




HETLAND HALL
HOTEL

**THE MOST WONDERFUL
TIME OF THE YEAR**

2020/2021

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THIS CHRISTMAS, DISCOVER THE MAGIC & WONDER OF HETLAND HALL

*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.

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

Residential Packages	4-5
Private Dining	6
Festive Afternoon Tea	7
Cocktail Masterclass	8
Festive Fayre Menu	9
Christmas Eve Dining	10
Christmas Day Dining	11
Boxing Day Dining	12
Hogmanay Dining	13
New Years Day Dining	15
RAD Gift Card	16
Terms & Conditions	17





STAY WITH US THIS CHRISTMAS RESIDENTIAL PACKAGES

*A warm welcome awaits complete with twinkling lights,
Christmas trees and festive decorations.*

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

£349

2 NIGHT BREAK ARRIVING ON CHRISTMAS DAY

25th - 27th December
Accommodation
Breakfast both mornings
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

£349

3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December
Accommodation
Breakfast both mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

£429



BOOK NOW

☎ 01387 840201 ✉ eventsales@radhotelgroup.com
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PLANNING SOMETHING MORE PRIVATE?

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 £19.95 · 3 COURSE £24.95

STARTERS

Traditional Lentil Soup

Smoked Duck Breast
orange and red onion
chutney, salad

Chicken Liver Pate
red onion chutney, oatcakes

Duo of Melon
fruit sorbet, winter berry
compote

MAINS

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

Braised Rump Steak
seasonal vegetables, roast
potatoes, bourguignon sauce

**Smoked Applewood
& Red Onion Souffle**
seasonal vegetables, roast
potatoes, white wine cream

Poached Haddock
seasonal vegetables, roast
potatoes, lemon and dill sauce

DESSERTS

**Christmas Sticky
Toffee Pudding**
brandy sauce, vanilla ice cream

**Baileys & White
Chocolate Cheesecake**
chantilly cream, shortbread

Duo of Cheddar & Brie
grapes, pear and apple
chutney, biscuits

Cream filled Profiteroles
warm chocolate sauce

TO FINISH
Tea or Coffee

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.



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

SANDWICH SELECTION

Turkey & Cranberry Relish

Smoked Applewood Cheese
with Red Pepper Salsa

Egg Mayonnaise with Chives

Pesto and Parmesan Chicken

SAVOURY

Roast Beef and Horseradish
in a Mini Yorkshire Pudding

SWEET DELIGHTS

Mulled Wine & Black Cherry Trifle

Iced Gingerbread Men

Mini Mince Pie

Clootie Dumpling Bites

Cinnamon Shortbread

Mini Fruit and Plain Scones
with Jam & Cream

POT OF TEA OR COFFEE



£16.95
PER PERSON

BOOK NOW

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FESTIVE COCKTAIL MASTERCLASS

Mix up your Christmas party as you shake, stir and sip your way through our festive themed Cocktail Masterclass, hosted by our expert bartenders in your own private area!

What to Expect:

WELCOME SHOT WITH A FESTIVE TWIST

3 COURSE MEAL · FUN & GAMES

2 CHRISTMAS COCKTAILS & DESIGNATED BARTENDER

£35.00
PER PERSON

18+



Private Event Room Hire Inclusive - Minimum 12 Adults.

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DINE THROUGHOUT DECEMBER

FESTIVE FAYRE

Enjoy all your festive favourites prepared especially 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.

2 COURSE £16.95 · 3 COURSE £21.50

MONDAY - SATURDAY 12-5PM & SUNDAY 12-9PM

STARTERS

Chef's Soup of the Day
crusty bread roll

Chicken Liver Pate
red onion chutney, oatcakes

Duo of Melon
fruit sorbet, winter berry
compote

Haggis Bon Bons
whisky sauce

Antipasto
selection of cured meats,
mini gherkins, toasted ciabatta,
red onion chutney

Prawn & Smoked Salmon
dill sauce, mixed leaf salad

MAINS

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

Braised Beef
seasonal vegetables, roast
potatoes, bourguignon sauce
£3.00 SUPPLEMENT

**Smoked Applewood &
Red Onion Souffle**
seasonal vegetables, roast
potatoes, white wine cream

Lemon & Dill Chicken
seasonal vegetables,
roast potatoes

Poached Haddock
seasonal vegetables, roast
potatoes, lemon and dill sauce

Pork, Spinach, Apricot Roulade
seasonal vegetables, roast
potatoes

DESSERTS

**Christmas Sticky
Toffee Pudding**
brandy sauce, ice cream

**Baileys & White Chocolate
Cheesecake**
chantilly cream, shortbread

Triple Chocolate Mousse
chantilly cream

Cream filled Profiteroles
warm chocolate sauce

Deconstructed Strawberry Trifle
cubes of jelly, sponge and
custard, chantilly cream,
fresh fruit, chocolate curls

Duo of Cheddar and Brie
grapes, pear & apple chutney,
biscuits
£1.50 SUPPLEMENT



TWAS THE NIGHT BEFORE CHRISTMAS

CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve

SERVED 12.30PM - 9PM

2 COURSE £22.50 · 3 COURSE £26.50
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Chef's Soup of the Day
crusty bread roll

Traditional Prawn Cocktail
baby gem lettuce,
marie-rose sauce

Breaded Brie Wedges
cranberry sauce,
mixed leaf salad

Antipasto
selection of cured meats, mini
gherkins, toasted ciabatta,
red onion chutney

Duo of Melon
Fruit sorbet, winter berry
compote

**Chicken, Bacon &
Blue Cheese Salad**
toasted garlic ciabatta

MAINS

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

Chargrilled Chicken
slice of haggis, seasonal
vegetables, roast potatoes,
whisky cream sauce

Braised Steak Pie
chipped potatoes, seasonal
vegetables, puff pastry

8oz Grilled Gammon Steak
chipped potatoes, garden peas,
salad leaves

Fillet of Salmon
seasonal vegetables, roast
potatoes, horseradish cream
sauce

Brie & Winter Vegetable Tart
new potatoes, salad, tomato
and herb sauce

DESSERTS

**Christmas Sticky
Toffee Pudding**
brandy sauce, ice cream

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

Triple Chocolate Mousse
shortbread fingers

Christmas Fruit Sundae
winter berries, chantilly cream,
vanilla ice cream

Cream filled Profiteroles
warm chocolate sauce

Duo of Cheddar & Brie
grapes, homemade
chutney, biscuits

WITH ALL THE TRIMMINGS

CHRISTMAS DAY

Indulge in a delicious 4 course meal served with all the seasonal trimmings
at Hetland Hall and enjoy another unforgettable Christmas

SERVED 1PM - 4.30PM

ADULTS £65 · JUNIOR (8-14) £30 · KIDS (2-7) £15

STARTERS

Assiette of Melon
fruit sorbet, berry compote

Smoked Duck Breast
orange cranberry chutney

**Smoked Salmon
& Prawn Cannelloni**
lemon and dill cream sauce

Chicken & Ham Roulade
honey and mustard dressing

SOUP

Traditional Lentil Soup

Broccoli and Stilton Soup

MAINS

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

Medallions of Beef Fillet
bourguignon sauce, seasonal
vegetables, roast potatoes

Chargrilled Loin of Lamb
mint and red currant sauce,
seasonal vegetables, roast
potatoes

Loin of Cod
lemon herb crumble, white wine
dill sauce, seasonal vegetables,
roast potatoes

**Smoked Applewood &
Red Onion Souffle**
new potatoes, mixed seasonal
salad, red onion jus

DESSERTS

**Christmas Sticky
Toffee Pudding**
butterscotch sauce,
vanilla ice cream

**Baileys and White
Chocolate Cheesecake**
chantilly cream

Deconstructed Strawberry Trifle
cubes of jelly, sponge and
custard, chantilly cream, fresh
fruit, chocolate curls

Duo of Cheddar & Brie
Grapes, pear and apple
chutney, biscuits

Tea or Coffee with Mince Pies

BOOK A TABLE

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OVERNIGHT BREAKS
**CHRISTMAS
PACKAGES**

FESTIVE BREAK INCLUDING:

- Christmas Day Lunch
- Christmas Day Evening Buffet
- Breakfast on Boxing Day

FROM
£259
based on 2 sharing



CHEERY & BRIGHT

BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at Hetland Hall. After the excitement of the big day continue your festive celebrations with a splendid 3 course meal.

SERVED 12.30PM - 6PM

2 COURSE £23.50 · 3 COURSE £27.50
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Chef's Soup of the Day
crusty bread roll

Chicken Liver Parfait
red onion marmalade, oatcakes

Antipasto
election of cured meats, mini gherkins, toasted ciabatta, red onion chutney

Haggis Bon Bons
whisky cream sauce

Duo of Melon
winter berry compote, fruit sorbet

Goats Cheese, Beetroot, Walnut Salad
toasted garlic ciabatta

MAINS

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

Chicken with Bacon
bacon lardons, mashed potatoes, seasonal vegetables, leek cream sauce

Fillet of Salmon
seasonal vegetables, hollandaise sauce

6oz Sirloin Steak
chipped potatoes, garden peas, peppercorn sauce

Pork, Spinach & Apricot Roulade
new potatoes, tomato and herb sauce

Brie & Winter Vegetable Tart
mixed salad, tomato and herb sauce

DESSERTS

Christmas Sticky Toffee Pudding
brandy sauce, vanilla ice-cream

Glazed Lemon Tart
chantilly cream, red berries coulis

Chef's Cheesecake of the Day
chantilly cream

Triple Chocolate Mousse
chantilly cream

Red Berry Cranachan
shortbread, chantilly cream

Duo of Cheddar & Brie
oatcakes, grapes, chutney

SAY GOODBYE TO 2020

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 2021!

SERVED FROM 5PM

2 COURSE £22.50 · 3 COURSE £26.50
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Chef's Homemade Soup of the Day
crusty bread roll

Smoked Duck Breast
mixed salad leaves, orange and cranberry dressing

Rad Tower of Haggis & Black Pudding
crispy leeks, whisky sauce

Breaded Brie Wedges
fig salad, cranberry dressing

Salmon & Prawn Medley
marie rose sauce, buttered brown bread

Assiette of Melon
berry compote, fruit sorbet

MAINS

Breast of Chicken
slice of haggis, seasonal vegetables, mashed & roasted potatoes, whisky cream sauce

Braised Feather Blade of Beef
mashed & roasted potatoes, seasonal vegetables, red wine jus

Poached Haddock
seasonal vegetables, mashed & roasted potatoes, lemon & dill sauce

Pork, Spinach, Apricot Roulade
seasonal vegetables, roast potatoes, tomato & herb sauce

6oz Gammon Steak
chipped potatoes, garden peas

Brie & Winter Vegetable Tart
mixed seasonal salad, tomato & herb sauce

DESSERTS

Festive Sticky Toffee Pudding
brandy sauce, ice cream

Chef's Cheesecake of the Day
chantilly cream, shortbread

Red Berry Eton Mess
chantilly cream

Chocolate Profiteroles
chantilly cream, chocolate & orange sauce

Glazed Lemon Tart
chantilly cream, fruit compote

Duo of Cheddar & Brie
biscuits, grapes, plum chutney

BOOK A TABLE

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START AS YOU MEAN TO GO ON

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 2021 in style.

SERVED 1PM - 6PM

2 COURSE £24.50 · 3 COURSE £28.50
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Chef's Homemade Soup of the Day
crusty bread roll

Smoked Duck Breast
mixed salad leaves,
orange & cranberry dressing

Rad Tower of Haggis & Black Pudding
crispy leeks, whisky sauce

Breaded Brie Wedges
fig salad, cranberry dressing

Salmon & Prawn Medley
marie rose sauce,
buttered brown bread

Assiette of Melon
berry compote,
fruit sorbet

MAINS

Steak Pie
mashed & roasted potatoes,
seasonal vegetables &
red wine jus

Creamy Fish Pie
herb sauce, boiled egg,
topped with potato puree,
roasted potatoes, vegetables

Highland Chicken
whisky sauce, mashed and
roasted potatoes, seasonal
vegetables, roast jus

Medallions of Beef
mashed and roasted potatoes,
seasonal vegetables &
red wine jus

Roast Loin of Lamb
mashed and roasted potatoes,
seasonal vegetables, mint jus

Vegetable and Brie Tart
mixed salad leaves, tomato
& herb sauce

DESSERTS

Festive Sticky Toffee Pudding
brandy sauce,
ice cream

Chef's Cheesecake of the Day
chantilly cream,
shortbread

Red Berry Eton Mess
chantilly cream

Chocolate Profiteroles
chantilly cream, chocolate
& orange sauce

Glazed Lemon Tart
chantilly cream,
fruit compote

Duo of Cheddar & Brie
Biscuits, Grapes,
Plum Chutney

BOOK A TABLE

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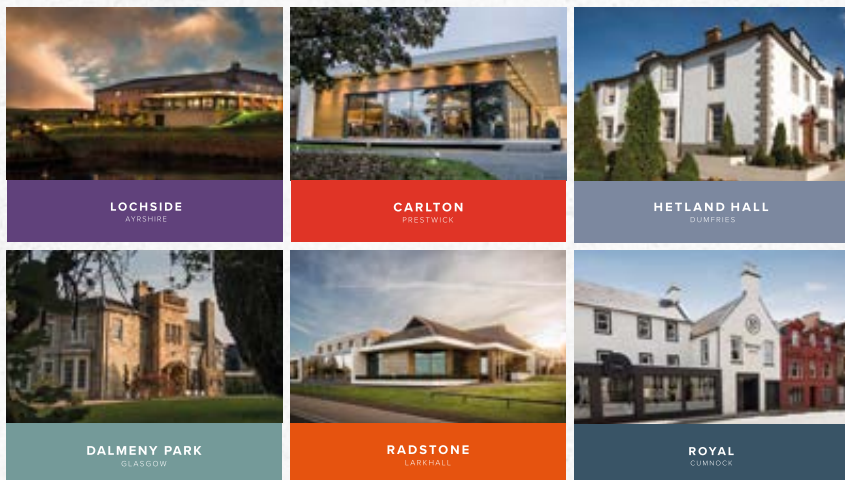
SPOIL YOUR FRIENDS & FAMILY
WITH A RAD GIFT CARD

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 2020/2021 - 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. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of final balance.
5. Final balances for Christmas Day and linked accommodation are due no later than 30th November 2020.
6. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
7. 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.
8. Upon payment of your deposit, you are adhering to our terms and conditions.



HETLAND HALL
HOTEL

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