



HETLAND HALL
DUMFRIES



*This Christmas discover the Magic
& Wonder of Hetland Hall 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.

DESTINATION ANYWHERE	FRIDAY 3 RD DECEMBER	£37.50
DESTINATION ANYWHERE	SATURDAY 4 TH DECEMBER	£37.50
DESTINATION ANYWHERE	FRIDAY 10 TH DECEMBER	£37.50
DESTINATION ANYWHERE	SATURDAY 11 TH DECEMBER	£37.50
DESTINATION ANYWHERE	FRIDAY 17 TH DECEMBER	£37.50
DESTINATION ANYWHERE	SATURDAY 18 TH DECEMBER	£37.50

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

BOOK NOW

☎ 01387 840201 ✉ reception@hetlandhallhotel.co.uk
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STARTERS

Lentil & Vegetable Soup

Chicken, Roasted Red Pepper
& Sunblushed Tomato Terrine

piri piri mayonnaise, crisp leaves

Prawn Marie Rose &
Honeydew Melon

crisp salad, cherry tomato,
lemon wedge, smoked paprika

MAINS

Roast Turkey

sage and onion stuffing,
pigs in blanket, rich gravy

Braised Ribeye Steak

haggis, crushed green pepper-
corn sauce

Mediterranean Vegetable
& Brie Tartlette

roasted garlic and
tomato sauce

DESSERTS

Sticky Toffee Pudding

butterscotch sauce, vanilla ice
cream

Mint Chocolate
Chip Cheesecake
whipped cream

Lemon Meringue Pie
forest berry compote

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 £65

DOUBLE ROOM

FROM £90





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

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

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

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

£499
Based on 2 People Sharing

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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 Copper Beech 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

Chefs Soup Of The Day
crusty roll

Chicken, Roasted Red Pepper & Sunblushed Tomato Terrine
piri piri mayonnaise, crisp leaves

Duo of Melon
fruit sorbet, passionfruit gel

Breaded Brie Wedges
cranberry sauce

Haggis Fritters
peppercorn cream

MAINS

Roast Turkey
sage and onion stuffing, pigs in blanket, rich gravy

Braised Ribeye Steak (£3 Supplement)
haggis, crushed green peppercorn sauce

Breast of Chicken Topped with Brie & Cranberry
spring onion and garlic cream

Fillet of Salmon
prawn, lemon and caper butter

Mediterranean Vegetable & Brie Tartlette
roasted garlic and tomato sauce

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Chefs Cheesecake Of The Day
whipped cream

Eves Pudding
warm custard

Lemon Meringue Pie
raspberry ripple ice cream

Duo of Cheddar & Brie
biscuits, grapes, 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
Elton John & Freddie Mercury Tribute act & Saxophonist • Kilted DJ

Sunday 12th December • 1pm - 8pm

LADIES DAY MENU

STARTERS

Chicken, Roasted Red Pepper & Sunblushed Tomato Terrine
piri piri mayonnaise, crisp leaves

Prawn Marie Rose & Honeydew Melon
crisp salad, cherry tomato, lemon wedge, smoked paprika

MAINS

Roast Turkey
sage and onion stuffing, pigs in blanket, rich gravy

Braised Ribeye Steak
haggis, crushed green peppercorn sauce

Mediterranean Vegetable & Brie Tartlette
roasted garlic and tomato sauce

DESSERTS

Mint Chocolate Chip Cheesecake
whipped cream

TO FINISH

Tea & Coffee with Mints

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PRIVATE DINING

It's 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 & Vegetable Soup

Chicken, Roasted Red Pepper & Sunblushed Tomato Terrine
piri piri mayonnaise, crisp leaves

Prawn Marie Rose & Honeydew Melon
crisp salad, cherry tomato, lemon wedge, smoked paprika

Breaded Brie Wedges
cranberry sauce

MAINS

Roast Turkey
sage and onion stuffing, pigs in blanket, rich gravy

Braised Ribeye Steak
haggis, crushed green peppercorn sauce

Fillet of Salmon
prawn, lemon and caper butter

Mediterranean Vegetable & Brie Tartlette
roasted garlic and tomato sauce

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Mint Chocolate Chip Cheesecake
whipped cream

Lemon Meringue Pie
forest berry compote

Duo of Cheddar & Brie
biscuits, grapes, chutney

TO FINISH

tea or coffee with mints

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CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve
Served 12pm - 9pm

2 COURSE £22.50 • 3 COURSE £26.50

KIDS (2-10) 2 COURSE £9.00 • 3 COURSE £11.00

STARTERS

Chef's Soup of Day
crusty roll

Chicken Liver Pate
red onion marmalade,
mixed leaves, garlic bread

Mushroom Croustade
garlic cream sauce

Crispy Chicken or Veg Tempura
teriyaki dip, sweet chilli sauce

Panko Crumbed King Prawns
rocket salad, sweet chilli sauce

Haggis & Black Pudding Tower
crispy leeks, peppercorn sauce

Duo of Melon
mango sorbet, passionfruit coulis,
coconut shavings

**Grilled Brie & Cranberry
Bruschetta V**
cracked black pepper, dressed
crisp leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing, pigs in
blanket, rich gravy, creamed and
roast potatoes, baby vegetables

Braised Ribeye Steak
haggis, crushed green peppercorn
sauce, creamed and roast potatoes,
baby vegetables

**Breast of Chicken with
Brie & Cranberry**
garlic and spring onion cream,
cream and roast potatoes, baby
vegetables

Honey Glazed Gammon
spiced peach jus, creamed and
roast potatoes, baby vegetables

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

**Mediterranean Vegetable &
Goats Cheese Tart**
roasted garlic and tomato sauce,
parmesan fries

Strips of Beef Fillet Diane
brandy, mustard and mushroom
sauce, steamed basmati rice, garlic
ciabatta bread

Battered Haddock
fries, garden peas, tartar sauce

DESSERTS

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

Chefs Cheesecake of the Day
whipped cream

Luxury Chocolate Fudge Cake
vanilla ice cream, white chocolate
shards, winter fruit compote

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

Eves Pudding
warm custard

Lemon Meringue Pie
raspberry ripple ice cream

Duo of Cheddar & Brie
biscuits, grapes, chutney

Trio of Ice Cream
vanilla, chocolate,
raspberry ripple, tablet
choice of sauces: toffee,
chocolate, raspberry



CHRISTMAS DAY

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

ADULT £67.50

KIDS (2-10) £15.00 • JUNIORS (8-14) £30.00

STARTERS

**Chicken, Roasted Red Pepper &
Sun Blushed Tomato Terrine**
piri piri mayonnaise, crisp leaves

Duo Of Galia & Watermelon
passionfruit syrup, coconut shards

Prawn & Smoked Salmon Parcel
marie rose sauce, ciabatta bread

Creamy Garlic Button Mushrooms
puff pastry croustade, spring onions

SOUP

Lentil & Bacon Soup

**Tomato & Roast Red
Pepper Soup**

MAINS

Roast Turkey
sage and onion stuffing, pigs in
blanket, rich gravy

Braised Ribeye of Beef
red wine jus, breaded black pudding

Pan Fried Salmon
king prawns, saffron butter

**Mushroom, Courgette
& Spinach Tartlet**
red pepper and tomato sauce

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

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

Chocolate & Orange Cheesecake
chantilly cream

Duo of Cheddar & Brie
biscuits, grapes, chutney

TO FINISH
tea or coffee

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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

£17.95 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

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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 **Served 12.30pm - 6pm**

2 COURSE £22.50 • 3 COURSE £26.50

KIDS (2-10) 2 COURSE £9.00 • 3 COURSE £11.00

STARTERS

Chef's Soup of the Day
crusty bread roll

Tower Of Haggis & Black Pudding
peppercorn sauce, crispy leeks

Duo of Watermelon & Galia Melon
pineapple sorbet, pineapple gel

Breaded Brie Wedges
cranberry sauce, dressed rocket

Chicken Terrine
red chilli and pineapple chutney, toasted ciabatta

Prawn Tian
marie rose sauce, mixed leaves, cherry tomato, ciabatta bread

MAINS

Turkey, Leek & Pancetta Pie
creamed mash, seasonal vegetables, puff pastry

Braised Ribeye of Beef
breaded black pudding, creamed mash, market vegetables, peppercorn sauce

Pan Fried Salmon
dauphinoise potato, prawn and saffron cream, baby vegetables

Honey Glazed Gammon
natural jus, market vegetables, chipped potatoes

Pan Fried Duck Breast
red currant jus, dauphinoise potato, baby vegetables

Wild Mushroom & Spinach Penne Pasta
truffle oil, parmesan crisp

DESSERTS

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

Chefs Cheesecake of the Day
vanilla whipped cream, fruit garnish

Strawberry & Lime Pavlova
chantilly cream, berry coulis

Lemon Meringue Pie
raspberry ripple ice cream

Luxury Chocolate Fudge Cake
white chocolate shavings, fudge pieces, vanilla ice cream

Duo of Cheddar & Brie
biscuits, grapes, 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 £22.50 • 3 COURSE £26.50

KIDS (2-10) 2 COURSE £9.00 • 3 COURSE £11.00

STARTERS

Traditional Lentil Soup
crusty bread roll

Haggis Fritters
whisky cream, crispy leeks

Panko Crumbed King Prawns
sweet chilli sauce, rocket salad

Crispy Chicken Tempura
sweet chilli sauce, teriyaki dip

Melon, Pineapple & Mandarin Coupe
toasted coconut, watermelon sorbet

Button Mushroom Gratin
creamy garlic sauce, toasted ciabatta bread

MAINS

Chargrilled 6oz Sirloin Steak
fries, field mushroom, grilled tomato, diane sauce

Chicken Balmoral
peppercorn sauce, creamed mash potato, turnip puree

Fillet of Salmon
pea mash, lemon butter, crisp greens

Wild Mushroom & Spinach Stroganoff
paprika, mushrooms, shallots, French mustard, brandy cream, steamed rice

Honey Glazed Ham
market vegetables, potatoes, apple cider cream

Slow Braised Ribeye Of Beef
creamed mash, seasonal vegetables, red wine jus

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Vanilla Cream Filled Profiteroles
strawberry sauce, raspberry ripple ice cream

Salted Caramel Tart
white chocolate sorbet

Chef Cheesecake of the Day
vanilla whipped cream

Spiced Apple & Ginger Crumble
warm vanilla custard

Duo of Brie & Cheddar
oatcakes, chutney, grapes



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 Lentil Soup
crusty bread roll

Haggis & Black Pudding Tower
peppercorn sauce, crispy leeks

Smoked Salmon & Prawn Tian
marie rose sauce, ciabatta bread

Crispy Chicken Tempura
sweet chilli sauce, teriyaki dip

Melon, Pineapple & Mandarin Coupe
toasted coconut shards, pineapple sorbet

Button Mushroom Gratin
creamy garlic sauce, toasted ciabatta bread

MAINS

Chargrilled 6oz Sirloin Steak
fries, field mushroom, grilled tomato, diane sauce

Breast Of Chicken With Haggis
peppercorn sauce, creamed mash potato, turnip puree

Classic Fish & Chips
battered haddock, garden peas, fries, tartar sauce

Wild Mushroom & Spinach Stroganoff
paprika, mushrooms, shallots, French mustard, brandy cream, steamed rice

Honey Glazed Ham With Peaches
red wine jus, market vegetables, potatoes

Traditional Steak Pie
slow braised beef shoulder, creamed mash, baby veg, puff pastry

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Dark Chocolate Cup Filled With Raspberry Cranachan
vanilla whipped cream

Vanilla Cream Filled Profiteroles
strawberry sauce, raspberry ripple ice cream

Chef Cheesecake of the Day
vanilla whipped cream

Spiced Apple & Ginger Crumble
vanilla custard

Duo of Brie & Cheddar
oatcakes, chutney, grapes



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

HOGMANAY BALL MENU

STARTERS

Parma Ham, Cream Cheese & Honeydew Melon Platter
pesto dressed salad, sun blushed tomatoes, highland oaties

SOUP

Tomato & Roast Red Pepper Soup

MAINS

6oz Medallion of Beef Fillet
panko crumbed black pudding,
red wine jus

Oven Baked Fillet of Salmon with King Prawns
saffron and chive cream sauce

DESSERTS

Duo of Desserts
scottish tablet cheesecake, dark chocolate cup filled with raspberry cranachan, vanilla whipped cream

Cheeseboard
brie and smoked applewood cheddar, oatcakes, apple and plum chutney

Tea or Coffee with Tablet & 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



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.



HETLAND HALL
HOTEL

CARRUTHERSTOWN, DUMFRIES DG1 4JX
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