12-9pm

FINISHES ON CHRISTMAS EVE

# CHRISTMAS *Eve*

**2 COURSE £22.50 OR 3 COURSE £26.50**

**CHEF'S HOMEMADE SOUP OF THE DAY**  
*crusty roll*

**PEPPERED MACKEREL MOUSSE**  
*oatcakes, crisp salad, chilli balsamic reduction*

**BREADED BRIE WEDGES**  
*red onion marmalade*

**CAJUN CHICKEN CROSTINI**  
*crisp leaves, sweet chilli sauce*

**RAD TOWER OF HAGGIS AND BLACK PUDDING**  
*crispy leeks, peppercorn sauce*

**ASSIETTE OF MELON**  
*fresh fruits, raspberry sorbet*

•  
**TRADITIONAL ROAST TURKEY**  
*chipolatas, sage and onion stuffing, natural jus*

**FILLET OF SALMON**  
*leek and white wine cream*

**STEAK AND CUMBERLAND SAUSAGE PIE**  
*puff pastry*

**BREAST OF CHICKEN AND HAGGIS**  
*peppercorn sauce*

**GRILLED GAMMON STEAK**  
*sliced beef tomato, applewood smoked cheddar*

**TOMATO AND BASIL PENNE PASTA**  
*toasted garlic ciabatta*

•  
**STICKY TOFFEE CHRISTMAS PUDDING**  
*vanilla ice cream, butterscotch sauce*

**LEMON TARTLET**  
*whipped cream, candid orange*

**CHOCOLATE FUDGE AND MINT SUNDAE**  
*whipped cream*

**CLOTTED CREAM RICE PUDDING**  
*cinnamon custard*

**CHOCOLATE ORANGE CHEESECAKE**  
*whipped cream*

**DUO OF CHEDDAR AND BRIE**  
*biscuits, grapes, chutney*

**KIDS (AGE 2-7)**  
2 COURSE **£6.95**  
3 COURSE **£9.95**

**JUNIOR (AGE 8-14)**  
2 COURSE **£16.95**  
3 COURSE **£19.95**

Served  
from  
5pm

# CHRISTMAS *Day*

ADULT £62.00

SLICED CANTALOUPE AND WATERMELON  
*winter berry compote, raspberry yoghurt ice*

DUO OF HAM HOCK AND CHICKEN AND LEEK TERRINE  
*cranberry and orange dressing*

PRAWN AND PEPPERED MACKEREL COCKTAIL  
*tartar mayonnaise*

HIGHLAND GAME CHEESECAKE  
*red onion marmalade*

BROCCOLI AND STILTON SOUP  
CHICKEN AND RICE SOUP

TRADITIONAL ROAST TURKEY  
*chipolatas, sage and onion stuffing, natural jus*

ROAST SIRLOIN OF SCOTTISH BEEF  
*haggis bon bons, bacon and onion gravy*

FILLET OF SCOTTISH SALMON EN CROUTE  
*smoked applewood cream*

ROAST VENISON  
*bramble, dark chocolate and wholegrain mustard jus*

HOWGATE BRIE AND PROVENCAL VEGETABLE TARTLET  
*balsamic glaze*

STICKY TOFFEE CHRISTMAS PUDDING  
*vanilla ice cream, butterscotch sauce*

WENSLEYDALE AND CRANBERRY CHEESECAKE  
*chantilly cream*

BLACK FOREST GATEAU  
*black cherry compote, cinnamon ice cream*

DUO OF CHEDDAR AND BRIE  
*biscuits, grapes, plum and apple chutney*

TEA, COFFEE AND PETIT FOURS

CHRISTMAS DAY LUNCH  
*Served from 1-4.30pm*

ACCOMMODATION  
*From £259 based on 2 sharing  
Includes Christmas Lunch,  
Christmas Evening Buffet and Breakfast*



# BOXING *Day*

2 COURSE £22.50 OR 3 COURSE £26.50

PEA AND HAM SOUP  
*crusty bread roll*

CHICKEN LIVER PARFAIT  
*red onion marmalade, garlic ciabatta bread*

HAGGIS BON BON'S  
*whisky cream sauce*

HAM HOCK TERRINE  
*oatcakes, tomato chutney*

DUO OF SEASONAL MELON  
*fruit compote, mango sorbet*

GRILLED GOATS CHEESE SALAD  
*crisp salad, balsamic glaze*

BREAST OF CHICKEN WRAPPED IN SMOKED BACON  
*stilton cream sauce*

BEEF AND WINTER VEGETABLE CASSEROLE  
*creamed mash potatoes*

TURKEY, LEEK AND HAM WELLINGTON  
*garlic and chive sauce*

FILLET OF SCOTTISH SALMON  
*tomato and tarragon sauce*

6OZ SIRLOIN STEAK  
*grill garni, peppercorn sauce*

ROAST VEGETABLE LASAGNE  
*toasted garlic bread, crisp leaves*

STICKY TOFFEE PUDDING  
*vanilla ice cream, butterscotch sauce*

WHITE CHOCOLATE AND MIXED BERRY CHEESECAKE  
*chantilly cream*

CRANACHAN FILLED BRANDY BASKET  
*raspberry coulis*

DARK CHOCOLATE AND CHERRY SPONGE SUNDAE  
*chocolate ice cream, whipped cream*

TOFFEE MERINGUE  
*honeycomb ice cream*

DUO OF CHEDDAR AND BRIE  
*biscuits, grapes, plum chutney*

*Served  
from  
12.30-6pm*



KIDS  
(AGE 2-7)  
2 COURSE £6.95  
3 COURSE £9.95

JUNIOR  
(AGE 8-14)  
2 COURSE £16.95  
3 COURSE £19.95

# FESTIVE AFTERNOON TEA WITH A *Twist*

SUNDAY 15TH DECEMBER · £35 PER PERSON

An afternoon of entertainment, perfect for office parties  
or festive get-togethers with friends and family!

GLASS OF FIZZ ON ARRIVAL

FESTIVE SELECTION  
OF SANDWICHES AND SAVORIES

WINTER SWEET DELIGHTS & MINCE MEAT PIES

TEA & COFFEE

*Doors open 1pm · Carriages at 5pm*

A tribute to the West End musicals and the ultimate  
christmas party with singalongs, games and prizes.

+18

# SENIOR TEA *Dance*

3 COURSE LUNCH · MONDAY 16TH DECEMBER

GLASS OF BUBBLY ON ARRIVAL

TRADITIONAL LENTIL SOUP

DUO OF SEASONAL MELON  
*fruit sorbet, winter berry compote*

•

TRADITIONAL ROAST TURKEY  
*pigs in blankets, sage and onion stuffing, natural jus*

TRADITIONAL STEAK PIE  
*puff pastry lid*

•

STICKY TOFFEE PUDDING  
*vanilla ice cream, butterscotch sauce*

•

TEA, COFFEE AND CINNAMON SHORTBREAD



DANCE AWAY TO **CRAIG ORR** FROM  
DESTINATION ANYWHERE!

*Doors open 1pm · Carriages at 5pm*

# NEW YEARS Eve

2 COURSE £22.50 OR 3 COURSE £26.50

CHEF'S HOMEMADE SOUP OF THE DAY  
*crusty bread roll*

CRISPY COATED BRIE WEDGES  
*tomato chutney*

CAJUN CHICKEN CROSTINI  
*crisp leaves, sweet chilli sauce*

ASSIETTE OF MELON  
*fresh fruits, raspberry sorbet*

CORNETS OF SMOKED SALMON AND PRAWN  
*chilli and lime mayo*

RAD TOWER OF HAGGIS AND BLACK PUDDING  
*crispy leeks, peppercorn sauce*

•

BRAISED FEATHER BLADE TOPPED WITH HAGGIS  
*malt whisky cream*

BREAST OF CHICKEN STUFFED WITH  
SUN BLUSHED TOMATO AND BUFFALO MOZZARELLA  
*garlic and pesto cream sauce*

BATTERED FILLET OF HADDOCK  
*fries, garden peas, tartar sauce*

ROAST LOIN OF LAMB  
*buttered mash potato, minted jus*

SMOKED SALMON, CHILLI AND PRAWN LINGUINE  
*garlic and white wine cream sauce*

TERIYAKI VEGETABLE STIR FRY  
*egg noodles, shredded vegetables*

•

STICKY TOFFEE PUDDING  
*butterscotch sauce, vanilla ice cream*

TOFFEE VACHERIN  
*honeycomb ice cream*

SALTED CARAMEL PROFITEROLES  
*whipped cream*

CLOTTED CREAM RICE PUDDING  
*warm berry compote*

CRANACHAN AND RASPBERRY CHEESECAKE  
*chantilly cream*

DUO OF CHEDDAR AND BRIE  
*oatcakes, grapes, apple and plum*



KIDS  
(AGE 2-7)

2 COURSE £6.95  
3 COURSE £9.95

JUNIOR  
(AGE 8-14)

2 COURSE £16.95  
3 COURSE £19.95

Served  
from  
5pm



# HOGMANAY Ball

£65.00 · 5 COURSE DINNER

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

SMOKED DUCK AND ORANGE CHEESECAKE  
*grand marnier and shallot chutney*

•

CREAM OF SPICED PARSNIP AND BRAMLEY APPLE SOUP

•

BRAISED BEEF FILLET MEDALLIONS  
*black pudding, red wine and horseradish jus*

BREAST OF CHICKEN EN CROUTE  
*stuffed with wild mushroom and tarragon duxelle,  
black garlic and truffle cream*

•

DUO OF DESSERT  
*after eight cheesecake, salted caramel brownie,  
black cherry compote*

•

CHEDDAR AND BRIE PLATE  
*biscuits, grapes, chutney*

•

TEA OR COFFEE WITH SHORTBREAD

Arrive at 6.30pm · Dinner served at 7.30pm · Carriages at 1.30am



DANCE IN THE NEW YEAR, TO MUSIC FROM DESTINATION ANYWHERE  
*along with traditional bagpipes through the bells*



OVERNIGHT ACCOMMODATION  
PACKAGE AVAILABLE

from £250 based on 2 people sharing  
(including tickets and breakfast)

18+

# NEW YEARS *Day*

2 COURSE £25.95 OR 3 COURSE £29.95

**CHEF'S SOUP OF THE DAY**  
*crusty bread roll*

**SMOKED SHREDDED CHICKEN**  
*timbale of rice, sweet chilli sauce*

**ASSIETTE OF MELON**  
*fresh fruits, raspberry sorbet*

**RAD TOWER OF HAGGIS AND BLACK PUDDING**  
*crispy leeks, peppercorn sauce*

**HAM HOCK TERRINE**  
*oatcakes, tomato chutney*

**GRILLED GOATS CHEESE SALAD**  
*toasted sesame seeds, rocket oil*

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**STEAK AND CUMBERLAND SAUSAGE PIE**  
*puff pastry*

**FILLET OF SCOTTISH SALMON**  
*chive and lemon veloute*

**HIGHLAND CHICKEN**  
*crushed peppercorn cream*

**BRAISED FEATHER BLADE STEAK**  
*chasseur sauce*

**ROAST LOIN OF LAMB**  
*raspberry mint jus*

**POTATO GNOCCHI**  
*red pesto cream, garlic ciabatta bread*

•

**STICKY TOFFEE PUDDING**  
*butterscotch sauce, vanilla ice cream*

**RASPBERRY TRIFLE**  
*shortbread fingers*

**WARM APPLE CRUMBLE**  
*cinnamon custard*

**CRANACHAN AND RASPBERRY CHEESECAKE**  
*vanilla ice cream*

**TOFFEE MERINGUE**  
*vanilla ice cream*

**DUO OF CHEDDAR AND BRIE**  
*oatcakes, grapes, apple and plum chutney*



**KIDS**  
(AGE 2-7)

2 COURSE £6.95  
3 COURSE £9.95

**JUNIOR**  
(AGE 8-14)

2 COURSE £16.95  
3 COURSE £19.95

*Served  
from  
1-6pm*

# PRIVATE *Dining*

ARE YOU LOOKING FOR SOMETHING A LITTLE MORE  
PRIVATE FOR YOUR FESTIVE CELEBRATIONS?

We have a range of private spaces to suit your needs. Available to hire for  
Breakfast, Lunch or Dinner, for Business or Pleasure.

**TRADITIONAL LENTIL SOUP**

**CAJUN CHICKEN ROULADE**  
*crisp leaves, katsu curried mayo*

**HAM HOCK TERRINE**  
*beetroot chutney, focaccia bread*

**DUO OF SEASONAL MELON**  
*fruit sorbet, winter berry compote*

•

**TRADITIONAL ROAST TURKEY**  
*pigs in blankets, sage and onion stuffing, natural jus*

**BRAISED RUMP STEAK**  
*haggis bon bons, glayva jus*

**POACHED FILLET OF HADDOCK**  
*stilton sauce*

**GOATS CHEESE AND CHERRY TOMATO FILO TART**  
*napoli sauce*

•

**STICKY TOFFEE CHRISTMAS PUDDING**  
*vanilla ice cream, butterscotch sauce*

**BAILEYS AND WHITE CHOCOLATE CHEESECAKE**  
*whipped cream*

**SEVILLE ORANGE CREAM FILLED PROFITEROLES**  
*milk chocolate sauce, chantilly cream*

**DUO OF CHEDDAR AND BRIE**  
*biscuits, grapes, plum and apple chutney*

•

**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.**

**LUNCH 2 COURSE £16.95**

**LUNCH 3 COURSE £20.95**

*Served from 12-5pm*

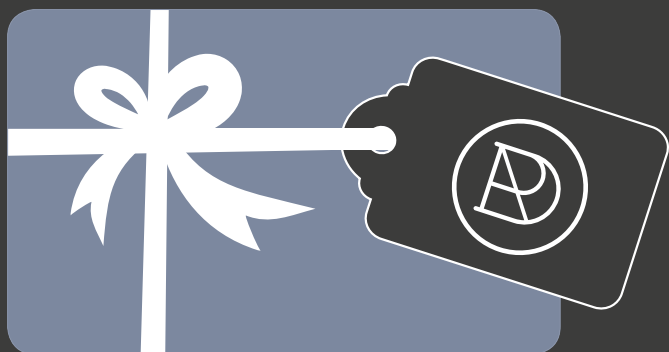
**DINNER 2 COURSE £18.95**

**DINNER 3 COURSE £22.95**

*Served from 5-9pm*



# THE *Gift* OF TIME AND LOVE, FULL OF *Christmas* CHEER.



*Spoil your friends and family with a RAD Gift Card.*

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!



## TERMS AND CONDITIONS

1. A £10pp non-refundable deposit is required to confirm your party night booking, no later than 14 days after your initial provisional booking.
2. A £10pp non-refundable deposit will be taken for bedrooms at time of booking. Full payment required at time of final balance.
3. All deposits and final payments are non-refundable and non-transferable.
4. Final balances for Party Nights are due no later than 15th October 2019.
5. Final balances for Christmas Day and Hogmanay are due no later than 15th November 2019.
6. Final balances for all other festive events within the brochure are due 1 month prior to event.
7. All menus and details are correct at the time of printing but could be subject to change due to unforeseen circumstances. Upon payment of your deposit, you are adhering to our terms and conditions.
8. Party Nights, Hogmanay Ball and Ladies Day over 18's only.







**HETLAND HALL**  
HOTEL

Carrutherstown, Dumfries, DG1 4JX  
01387 840201 · [hetlandhallhotel.co.uk](http://hetlandhallhotel.co.uk)