



2018

LET THE FESTIVITIES BEGIN

Enjoy a unique experience at The Hetland
this Christmas and New year



HETLAND HALL
HOTEL

CHRISTMAS PARTY NIGHT

SAT 1ST
DECEMBER
£29.50

FRI 7TH
DECEMBER
£35.00

SAT 8TH
DECEMBER
£35.00

FRI 14TH
DECEMBER
£35.00

SAT 15TH
DECEMBER
£35.00

FRI 21ST
DECEMBER
£29.50

BOOK YOUR NIGHT BEFORE IT'S TOO LATE

Enjoy a 3 Course Meal then dance
the night away to *Destination Anywhere*

**DOORS OPEN
AT 6.30PM
CARRIAGES AT 1AM
01387 840201**



PARTY NIGHT MENU

3 COURSE MEAL & WELCOME SHOT ON ARRIVAL

TRADITIONAL LENTIL SOUP

PRAWN MARIE ROSE
sliced seasonal melon

CHICKEN LIVER PATE
red onion marmalade, toasted brioche

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

BRAISED TOPSIDE OF BEEF
haggis, whisky sauce

VEGETABLE WELLINGTON
provençal sauce

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STICKY TOFFEE CHRISTMAS PUDDING
vanilla ice cream, butterscotch sauce

MINT CHOCOLATE CHIP CHEESECAKE
whipped cream

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



ACCOMMODATION

From **£40pp** based on two sharing
single room from **£50**

FESTIVE FAYRE

2 COURSE £13.95 OR 3 COURSE £17.95

FINISHES ON CHRISTMAS EVE

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

STARTER

CHEF'S HOMEMADE SOUP OF THE DAY *crusty roll*
CHICKEN LIVER PATE *plum and apple chutney, oatcakes*
BREADED HAGGIS BON BON'S *whisky sauce*
GRAVADLAX OF SMOKED SALMON *capers and citrus mayo*
CHICKEN AND CHORIZO TERRINE *chilli pepper dressing*
CREAMY GARLIC MUSHROOMS *toasted ciabatta*

MAIN

TRADITIONAL ROAST TURKEY
chipolatas, sage and onion stuffing, natural jus
BREAST OF CHICKEN AND BLACK PUDDING *pink peppercorn sauce*
FILLET OF SALMON *lemon and chive veloute*
BRAISED TOPSIDE OF BEEF *red wine jus*
MEDALLIONS OF PORK *wholegrain mustard cream*
POTATO GNOCCHI *red pesto sauce, toasted focaccia bread*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING
vanilla ice cream, butterscotch sauce
SALTED CARAMEL PROFITEROLES *chantilly cream*
DARK CHOCOLATE CUP FILLED WITH ORANGE MOUSSE *citrus cream*
BELGIAN WAFFLES *honeycomb ice cream*
STRAWBERRY SHORTCAKE SUNDAE *vanilla ice cream*
RASPBERRY AND WHITE CHOCOLATE CHEESECAKE *whipped cream*

CHRISTMAS EVE

2 COURSE £22.50 OR 3 COURSE £26.50

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

STARTER

LENTIL AND BACON SOUP *crusty roll*
CHICKEN LIVER PATE *apple and plum chutney, garlic bread*
BREADED BRIE WEDGES *red onion marmalade*
PANKO SHRIMP *chipotle chilli jam*
HAGGIS TWEEDS *whisky mayo*
DUO OF GALIA AND HONEYDEW MELON *spiced berry compote*

MAINS

TRADITIONAL ROAST TURKEY
chipolata, sage and onion stuffing, natural jus
FILLET OF SALMON *leek and white wine cream*
BEEF BOURGUIGNON *puff pastry fleurent*
BREAST OF CHICKEN AND HAGGIS *wrapped in bacon, brandy cream*
ROAST LOIN OF PORK *maple syrup and mustard sauce*
TOMATO AND BASIL PENNE PASTA *toasted garlic ciabatta*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING
vanilla ice cream, butterscotch sauce
ORANGE TARTLET *whipped cream, mandarin segments*
MINT CHOCOLATE CHIP AND OREO SUNDAE *whipped cream*
APPLE AND PECAN CRUMBLE *cinnamon custard*
WHITE CHOCOLATE AND RASPBERRY CHEESECAKE *whipped cream*
DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*

CHRISTMAS DAY

ADULTS £62.00 SERVED 1PM - 4.30PM

KIDS (AGE 2-7) £15.00

JUNIOR (AGE 8-14) £30.00

STARTER

SEASONAL MELON AND FRESH FRUIT PLATTER
winter berry compote, orange yoghurt ice

CORNETS OF PARMA HAM AND CHICKEN LIVER PATE
oatcakes, tomato chutney

SMOKED SALMON AND PEPPERED MACKEREL *shredded beetroot*

HIGHLAND GAME TERRINE *toasted brioche, red onion marmalade*

INTERMEDIATE

GREEN SPLIT PEA AND PANCETTA SOUP
TOMATO AND ROASTED RED PEPPER SOUP

MAINS

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

ROAST TOPSIDE OF SCOTTISH BEEF *yorkshire pudding, rich pan gravy*

FILLET OF SCOTTISH SALMON WRAPPED IN PARMA HAM
smoked applewood cream

SEARED CANNON OF LAMB *wholegrain mustard mash, minted jus*

HOWGATE BRIE AND PROVENCAL VEGETABLE TARTLET *balsamic glaze*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *vanilla ice cream, butterscotch sauce*

CRANBERRY AND WHITE CHOCOLATE CHEESECAKE *chantilly cream*

LEMON AND LIME GATEAU *raspberry yoghurt ice*

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

TEA, COFFEE AND MINCEMEAT PIES

BOXING DAY

2 COURSE £22.50 OR 3 COURSE £26.50

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 12.30pm - 6pm

STARTER

PEA AND HAM SOUP *crusty roll*

CHICKEN LIVER PARFAIT
red onion marmalade, garlic ciabatta bread

HAGGIS BON BON'S *whisky cream sauce*

HAM HOCK TERRINE *oatcakes, tomato chutney*

PRAWN AND CRAYFISH COCKTAIL
marie rose sauce, buttered brown bread

WARM GOATS CHEESE SALAD
toasted pine nuts, balsamic glaze

MAINS

BREAST OF CHICKEN WRAPPED IN SMOKED BACON *stilton cream sauce*

BEEF AND WINTER VEGETABLE CASSEROLE *creamed mash potatoes*

TURKEY, LEEK AND HAM PIE *puff pastry lid*

FILLET OF SCOTTISH SALMON *tomato and tarragon sauce*

TERIYAKI BEEF STIR-FRY *noodles, prawn crackers*

LINGUINE ALFREDO *rocket, toasted garlic ciabatta*

DESSERT

STICKY TOFFEE PUDDING *vanilla ice cream, butterscotch sauce*

WHITE CHOCOLATE AND MIXED BERRY CHEESECAKE *chantilly cream*

CRANACHAN FILLED BRANDY BASKET *raspberry coulis*

ORANGE SHORTCAKE SUNDAE *chocolate ice cream, whipped cream*

TOFFEE MERINGUE *honeycomb ice cream*

DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*



BRING IN THE BELLS THIS YEAR AT HETLAND HALL HOTEL

*Enjoy our Black Tie Dinner and Dance with a
5 course meal and live entertainment from Destination Anywhere*



HOGMANAY

2 COURSE £22.50 OR 3 COURSE £26.50

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

STARTER

TRADITIONAL SCOTCH BROTH *crusty roll*
CRAYFISH COCKTAIL *marie rose sauce, crisp leaves*
SWEET AND SOUR CHICKEN STRIPS *basmati rice*
RAD TOWER OF HAGGIS AND BLACK PUDDING
crispy leeks, whisky peppercorn sauce
CRISPY COATED BRIE WEDGES *tomato chutney*
ASSIETTE OF MELON *fresh fruits, raspberry sorbet*

MAIN

BRAISED TOPSIDE OF BEEF TOPPED WITH HAGGIS
malt whisky cream
BREAST OF CHICKEN BARBECUE
sauce, bacon, smoked applewood cheese
BREADED HADDOCK *fries, garden peas, tartare sauce*
LOIN OF LAMB *buttered mash potato, minted jus*
TERIYAKI DUCK STIR FRY
egg noodles, shredded vegetables, prawn crackers
THAI GREEN VEGETABLE CURRY *basmati rice, naan bread*

DESSERT

STICKY TOFFEE PUDDING *vanilla ice cream, butterscotch sauce*
TOFFEE VACHERIN *honeycomb ice cream*
SALTED CARAMEL PROFITEROLES *whipped cream*
GLOTTED CREAM RICE PUDDING *warm berry compote*
STRAWBERRY AND LIME CHEESECAKE *chantilly cream*
DUO OF CHEDDAR AND BRIE *oatcakes, grapes, apple and plum*

HOGMANAY BLACK TIE

DINNER AND DANCE · 5 COURSE £65.00

SERVED FROM 6:30 FOR 7:30PM

CARRIAGES - 1:30AM

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

HIGHLAND GAME TERRINE AND CHICKEN LIVER PATE
toasted brioche, red onion marmalade

BUTTERNUT SQUASH AND COCONUT SOUP

BRAISED RIBEYE STEAK
haggis, whisky sauce

FILLET OF SALMON
smoked pancetta cream

DUO OF DESSERTS
cranachan cheesecake, white chocolate and caramel meringue

CHEDDAR AND BRIE PLATE
biscuits, grapes, plum chutney

TICKET AND ACCOMMODATION
PACKAGE AVAILABLE

from £230 based on two
Sharing for a nights stay.
Including full scottish breakfast

18+

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

NEW YEARS DAY

2 COURSE £25.95 OR 3 COURSE £29.95

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 1pm - 6pm

STARTER

- VEGETABLE BROTH *crusty roll*
PRAWN AND PEAR COCKTAIL *buttered brown bread*
CHICKEN LIVER PARFAIT *red onion marmalade, garlic bread*
HAGGIS AND BLACK PUDDING FRITTERS *whisky cream*
HAM HOCK TERRINE *oatcakes, tomato chutney*
GRILLED GOATS CHEESE SALAD *toasted sesame seeds, rocket oil*

MAINS

- TRADITIONAL STEAK PIE *puff pastry lid*
FILLET OF SCOTTISH SALMON *chive and lemon veloute*
HIGHLAND CHICKEN *crushed peppercorn cream*
BRAISED RIBEYE STEAK *chasseur sauce*
BREAST OF DUCK *winter berry jus*
POTATO GNOCCHI *red pesto cream, garlic ciabatta bread*

DESSERT

- STICKY TOFFEE PUDDING *vanilla ice cream, butterscotch sauce*
STRAWBERRY TRIFLE *shortbread fingers*
WARM APPLE CRUMBLE *cinnamon custard*
CRANACHAN CHEESECAKE *vanilla ice cream*
TOFFEE MERINGUE SUNDAE *vanilla ice cream*
DUO OF CHEDDAR AND BRIE *oatcakes, grapes, apple and plum chutney*

PRIVATE DINING

LUNCH 12-5PM · DINNER 5PM-9PM

LUNCH 2 COURSE £14.95
LUNCH 3 COURSE £18.95

DINNER 2 COURSE £16.95
DINNER 3 COURSE £20.95

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

*We have a range of private spaces to suit your needs. Available to hire for
Breakfast, Lunch or Dinner, for Business or Pleasure. Minimum 12 adults.*

TRADITIONAL LENTIL SOUP

PRAWN MARIE ROSE
sliced seasonal melon

CHICKEN LIVER PATE
red onion marmalade, toasted brioche

CREAMY GARLIC MUSHROOMS
toasted ciabatta

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

BRAISED TOPSIDE OF BEEF
haggis, whisky sauce

FILLET OF SALMON
lemon and chive veloute

VEGETABLE WELLINGTON
provençal sauce

STICKY TOFFEE CHRISTMAS PUDDING
vanilla ice cream, butterscotch sauce

MINT CHOCOLATE CHIP CHEESECAKE
whipped cream

SALTED CARAMEL PROFITEROLES
chantilly cream

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

Menu above (guests 12-30)
Choose 2 starters, 2 main courses and 2 desserts from above for over 31 guests
Private Event Room Hire Inclusive

UNWRAP THE PERFECT GIFT THIS CHRISTMAS

*Spoil your friends and family
with a RAD Gift Card.*

This can be used at any of our venues to enjoy a luxury hotel or Lodge stay, to dine in any of our fantastic bars or restaurants, including Afternoon Tea, to attend Tribute evenings or even to Indulge in our breathtaking Spa at Lochside.

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 2018.
5. Final balances for Christmas Day and Hogmanay are due no later than 15th November 2018
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.



HETLAND HALL
HOTEL

Carrutherstown, DG1 4JX
01387 840 201 · hetlandhallhotel.co.uk