



HETLAND HALL
HOTEL

'Tis the season
2025/26



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.

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.

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.

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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 · DJ & Host

SAT 6TH DECEMBER
DEVILLE | £49.95

FRI 12TH DECEMBER
DEVILLE | £49.95

SAT 13TH DECEMBER
DEVILLE | £49.95

FRI 19TH DECEMBER
DEVILLE | £49.95

SAT 20TH DECEMBER
DEVILLE | £49.95

Doors Open at 6.30pm · Food Served from 7pm · Carriages at 1am

Starters

Lentil & Bacon Soup

Prawn Marie Rose sliced seasonal melon, dressed mixed salad

Creamy Garlic Mushrooms Bruschetta V dressed rocket

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus

Braised Ribeye Steak haggis, crushed peppercorn and brandy cream

Brie, Mixed Vegetable & Cranberry Tart V tomato and garlic sauce

Desserts

Duo of Dessert white chocolate cheesecake, chocolate shards, chocolate sauce
sticky toffee pudding, butterscotch sauce

To Finish

Tea or Coffee with mints

18+

BOOK NOW

☎ 01387 840201

✉ eventsales@radhotelgroup.com

🌐 hetlandhallhotel.co.uk



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

£145

TICKETS &
DOUBLE ROOM FROM

£225

TICKETS &
TRIPLE ROOM FROM

£300



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 Copper Beach Restaurant.

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

Monday-Thursday | 12-5pm

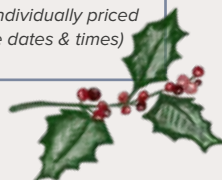
Sunday | 12-9pm

2 COURSE	3 COURSE
£24.50	£30.50

Friday-Saturday | 12-5pm

2 COURSE	3 COURSE
£26.50	£33.50

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



Starters

Homemade Soup of the Day crusty roll
Chicken Liver Pate spiced cranberry chutney, garlic bread
Haggis, Neeps & Tatties course grain mustard whisky sauce
Breaded Brie Wedges V cranberry compote, salad leaves
Honeydew Melon V coconut flakes, mango sorbet, passion fruit coulis

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus, seasonal vegetables, creamed and roast potatoes
Braised Ribeye Steak haggis, crushed peppercorn and brandy cream, fries, onion rings (£3 SUPPLEMENT)
Fillet of Salmon chive crack black pepper hollandaise, seasonal vegetables, creamed and roast potatoes
Breast of Chicken topped with Cranberry & Brie white wine cream sauce, seasonal vegetables, creamed and roast potatoes
Brie, Mixed Vegetable & Cranberry Tart tomato and garlic sauce, crisp salad, fries

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
White Chocolate Cheesecake chocolate shards, chocolate sauce, chantilly cream
Snowball Sundae honeycomb ice cream, raspberry sauce, crushed snowball, chantilly cream
Winter Berry Mess crushed meringue, berry compote, chantilly cream
Iced Mint Parfait mint syrup, chocolate mint cremes

festive afternoon tea

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

Sandwich Selection

Turkey with Cranberry Relish
 Egg Mayonnaise with Chives
 Coronation Chicken

Savoury

Chef's Mini Cup of Soup of the Day
 Mini Pork Apple & Black Pudding Pie
 Mini Croissant with Smoked Salmon & Cream Cheese

Sweet Delights

Chef's Selection of Festive Sweet Treat Delights
 Mini Fruit and Plain Scones with Jam, Butter and Cream

Pot of Tea or Coffee

PER PERSON	FOR 2 PEOPLE SHARING
£26.95	£37.95

Available throughout December 12pm - 5pm
 Excluding 24th, 25th, 26th and 31st





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

£29.50

3 COURSE

£36.50

Starters

Lentil & Bacon Soup

Prawn Marie Rose sliced seasonal melon, dressed mixed salad

Creamy Garlic Mushrooms Bruschetta V dressed rocket

Haggis, Neeps & Tatties coarse grain mustard whisky sauce

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus

Braised Ribeye Steak haggis, crushed peppercorn and brandy cream

Fillet of Salmon chive crack black pepper hollandaise

Brie, Mixed Vegetable & Cranberry Tart V tomato and garlic sauce

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

White Chocolate Cheesecake chocolate shards, chocolate sauce, chantilly cream

Winter Berry Mess crushed meringue, berry compote, chantilly cream

Iced Mint Parfait mint syrup, chocolate mint cremes

To Finish

Tea or Coffee with mints

BOOK NOW

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.

☎ 01387 840201

✉ eventsales@radhotelgroup.com

🌐 hetlandhallhotel.co.uk



SUNDAY 14TH DECEMBER

Festive Ladies Day

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

Doors Open at 1pm · Carriages at 8pm

PACKAGE INCLUDES:

- Glass of Bubbly on arrival · 3 Course Lunch
- Live Tribute Entertainment
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls

18+



Starters

Prawn Marie Rose sliced seasonal melon, dressed mixed salad
Creamy Garlic Mushroom Bruschetta V dressed rocket

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus
Braised Ribeye Steak haggis, crushed peppercorn and brandy cream
Brie, Mixed Vegetable & Cranberry Tart V tomato and garlic sauce

Duo of Desserts

white chocolate cheesecake, chocolate shards, chocolate sauce,
sticky toffee pudding, butterscotch sauce

To Finish

Tea or Coffee with mints

PER PERSON

£49.95

STAY
THE NIGHT

£210

TICKETS & DOUBLE
ROOM FOR 2

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 Copper Beech Restaurant is the ideal setting to relax this Christmas Eve.

Served 12pm - 9pm

2 COURSE

£27.95

3 COURSE

£35.50

2 COURSE (KIDS)

£11.50

3 COURSE (KIDS)

£14.50

Starters

Chef's Soup of the Day crusty roll

Haggis & Black Pudding Tower peppercorn sauce

Chicken Liver Pate spiced cranberry chutney, toasted garlic bread

Cajun Chicken Nachos mozzarella glaze, sour crème, jalapenos

Mushrooms Cooked in a Garlic & Chive Cream V Arran cheddar glaze, toasted ciabatta

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

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus,

creamed and roast potatoes, seasonal vegetables

Braised Ribeye Steak peppercorn sauce, fries, onion rings

Breast of Chicken Topped with Cranberry & Brie white wine cream, creamed and roast potatoes, seasonal vegetables

Poached Fillet of Salmon cheddar cream and leek sauce, creamed and roast potatoes, seasonal vegetables

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

Brie, Mixed Vegetable & Cranberry Tart V tomato and garlic sauce, mixed salad leaves, fries

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Cheesecake of the Day chantilly cream, fruit garnish

Strawberry & Vanilla Cream Pavlova raspberry ripple ice cream, red berry coulis

Snowball Sundae crushed snowball, chocolate shards, honeycomb ice cream, whipped cream, raspberry sauce

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

Duo of Mature Cheddar & Brie biscuits, grapes, fruit chutney



christmas day dining

Experience the magic of Christmas Day at Hetland Hall and Indulge in a delicious 4 course meal served with all the seasonal trimmings.

Served 12.30pm - 4.30pm.

ADULT

£90.00

JUNIOR (8-14)

£45.00

KIDS (2-7)

£22.50

Starters

Sliced Melon & Fresh Fruit Platter V 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

Intermediate

Lentil & Vegetable Soup

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus

Medallions of Beef Fillet with Haggis peppercorn sauce

Paupiette of Scottish Salmon & Haddock prawns, champagne and chive cream

Roasted Vegetable Wellington V napoli sauce

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Ferrero Rocher Cheesecake chocolate shards, 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 or Coffee with mince pies



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 before retreating to your luxurious, cosy accommodation.

2 Night Break

FROM 24TH - 26TH DECEMBER

- Accommodation
- Breakfast Each Morning
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet

FROM
£525

3 Night Break

FROM 24TH - 27TH DECEMBER

- Accommodation
- Breakfast Each Mornings
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM
£660

All packages based on 2 People Sharing. £20pp deposit required at the time of booking. T&C's apply. Final balance due 15th November 2025. Minimum 2 nights stay.



Boxing day dining

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 in the warm and welcoming Copper Beech Restaurant. Served 12pm - 7pm.



2 COURSE
£27.95

3 COURSE
£35.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

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 Tower peppercorn sauce
Peppered Duck Salad mixed leaves, raspberry vinaigrette
Duo of Seasonal Melon V berry compote, fruit sorbet
Button Mushroom & Leek Crepe V tarragon cream sauce

Mains

Braised Ribeye with Black Pudding red wine jus, creamed and roast potatoes, seasonal vegetables.
Battered Fillet of Haddock garden peas, fries, tartar sauce
Breast of Chicken topped with Smoked Cheese café au lait sauce seasonal vegetables, creamed potatoes
Solway Coast Fish Pie smoked salmon, haddock and prawns, white wine and chive cream, cheddar mash, garlic bread
Traditional Steak Pie puff pastry, creamed potatoes, market vegetables
Baby Mushroom & Baby Spinach Stroganoff V 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
Toffee Apple Crumble toffee sauce, warm custard, vanilla ice cream
Duo of Cheddar & Brie biscuits, grapes, red onion chutney



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 2026.

Served 12pm - 9pm.

2 COURSE
£27.95
3 COURSE
£35.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

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.
Duo of Seasonal Melon V winter berry compote, raspberry sorbet
Crispy Goats Cheese Tempura V spiced cranberry chutney
Creamy Mushroom Gratin V cheddar cheese glaze, garlic bread

Mains

Braised Ribeye Steak black pudding, whisky cream sauce, roast and creamed potatoes, seasonal vegetables
Breast of Chicken Topped with Brie & Cranberry chive cream sauce, roast and creamed potatoes, seasonal vegetables
Grilled Fillet of Scottish Salmon asparagus spears, lime hollandaise, sauteed potatoes, steamed greens
Roast Loin of Pork honey mustard bacon jus, roast and creamed potatoes, seasonal vegetables
RAD Steak Burger 6oz burger, applewood smoked cheddar, bacon, salsa, toasted bun, fries, coleslaw
Brie Roasted Vegetable Cranberry Wellington V garlic tomato sauce, crisp salad, fries

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Chef's Cheesecake of Day vanilla whipped cream
Iced Cranachan Parfait berry compote, raspberry dust
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, fruit 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 12pm - 6pm.

2 COURSE
£33.50
3 COURSE
£40.95

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Traditional Scotch Broth crusty bread roll
Ham Hock Terrine red onion marmalade, oatcakes
RAD Tower of Haggis & Black Pudding crispy leeks, peppercorn sauce
Creamy Garlic Mushrooms V smoked cheddar glaze, toasted garlic bread
Chilled Smoked Salmon & Prawn Tian citrus mayo, baby leaf salad
Fantail of Honeydew Melon V pomegranate syrup, soft fruits, mango sorbet

Mains

Traditional Steak Pie puff pastry, creamed potatoes, seasonal vegetables
Duo of Scottish Salmon & Sole grape and white wine cream, sauteed potatoes, steamed greens
Breast of Chicken Topped with Haggis crushed peppercorn cream, creamed and roast potatoes, seasonal vegetables
Roast Gigot of Lamb creamed potato, root vegetables, red current and mint jus
Battered Fillet of Haddock fries, garden peas, salad, tartar sauce
Brie, Mixed Vegetable & Cranberry Tart V tomato and garlic sauce, mixed salad leaves, fries

Desserts

Chef's Cheesecake of Day vanilla whipped 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
Salted Caramel Tartlet honeycomb ice cream
Duo of Cheddar & Brie biscuits, grapes, fruit chutney



OVERNIGHT BREAKS

hogmanay package

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Hogmanay Ball Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Year's Day Dinner

FROM
£575
BASED ON 2 PEOPLE SHARING

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2025. Minimum 2 nights stay.

hogmanay black tie ball

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

Indulge in bubbles, a decadent 5 Course Dinner followed by live entertainment and a piper at midnight – what a way to start 2026 with a bang!

Doors Open at 6.30pm
Food Served from 7pm
Carriages at 1.30am

PACKAGE INCLUDES:

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

PER PERSON

£80.00



Starters

Assiette of Chicken Liver Pate, Ham Hock Terrine, Prawns Marie Rose
mini oaties, red onion and cranberry chutney, crisp leaves

Intermediate

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 Wellington V tomato and garlic sauce

Dessert

Grand Dessert scottish tablet cheesecake, cranachan pavlova,
limoncello cream filled profiterole, lemon curd

Cheeseboard

Duo of Smoked Cheddar & Brie biscuits, grapes, fruit chutney

To Finish

Tea or Coffee with tablet and shortbread

18+

SPOIL YOUR FRIENDS AND FAMILY
WITH A RAD GIFT CARD

THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



With a collection of Luxurious Hotels, Bars and Restaurants to choose from, 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 2025/26 - 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 2025.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2025.
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.



HETLAND HALL
HOTEL

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