



DALMENY PARK
HOUSE HOTEL

WINTER FESTIVITIES

2019/2020



Jingle **THE** **NIGHT** AWAY

☆ AT OUR CHRISTMAS PARTY NIGHTS

SATURDAY 7TH
DECEMBER

£35.00

FRIDAY 13TH
DECEMBER

£35.00

SATURDAY 14TH
DECEMBER

£35.00

FRIDAY 20TH
DECEMBER

£29.50

SATURDAY 21ST
DECEMBER

£29.50

☆ **DALMENY PARK**
GLASGOW

18+



ENJOY A 3 COURSE MEAL THEN
DANCE THE NIGHT AWAY TO **STEREOBEATS!**

Doors open at 6.30pm. Carriages at 1am.

For more information or to book please call 0141 881 9211
or email eventsales@radhotelgroup.com

Party **NIGHT** MENU

3 COURSE MEAL AND WELCOME SHOT ON ARRIVAL!

TRADITIONAL LENTIL SOUP

PRAWN MARIE ROSE
sliced seasonal melon

CHICKEN LIVER PATE
toasted brioche, spiced cranberry chutney

TRADITIONAL ROAST TURKEY
chipolatas, cranberry stuffing, natural jus

BRAISED SIRLOIN STEAK
haggis, peppercorn sauce

SHREDDED VEGETABLE WELLINGTON
smoked cheddar, roast garlic and tomato sauce

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE
whipped cream

DUO OF CHEDDAR AND BRIE
biscuits, grapes, apple and plum chutney

TEA OR COFFEE WITH MINTS



ACCOMMODATION

*From £90
based on 2 people sharing,
single room from £60*

FESTIVE *Fayre*

Enjoy all your favourites with a seasonal twist at our Orchid Restaurant · Bar · Lounge

2 COURSE £14.95 OR 3 COURSE £18.95

CHEF'S HOMEMADE SOUP OF THE DAY
crusty roll

CHICKEN LIVER TERRINE
spiced cranberry chutney, toasted brioche

HAGGIS NEEPS AND TATTIES
whisky sauce

GALIA MELON
spiced fruit compote, raspberry ice

POACHED HADDOCK
leek and cheese sauce, creamed potatoes

BREADED BRIE WEDGES
cranberry sauce

TRADITIONAL ROAST TURKEY
chipolatas, cranberry stuffing, natural jus

BRAISED SIRLOIN STEAK (£3 SUPPLEMENT)
haggis, whisky sauce

BREAST OF CHICKEN TOPPED WITH CRANBERRY AND BRIE
white wine cream

FILLET OF SALMON
prawn and caper butter

BEEF BOURGOGNE
puff pastry fleuret

SHREDDED VEGETABLE WELLINGTON
smoked cheddar, roast garlic and tomato sauce

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

VANILLA CHEESECAKE
berry compote, chocolate shavings

CRANBERRY JAM SPONGE
warm custard

CHOCOLATE FUDGE AND ORANGE COUPE
orange yoghurt ice, whipped cream

PROFITEROLES WITH LEMON MOUSSE
lemon curd sauce

DUO OF CHEDDAR AND BRIE
biscuits, grapes, apple and plum chutney

Festive Fayre Served
Monday - Saturday 12-5pm
& Sunday 12-9pm

FINISHES ON CHRISTMAS EVE

CHRISTMAS *Eve*

2 COURSE £22.50 OR 3 COURSE £26.50

CHEF'S SOUP OF THE DAY
crusty roll

TOWER OF HAGGIS AND BLACK PUDDING
crispy leek, peppercorn sauce

CHICKEN LIVER PATE
spiced cranberry chutney, toasted brioche

CRISPY CHICKEN TEMPURA
sweet chilli sauce, teriyaki dip

MUSHROOMS COOKED IN A GARLIC AND CHIVE CREAM
cheddar glaze, toasted ciabatta

PANKO CRUMBED KING PRAWNS
rocket leaves, sweet chilli mayo

TRADITIONAL ROAST TURKEY
chipolatas, sage and onion stuffing, natural jus

6OZ SIRLOIN STEAK
grill garni, peppercorn sauce

CAJUN CHICKEN PENNE
spicy cajun cream, garlic ciabatta bread

POACHED FILLET OF HADDOCK
cheese and leek sauce

BREAST OF CHICKEN FILLED WITH HAGGIS
whisky cream sauce

SUN BLUSHED TOMATO AND SPINACH PENNE
roasted red peppers

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

BLACK FOREST CHEESECAKE
whipped cream, raspberry ripple ice cream

JAM SPONGE COUPE
vanilla ice cream, whipped cream, strawberry coulis

CREAM FILLED PROFITEROLES
chocolate sauce, vanilla ice cream

LEMON MOUSSE
buttered shortbread

DUO OF CHEDDAR AND BRIE
biscuits, grapes, plum chutney

KIDS (AGE 2-7)
2 COURSE £6.95
3 COURSE £9.95

JUNIOR (AGE 8-14)
2 COURSE £16.95
3 COURSE £19.95

Served
from
5pm

CHRISTMAS *Day*

ADULT £62.00

TRIO OF SEASONAL MELON AND FRESH FRUIT PLATTER
strawberry coulis

CHICKEN LIVER PATE WRAPPED IN PARMA HAM
mixed salad, oatcakes, spiced cranberry chutney

TRIO OF SEAFOOD
oak smoked salmon, prawn marie rose, smoked trout, dill and lemon mayo
SHREDDED SMOKED CHICKEN AND PEPPERED DUCK SALAD
raspberry vinaigrette

RED LENTIL AND HAM HOCK SOUP
CLASSIC CULLEN SKINK

TRADITIONAL ROAST TURKEY
chipolatas, cranberry stuffing, natural jus

BRAISED SIRLOIN STEAK WITH HAGGIS
peppercorn sauce

FILLET OF SCOTTISH SALMON
TOPPED WITH BRIE AND PRAWNS
garlic and chive cream

PAN FRIED BREAST OF DUCK
port and mixed berry jus

VEGETABLE AND NUT LOAF
spaghetti courgettes, basil cream sauce

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

TERRY'S CHOCOLATE ORANGE CHEESECAKE
candied zest, chantilly cream

WINTER BERRY PAVLOVA
raspberry ripple ice cream, chantilly cream, strawberry coulis

DUO OF CHEDDAR AND BRIE
biscuits, grapes, plum chutney

TEA, COFFEE
AND PETIT FOURS

CHRISTMAS DAY LUNCH

Served from 1-4.30pm

ACCOMMODATION

From £239 based on 2 sharing

Includes Christmas Day Lunch,
Christmas Evening Buffet and Breakfast



BOXING *Day*

2 COURSE £22.50 OR 3 COURSE £26.50

CHEF'S SOUP OF THE DAY
crusty bread roll

OAK SMOKED SALMON
curried mayo, mixed leaves

HAGGIS FRITTERS
peppercorn sauce

PEPPERED DUCK SALAD
mixed leaves, raspberry vinaigrette

DUO OF SEASONAL MELON
berry compote, fruit sorbet

SMOKED CHICKEN AND MUSHROOM CREPE
tarragon cream sauce

BRAISED SIRLOIN STEAK
peppercorn sauce

TURKEY, PANCETTA AND LEEK PIE
puff pastry

DUCK STIR-FRY
noodles, hoisin, prawn crackers

SALMON AND PRAWN PENNE
basil cream sauce, garlic ciabatta bread

BEEF BOURGOGNE
puff pastry fleuret

BABY MUSHROOM AND BABY SPINACH STROGANOFF
braised rice, toasted ciabatta bread

CHEF'S CHEESECAKE OF THE DAY
chantilly cream

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

TOFFEE PAVLOVA
honeycomb ice cream

WINTER BERRY SHORTBREAD SUNDAE
raspberry ripple ice cream

GLAZED LEMON TART
raspberry coulis

DUO OF CHEDDAR AND BRIE
biscuits, grapes, plum chutney



KIDS
(AGE 2-7)
2 COURSE £6.95
3 COURSE £9.95

JUNIOR
(AGE 8-14)
2 COURSE £16.95
3 COURSE £19.95

KIDS
(AGE 2-7)
£15

JUNIORS
(AGE 8-14)
£30



Served
from
12.30-6pm

NEW YEARS Eve

2 COURSE £22.50 OR 3 COURSE £26.50

TRADITIONAL SCOTCH BROTH
crusty bread roll

RAD TOWER OF HAGGIS AND BLACK PUDDING
crispy leeks, peppercorn sauce

CAJUN SPICED CHICKEN CREPE
baby leaf salad

DUO OF SEASONAL MELON
winter berry compote, raspberry sorbet

CRISPY COATED BRIE WEDGES
spiced cranberry chutney

PANKO CRUMBED KING PRAWNS
rocket salad, sweet chilli sauce

BRAISED SIRLOIN STEAK
yorkshire pudding, red wine gravy

BREAST OF CHICKEN TOPPED WITH BLACK PUDDING
peppercorn sauce

FILLET OF SCOTTISH SALMON
lime and caper butter

ROAST GIGOT OF LAMB
mint jus

HAGGIS, NEEPS AND TATTIES
whisky cream

ROASTED MEDITERRANEAN VEGETABLE TARTLET
cherry tomato and garlic sauce, howgate brie, balsamic glaze

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

CHEF'S CHEESECAKE OF DAY
vanilla whipped cream

CRANACHAN AND RASPBERRY SUNDAE
oatmeal ice cream

LEMON AND LIME POSSET
shortbread fingers

SALTED CARAMEL TARTLET
honeycomb ice cream

DUO OF CHEDDAR AND BRIE
biscuits, grapes, plum chutney



KIDS
(AGE 2-7)

2 COURSE £6.95
3 COURSE £9.95

JUNIOR
(AGE 8-14)

2 COURSE £16.95
3 COURSE £19.95

Served
from
5pm



HOGMANAY Ball

£65.00 · 5 COURSE DINNER

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

CHICKEN LIVER PATE, DUCK TERRINE
toasted brioche, red onion and cranberry chutney

CREAM OF ASPARAGUS AND SPINACH SOUP

BRAISED SIRLOIN OF BEEF
breaded haggis cake, peppercorn cream

POACHED FILLET OF SCOTTISH SALMON
roasted garlic and chive cream

SALTED CARAMEL TARTLET
honeycomb ice cream

DUO OF CHEDDAR AND BRIE
biscuits, grapes, plum chutney

TEA OR COFFEE WITH SHORTBREAD

Dinner served from 6.30pm for 7.30pm · Carriages at 1.30am



DANCE IN THE NEW YEAR, TO MUSIC FROM STEREOBEATS
along with traditional bagpipes through the bells



OVERNIGHT
ACCOMMODATION
PACKAGE AVAILABLE

from £250 based on 2 people sharing
(including tickets and breakfast)

18+

NEW YEARS *Day*

2 COURSE £25.95 OR 3 COURSE £29.95

VEGETABLE BROTH
crusty bread roll

DUO OF CHICKEN LIVER PARFAIT AND DUCK TERRINE
red onion marmalade, oatcakes

RAD TOWER OF HAGGIS AND BLACK PUDDING
crispy leeks, peppercorn sauce

CREAMY GARLIC MUSHROOMS
toasted buttered croissant

KING PRAWN TEMPURA
sweet chilli dip, teriyaki sauce

DUO OF SEASONAL MELON
winter berry compote, raspberry sorbet

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TRADITIONAL STEAK PIE
puff pastry

FILLET OF SCOTTISH SALMON
chive and garlic cream sauce

HIGHLAND CHICKEN
crushed peppercorn cream

ROAST GIGOT OF LAMB
red current jus

CAJUN CHICKEN AND ROASTED RED PEPPER PENNE
toasted garlic ciabatta

THAI VEGETABLE STIRFRY
soft noodles, teriyaki sauce

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SALTED CARAMEL TARTLET
honeycomb ice cream

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

WINTER BERRY PAVLOVA
raspberry ripple ice cream, white chocolate sauce

WARM APPLE CRUMBLE
cinnamon custard

CHEF'S CHEESECAKE OF DAY
vanilla whipped cream

DUO OF CHEDDAR AND BRIE
biscuits, grapes, plum chutney



KIDS
(AGE 2-7)

2 COURSE £6.95
3 COURSE £9.95

JUNIOR
(AGE 8-14)

2 COURSE £16.95
3 COURSE £19.95

*Served
from
1-6pm*

PRIVATE *Dining*

ARE YOU LOOKING FOR SOMETHING A LITTLE MORE PRIVATE FOR YOUR FESTIVE CELEBRATIONS?

We have a range of private spaces to suit your needs. Available to hire for Breakfast, Lunch or Dinner, for Business or Pleasure.



TRADITIONAL LENTIL SOUP

PRAWN MARIE ROSE
sliced seasonal melon

CHICKEN LIVER PATE
toasted brioche, spiced cranberry chutney

GALIA MELON
spiced fruit compote, raspberry ice

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TRADITIONAL ROAST TURKEY
chipolatas, cranberry stuffing, natural jus

BRAISED SIRLOIN STEAK
haggis, peppercorn sauce

FILLET OF SALMON
prawn and caper butter

SHREDDED VEGETABLE WELLINGTON
smoked cheddar, roast garlic and tomato sauce

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STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE
whipped cream

PROFITEROLES WITH LEMON MOUSSE
lemon curd sauce

DUO OF CHEDDAR AND BRIE
biscuits, grapes, apple and plum chutney

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TEA OR COFFEE WITH MINTS

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.**

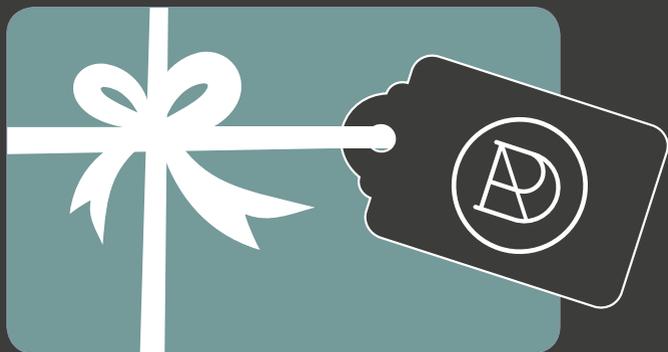
LUNCH 2 COURSE £16.95
LUNCH 3 COURSE £20.95

Served from 12-5pm

DINNER 2 COURSE £18.95
DINNER 3 COURSE £22.95

Served from 5-9pm

THE *Gift* OF TIME AND LOVE, FULL OF *Christmas* CHEER.



Spoil your friends and family with a RAD Gift Card.

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!



TERMS AND CONDITIONS

1. A £10pp non-refundable deposit is required to confirm your booking, no later than 14 days after your initial provisional booking.
2. A £10pp non-refundable deposit will be taken for bedrooms at time of booking. Full payment required at time of final balance.
3. All deposits and final payments are non-refundable and non-transferable.
4. Final balances for Party Nights are due no later than 15th October 2019.
5. Final balances for Christmas Day and Hogmanay are due no later than 15th November 2019.
6. Final balances for all other festive events within the brochure are due 1 month prior to event.
7. All menus and details are correct at the time of printing but could be subject to change due to unforeseen circumstances. Upon payment of your deposit, you are adhering to our terms and conditions.
8. Party Nights, Hogmanay Ball and Ladies Day over 18's only.





DALMENY PARK

HOUSE HOTEL

Lochlibo Road, Barrhead G78 1LG
0141 881 9211 · dalmenypark.com