



HETLAND HALL
HOTEL

'Tis the Season

2026/27





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 · Kilted DJ & Host

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

SAT 5TH DECEMBER
THE RAYS | £49.95

FRI 11TH DECEMBER
THE RAYS | £49.95

SAT 12TH DECEMBER
IGNITION | £49.95

FRI 18TH DECEMBER
THE RAYS | £49.95

SAT 19TH DECEMBER
THE RAYS | £49.95

BOOK NOW

☎ 01387 840201 ✉ eventsales@radhotelgroup.com 🌐 hetlandhallhotel.co.uk

18+



Christmas Party Night Menu

Starters

Lentil & Vegetable Soup

Chicken & Herb Terrine mixed salad, garlic dressing, oatcakes
Fantail of Melon winter berry compote, passion fruit sorbet

Mains

Traditional Roast Turkey chipolatas, sage and onion stuffing, natural jus
Braised Ribeye Steak yorkshire pudding, red wine jus
Shredded Vegetable Wellington tomato and basil sauce

Dessert

Duo of Desserts sticky toffee pudding, butterscotch sauce,
strawberry cheesecake, vanilla cream

To Finish

Tea or Coffee with mints

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

£150

TICKETS &
DOUBLE ROOM FROM

£230

TICKETS &
TRIPLE ROOM FROM

£305

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 Beech Restaurant.

Available from the 1st of December until the 30th of December, excludes 24th-26th.

Monday-Thursday | 12-5pm

Sunday | 12-9pm

2 COURSE £26.50 | 3 COURSE £32.50

Friday-Saturday | 12-5pm

2 COURSE £28.00 | 3 COURSE £35.50

Starters

- Homemade Soup of the Day crusty roll
- Chicken & Herb Terrine mixed salad, garlic dressing, oatcakes
- Fantail of Melon winter berry compote, passion fruit sorbet
- Haggis, Neeps & Tatties peppercorn sauce
- Breaded Brie Wedges cranberry compote, salad leaves

Mains

- Traditional Roast Turkey chipolatas, sage and onion stuffing, natural jus, seasonal vegetables, creamed and roast potatoes
- Braised Ribeye Steak (£2 supplement) yorkshire pudding, red wine jus, seasonal vegetables, creamed and roast potatoes
- Fillet of Salmon garlic and herb butter, seasonal vegetables, creamed and roast potatoes
- Breast of Chicken topped with Cranberry & Brie white wine cream sauce, seasonal vegetables, creamed and roast potatoes
- Shredded Vegetable Wellington V tomato and basil sauce, crisp salad, fries

Desserts

- Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
- Strawberry Cheesecake chantilly cream, raspberry ripple ice cream
- Snowball Sundae crushed snowball, chantilly cream, chocolate sauce, mint choc chip ice cream
- Toffee Eton Mess crushed meringue, condensed caramel, chantilly cream
- Limoncello Profiteroles lemon curd, icing sugar

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



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 30th of December, excludes 24th-26th.

Starters

Lentil & Vegetable Soup

Chicken & Herb Terrine mixed salad, garlic dressing, oatcakes

Fantail of Melon V winter berry compote, passion fruit sorbet

Haggis, Neeps & Tatties peppercorn sauce

Mains

Traditional Roast Turkey chipolatas, sage and onion stuffing, natural jus

Braised Ribeye Steak yorkshire pudding, red wine jus

Fillet of Salmon garlic and herb butter

Shredded Vegetable Wellington V tomato and basil sauce

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Strawberry Cheesecake chantilly cream, raspberry ripple ice cream

Toffee Eton Mess crushed meringue, condensed caramel, chantilly cream

Limoncello Profiteroles lemon curd, icing sugar

To Finish

Tea or Coffee with mints

2 COURSE

£31.50

3 COURSE

£38.50

Festive *Afternoon Tea*

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

Sandwich Selection

Turkey with Cranberry Relish

Free Range Egg and Chive Mayonnaise

Mature Cheddar, Herb Cream Cheese, Tomato

Savoury

Chefs Mini Cup of Soup of the Day

Gammon, Lettuce, Tomato Slider Roll

Hog Roast Sausage Roll

Sweet Delights

Selection of Mini Patisserie and Sweet Treats

Warm Plain and Fruit scones with Clotted Cream and Preserves

A pot of speciality Tea or filter Coffee

PER PERSON

£28.95

FOR 2 PEOPLE SHARING

£41.95

Available throughout December 2.30pm - 4.45pm

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



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 13TH DECEMBER

Festive *Ladies Day* ✦

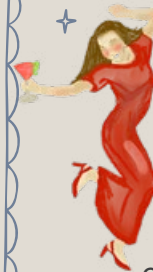
Gather the girl squad and enjoy a 3 course meal before dancing the day away to live tribute entertainment by **Havana Blonde!**

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

Chicken & Herb Terrine mixed salad, garlic dressing, oatcakes
Fantail of Melon winter berry compote, passion fruit sorbet

Mains

Traditional Roast Turkey chipolatas, sage and onion stuffing, natural jus
Braised Ribeye Steak yorkshire pudding, red wine jus
Shredded Vegetable Wellington V tomato and basil sauce

Desserts

Duo of Desserts sticky toffee pudding, butterscotch sauce
strawberry cheesecake, vanilla cream

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

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 Arran cheddar glaze, toasted ciabatta

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

Mains

Traditional Roast Turkey chipolatas, 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



2 COURSE
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

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.

Starters

Chilled Goats Cheese & Parma Ham Parcels basil oil, baby leaf salad

Chicken, Bacon & Leek Croustade garlic and chive cream

Trio of Seafood prawn marie rose, smoked peppered mackerel, smoked salmon, beetroot and horseradish relish

Sliced Galia & Honeydew Melon winter berry compote and raspberry yoghurt ice

Intermediate

Cream of Tomato & Roasted Red Pepper Soup

Mains

Traditional Roast Turkey chipolatas, sage and onion stuffing, natural jus

Braised Ribeye Steak haggis timbale tower, whisky cream

Fillet of Salmon Topped with Prawns & Brie garlic and chive cream

Shredded Vegetable Wellington tomato and basil sauce

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Strawberry Meringue Cheesecake chantilly cream, vanilla ice cream

Toffee Fudge Pavlova tablet ice cream, condensed caramel, fudges pieces, whipped cream

Duo of Cheeses Cheddar and Brie, highland oaties and apple chutney

To Finish

Tea or Coffee with mince pies

ADULT
£95.00

JUNIOR (8-14)
£45.00

KIDS (2-7)
£22.50





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

£549

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

£690

All packages based on 2 People Sharing. £50pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2026. 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
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

Starters

- Chef's Soup of the Day** crusty bread roll
- Garlic Butter Tiger Prawns** sliced chilli, toasted ciabatta bread
- Seasonal Melon & Fresh Fruit Cocktail** V raspberry yoghurt ice, mixed berry compote
- Breaded Brie Wedges** cranberry and bramble preserve
- Crispy Chicken Fritters** teriyaki dip, sweet chilli dip
- Haggis & Black Pudding Tower** crispy leeks, whisky peppercorn cream

Mains

- Traditional Roast Turkey** chipolatas, sage and onion stuffing, natural jus, seasonal vegetables, creamed and roast potatoes
- 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
- 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, fresh fruit
- Sticky Toffee Pudding** butterscotch sauce, scottish tablet ice cream
- Strawberry Pavlova** chocolate curls, vanilla ice cream
- Apple Crumble Coupe** warm vanilla custard
- White Chocolate Profiterole Sundae** chocolate and vanilla ice cream
- Duo of Cheddar & Brie** biscuits, grapes, 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 2027.

Served 12pm - 9pm.

2 COURSE
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

Starters

Chef's Soup of the Day crusty bread roll
Chicken Liver Pate cranberry preserve, garlic ciabatta bread
Grilled Goats Cheese V red onion chutney, garlic bread
Haggis & Black Pudding Tower crispy leeks, whisky peppercorn sauce
Cajun Chicken Nachos mozzarella glaze
King Prawn Tempura sweet chilli dip

Mains

Braised Ribeye Steak onion rings, peppercorn sauce, fries
Breast of Chicken topped with Brie & Cranberry white wine and parsley cream, market vegetables and potatoes
Battered Fillet of Haddock fries, mushy peas, salad, tartar sauce
RAD Steak Burger 6oz burger, applewood smoked cheddar, bacon, salsa, fries, toasted bun, coleslaw
Cajun Chicken Fillets mango, coconut curry cream, basmati rice, crisp prawn crackers
Mushroom & Spinach Stroganoff V basmati rice, sour cream, smoked paprika, toasted ciabatta bread

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Chef's Cheesecake of the Day vanilla whipped cream
Strawberry & Lime Pavlova chantilly cream
Banoffee Crepe vanilla ice cream
Lemon Tart raspberry yoghurt ice
Duo of Cheddar & Brie biscuits, grapes, 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
£35.50

3 COURSE
£42.95

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

Starters

Traditional Scotch Broth crusty bread roll
Tower of Haggis & Black Pudding crispy leeks, peppercorn sauce
Prawn & Crayfish Cocktail ciabatta bread, marie rose sauce
Chicken Liver Pate salad, cranberry preserve, mini oatcakes
Creamy Garlic Mushrooms V buttered croissant
Crispy Chicken Tempura sweet chilli dip

Mains

Traditional Steak Pie puff pastry, creamed potatoes, seasonal vegetables
Duo of Scottish Salmon & Sole grape and white wine cream, sauteed potatoes, steamed greens
Butterfly Blackened Chicken savoury rice, cajun cream sauce
Roast Sirloin of Beef yorkshire pudding, market vegetables, potatoes, rosemary and red wine jus
Battered Fillet of Haddock fries, garden peas, salad, tartar sauce
Shredded Vegetable Wellington V tomato and basil sauce, market vegetables and potatoes

Desserts

Chef's Cheesecake of the Day vanilla whipped cream
Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
Toffee Pavlova chantilly cream, tablet ice cream
Rhubarb & Pear Crumble Tart vanilla ice cream
Limoncello Filled Choux Buns raspberry ripple ice cream
Duo of Cheddar & Brie biscuits, grapes, chutney



THURSDAY 31ST DECEMBER

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 2027 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 Ignition · Ceilidh Dancing
- Piper at the Bells · Photobooth with Complimentary Prints

18+

PER PERSON
£85.00

Hogmanay Black Tie Ball Menu

Starters

Smoked Chicken & Mango Terrine & Smooth Chicken Liver Pate
red onion marmalade, oatcakes, crisp leaves

Soup

Cream of Sweet Potato & Lemongrass Soup

Mains

Scottish Fillet of Beef haggis, black pudding jus
Baked Fillet of Salmon wrapped in parma ham, green pesto cream sauce
Brie, Mixed Vegetable & Cranberry Wellington tomato and garlic sauce

Desserts

Grand Dessert strawberry and cream cheesecake, toffee pavlova, choux bun
filled with limoncello mousse

Cheese

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

To Finish

Tea or Coffee with tablet and shortbread

HOGMANAY OVERNIGHT BREAK

2 Night Break

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Accommodation
- Breakfast Both Mornings
- Hogmanay Ball Tickets
- New Year's Day Dining

FROM

£575

£50pp deposit required at the time of booking. T&C's apply. Final balance due 15th November 2026.

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 2026/27 - 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 £50.00 deposit will be taken for any bedroom and ticket packages at time of booking. Any bedrooms booked in conjunction with festive events require final balance to be paid at the time of the event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2026.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2026.
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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