



DALMENY PARK
HOUSE HOTEL

Tis the season
2025/26



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

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

Doors Open at 6.30pm · Food Served from 7.00pm · Carriages at 1.00am

18+

FRI 5TH DECEMBER
THE BRIGHTSIDE | £57.50

SAT 6TH DECEMBER
THE BRIGHTSIDE | £57.50

FRI 12TH DECEMBER
THE BRIGHTSIDE | £57.50

SAT 13TH DECEMBER
THE BRIGHTSIDE | £57.50

FRI 19TH DECEMBER
THE BRIGHTSIDE | £57.50

SAT 20TH DECEMBER
THE BRIGHTSIDE | £57.50

Starters

Lentil & Winter Vegetable Soup
Creamy Garlic Mushrooms V puff pastry croustade, chives
Chicken Liver Pate red onion chutney, dressed leaves, cherry tomatoes, oatcakes

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 V roast garlic and tomato sauce

Dessert

Duo of Desserts sticky toffee pudding, butterscotch saucewhite chocolate and raspberry cheesecake, chantilly cream

To Finish

Tea or Coffee with mints

BOOK NOW

☎ 0141 881 9211

✉ eventsales@radhotelgroup.com

🌐 dalmenypark.com



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

£175

TICKETS &
DOUBLE ROOM FROM

£240

TICKETS &
TRIPLE ROOM FROM

£340



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 £24.50 3 COURSE £30.50

Friday-Saturday | 12-5pm

2 COURSE £26.50 3 COURSE £33.50

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



Starters

Chef's Homemade Soup of the Day crusty roll
Creamy Garlic Mushrooms V puff pastry croustade, chives
Chicken Liver Pate red onion chutney, dressed leaves, cherry tomatoes, oatcakes
Haggis Neeps & Tatties whisky sauce
Breaded Brie Wedges V spiced cranberry preserve

Mains

Traditional Roast Turkey pigs in blankets, 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)
Breast of Chicken Topped with Brie & Cranberry garlic and chive cream, sauteed potatoes, steamed greens
Fillet of Salmon prawn, caper and lemon butter, creamed potatoes, seasonal vegetables
Shredded Vegetable Stir Fry V teriyaki sauce, egg noodles

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
White Chocolate & Raspberry Cheesecake chantilly cream, fruit garnish
Milk Chocolate & Seville Orange Torte rich chocolate sauce
Toffee Meringue condensed toffee, tablet ice cream
Lemon Crème Brulee buttered shortbread



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

Starters

Lentil & Winter Vegetable Soup

Creamy Garlic Mushrooms V puff pastry croustade, chives

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

Haggis Neeps & Tatties peppercorn 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 prawn, caper and lemon butter

Shredded Vegetable Wellington V roast garlic and tomato sauce

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

White Chocolate & Raspberry Cheesecake vanilla whipped cream

Milk Chocolate & Seville Orange Torte rich chocolate sauce

Toffee Meringue condensed toffee, tablet ice cream

To Finish

Tea or Coffee with mints

2 COURSE

£29.50

3 COURSE

£36.50



BOOK NOW

☎ 0141 881 9211

✉ eventsales@radhotelgroup.com

🌐 dalmenypark.com

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.

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

Smoked Salmon & Herb Cream Cheese

Savoury

Chefs 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 & Cream

Pot of Tea or Coffee

PER PERSON

£26.95

FOR 2 PEOPLE SHARING

£37.95

Available throughout December 12pm - 5pm

Excluding 24th, 25th, 26th and 31st





SATURDAY 6TH 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!

Doors Open at 11.00am · Carriages at 4.00pm

PACKAGE INCLUDES:

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

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

Duo of Desserts sticky toffee pudding, butterscotch sauce white chocolate and raspberry cheesecake, chantilly cream

PER PERSON

£55.00

18+

STAY
THE NIGHT

£240

TICKETS & DOUBLE
ROOM FOR 2



SUNDAY 7TH DECEMBER

festive ladies day

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live tribute entertainment by **Ultimate 80's!**



Doors Open at 1.00pm · Carriages at 8.00pm

PACKAGE INCLUDES:

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

18+

Starters

Creamy Garlic Mushrooms V puff pastry croustade, chives
Chicken Liver Pate red onion chutney, dressed leaves, cherry tomatoes, oatcakes

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus
Braised Ribeye Steak haggis, crushed peppercorn and brandy cream
Shredded Vegetable Wellington V roast garlic and tomato sauce

Desserts

Duo of Desserts sticky toffee pudding, butterscotch sauce
 white chocolate and raspberry cheesecake, chantilly cream

To Finish

Tea or Coffee with mints

PER PERSON

£52.50

STAY
THE NIGHT

£220

TICKETS & DOUBLE
ROOM FOR 2

SUNDAY 14TH DECEMBER

abba christmas tribute party

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

Doors Open at 1.00pm · Carriages at 8.00pm

PACKAGE INCLUDES:

- Glass of Bubbly on arrival · 3 Course Lunch
- Live Tribute ABBA · Devotion DJ & Host
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls

18+

Starters

Lentil & Winter Vegetable Soup

Creamy Garlic Mushrooms V puff pastry croustade, chives

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

Mains

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

Braised Ribeye Steak haggis, crushed peppercorn and brandy cream

Shredded Vegetable Wellington V roast garlic and tomato sauce

Dessert

Duo of Desserts sticky toffee pudding, butterscotch sauce
white chocolate and raspberry cheesecake, chantilly cream

To Finish

Tea or Coffee with mints

PER PERSON

£52.50

STAY
THE NIGHT

£220

TICKETS & DOUBLE
ROOM FOR 2





SATURDAY 20TH DECEMBER

festive tribute boozy brunch

Round up your crew for a fabulously festive boozy brunch with **Feeva!** Indulge in a delicious 3-course meal, sip on your favourite tipples, and enjoy live tribute entertainment that'll have you celebrating all day long!

Doors Open at 11.00am · Carriages at 4.00pm

PACKAGE INCLUDES:

- Breakfast Shot on Arrival
- Half Bottle of Prosecco & 3 Course Brunch
- Live Entertainment from Feeva
- Devotion DJ & Host
- Photobooth with Complimentary Prints

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

Duo Of Desserts sticky toffee pudding, butterscotch sauce white chocolate and raspberry cheesecake, chantilly cream

18+

PER PERSON

£47.50

STAY
THE NIGHT

£240

TICKETS & DOUBLE
ROOM FOR 2

SUNDAY 21ST DECEMBER

Festive Family Lunch

Join us for a joyous celebration as we gather together for our 2 Course Festive Family Fun Day Lunch!

Enjoy a fun filled day with live music, games and gifts that's sure to keep the whole family entertained.

PACKAGE INCLUDES:

- 2 Course Lunch · Childrens Entertainment · Visit from Santa
- Gift for Kids from Santas Elves · GB Soundz DJ & Host

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

Mains

Traditional Roast Turkey
pigs in blankets, sage and onion stuffing, rich jus
Braised Ribeye Steak
haggis, crushed peppercorn and brandy cream
Shredded Vegetable Wellington V
roast garlic and tomato sauce

KIDS MAINS

Traditional Roast Turkey
apricot and chestnut stuffing, rich jus
Breaded Chicken Tenders
fries, tomato sauce

Desserts

Chocolate Brownie
vanilla ice cream, chocolate sauce
Duo of Vanilla & Strawberry Ice Cream
crisp wafer

To Finish

Tea or Coffee with mints

ADULT & CHILD OVER 2

£32.50

CHILD UNDER 2

£5.00



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

2 COURSE
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50



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 pigs in blankets, 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, spiced red onions, 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 V cheddar cheese, roast garlic and tomato sauce

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Cheesecake of the Day chantilly cream, fruit garnish
Scottish Sundae crumbed tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis
Toffee Pavlova condensed caramel, 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 12.30pm - 4.30pm.*

ADULT
£95.00

JUNIOR (8-14)
£47.50

KIDS (2-7)
£25.00

Starters

Assiette of Smoked Chicken Breast & Ham Hock Terrine mango salsa, oatcakes
Creamy Garlic Mushrooms V puff pastry croustade, snipped chives
Trio of Seafood prawn marie rose, smoked peppered mackerel, smoked salmon, beetroot and horseradish relish
Sliced Galia & Honeydew Melon V winter berry compote and raspberry yoghurt ice

Soup

Vegetable & Lentil Soup

Mains

Traditional Roast Turkey pigs in blankets, 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 V red pepper pesto, sesame seeds

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Belgian Chocolate Tart chantilly cream, white chocolate shards
Strawberry & Lime Cheesecake whipped cream, berry compote
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 12pm - 7pm.



2 COURSE
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Chef's Soup of the Day crusty bread roll
Prawn & Smoked Salmon Cocktail marie rose sauce, mixed leaves
Button Mushroom & Leek Crepe V 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 pigs in blankets, 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 V basmati rice, toasted ciabatta bread

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

£495

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

£495

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

£630

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 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
£29.95

3 COURSE
£37.50

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
Crispy Chicken Tempura sweet chilli sauce
Creamy Garlic Mushrooms V herb crust, toasted garlic ciabatta
Goats Cheese Fritters V 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 V 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 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
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 and 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 diane sauce, 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 V 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 ripple ice cream, berry preserve
Duo of Cheddar & Brie biscuits, grapes, red onion chutney



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
£425
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
£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.

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 2026 with a bang!

- Doors Open at 6.30pm · Food Served at 7:00pm
- Carriages at 1.30am

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

£90.00
PER PERSON



Starter

Duo of Chicken Liver Pate & Red Onion with Cream Cheese Pate
red onion marmalade, oatcakes, crisp leaves

Soup

Cream of Sweet Potato, Carrot & Coriander Soup

Mains

Medallions of Beef Fillet diane mushroom sauce
Baked Fillet of Salmon king prawns, dill lemon veloute
Shredded Vegetable Encased in Puff Pastry V roast garlic and tomato sauce

Desserts

Grand Dessert salted caramel cheesecake, mint aero pavlova,
choux bun filled with strawberry mousse

Cheese

Cheddar & Brie biscuits, grapes, red onion chutney

To Finish

Tea or Coffee with 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.



DALMENY PARK

HOUSE HOTEL

LOCHLIBO ROAD, BARRHEAD, G78 1LG

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