



HETLAND HALL
HOTEL

'TIS THE SEASON

2024/25



*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 · Live Sax Player

FRI 6TH DECEMBER
KILTED DJ | £45.00

FRI 13TH DECEMBER
KILTED DJ | £45.00

SAT 14TH DECEMBER
KILTED DJ | £45.00

FRI 20TH DECEMBER
KILTED DJ | £45.00

SAT 21ST DECEMBER
KILTED DJ | £45.00

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

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

£140



TICKETS &
DOUBLE ROOM FROM

£210



TICKETS &
TRIPLE ROOM FROM

£275

PARTY NIGHT MENU

Enjoy a 3 course meal before dancing the night away to live entertainment

BOOK NOW

☎ 01387 840201

✉ eventsales@radhotelgroup.com

🌐 hetlandhallhotel.co.uk



STARTERS

Lentil & Bacon Soup

Prawn Marie Rose
sliced seasonal melon,
dressed mixed salad

Creamy Garlic Mushrooms
puff pastry croustade

MAINS

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

Braised Ribeye Steak
haggis, crushed peppercorn
and brandy cream

Brie, Mixed Vegetable & Cranberry Tart
tomato and garlic sauce

DESSERTS

Duo of Desserts
chocolate brownie, white chocolate shards,
caramel sauce, strawberry pavlova, chantilly
cream, fruit coulis

TO FINISH

Tea or Coffee
with mints

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 23rd of December

Monday-Thursday | 12-5pm
Sunday | 12-9pm

2 COURSE | 3 COURSE
£22.95 | £27.95

Friday-Saturday | 12-5pm

2 COURSE | 3 COURSE
£24.95 | £30.95

STARTERS

Chef's Homemade Soup of the Day
crusty roll

Chicken Liver Pate
spiced cranberry chutney, garlic bread

Haggis, Neeps & Tatties
whisky course grain mustard sauce

Honeydew Melon
coconut flakes, mango sorbet, passion fruit coulis

Creamy Garlic Mushrooms
puff pastry croustade

MAINS

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

Braised Ribeye Steak
haggis, crushed peppercorn and brandy cream
(£3 SUPPLEMENT ON 2/3 COURSE PRICE)

Breast of Chicken Topped with Cranberry & Brie
white wine cream

Fillet of Salmon
chive hollandaise glaze

Brie, Mixed Vegetable & Cranberry Tart
tomato and herb sauce

DESSERTS

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

Chef's Cheesecake of the Day
chantilly cream, fruit garnish

Snowball Sundae
honeycomb ice cream, chocolate sauce, crushed snowball, chantilly cream

Coconut & Lime Pavlova
tropical fruit compote, whipped cream, mango drizzle

Duo of Cheddar & Brie
biscuits, grapes, fruit chutney

Festive Afternoon Tea

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

Available from the 1st of December until the 23rd of December 12pm - 5pm.

PER PERSON

£25.95

FOR 2 PEOPLE SHARING

£34.95

BOOK NOW

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🌐 hetlandhallhotel.co.uk

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

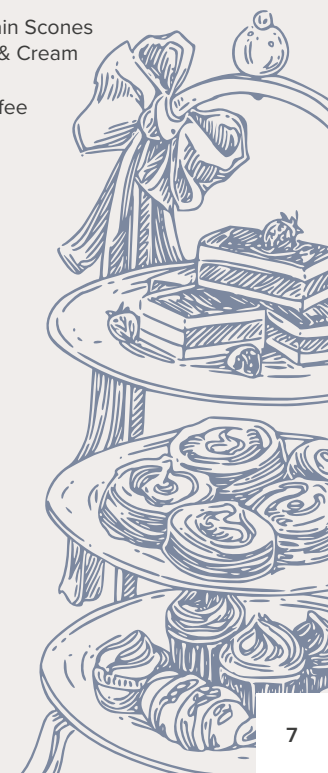
Mini Croissant with Smoked Salmon & Cream Cheese

SWEET DELIGHTS

Chef's selection of Festive Sweet Treat Delights

Mini Fruit and Plain Scones with Jam, Butter & Cream

Pot of Tea or Coffee





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

£27.95

3 COURSE

£33.95

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.

BOOK NOW

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🌐 hetlandhallhotel.co.uk

STARTERS

Lentil & Bacon Soup

Prawn Marie Rose

sliced seasonal melon, dressed mixed salad

Chicken Liver Pate

spiced cranberry relish, garlic bread

Creamy Garlic Mushrooms

puff pastry croustade

MAINS

Traditional Roast Turkey

chipolata, sage and onion stuffing, natural jus

Braised Ribeye Steak

haggis, crushed peppercorn and brandy cream

Fillet of Salmon

garlic and chive cream sauce

Brie, Mixed Vegetable & Cranberry Tart

tomato and garlic sauce

DESSERTS

Sticky Toffee Pudding

vanilla ice cream, butterscotch sauce

Raspberry & White Chocolate Cheesecake

vanilla whipped cream

Warm Salted Caramel & Chocolate Brownie

white chocolate shards, whipped cream

Duo of Cheddar & Brie

biscuits, grapes, red onion chutney

TO FINISH

Tea or Coffee

with mints

SUNDAY 8TH DECEMBER

Festive Ladies Day

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live entertainment by **Party Through the Decades!**

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute **Party Through the Decades**
- Kilted DJ & Host
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls

Doors Open at 1pm

Food Served from 1.30pm

Carriages at 8pm

£45.00
PER PERSON

STAY THE NIGHT

TICKETS & DOUBLE ROOM
BASED ON 2 PEOPLE SHARING FROM

£200

STARTERS

Prawn Marie Rose
sliced seasonal melon, mixed salad

Creamy Garlic Mushrooms
puff pastry croustade

MAINS

Traditional Roast Turkey
pig in blanket, sage and onion stuffing, natural jus

Braised Ribeye Steak
haggis, crushed peppercorn and brandy cream

Brie, Mixed Vegetable & Cranberry Tart
tomato and garlic sauce

DESSERTS

Duo of Desserts
chocolate brownie, white chocolate shards, caramel sauce, strawberry pavlova, chantilly cream, fruit coulis

TO FINISH

Tea or Coffee
with mints



18+

SUNDAY 15TH DECEMBER

Festive Family Fun Day Lunch

Join us for a joyous celebration as we gather together for our annual 3 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:

- 3 Course Lunch
- Childrens Entertainment
- Gift for Kids from Santas Elves
- DJ Entertainment from GB Soundz

Doors Open at 11.30am

Food Served from 12.00pm

Carriages at 3.30pm

ADULT & CHILD OVER 2

£29.95

CHILD UNDER 2

£5.00

STARTERS

Lentil & Bacon Soup

Honeydew Melon And Fruit Platter
fruit sorbet

ADULT MAINS

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

Braised Ribeye Steak
haggis, crushed peppercorn and brandy cream

Brie, Mixed Vegetable & Cranberry Tart
tomato and garlic sauce

KIDS MAINS

Traditional Roast Turkey
sage and onion stuffing, natural jus

Breaded Chicken Tenders
fries, tomato sauce

Macaroni Cheese
fries

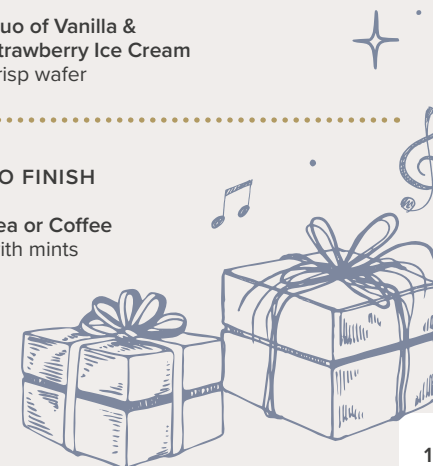
DESSERTS

Chocolate Brownie
vanilla ice cream, chocolate sauce

Duo of Vanilla & Strawberry Ice Cream
crisp wafer

TO FINISH

Tea or Coffee
with mints



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
£26.50

3 COURSE
£33.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£12.50

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
arran cheddar glaze, toasted ciabatta

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

MAINS

Traditional Roast Turkey
pig in blanket, 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
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, chocolate 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

£85.00

JUNIOR (8-14)

£42.50

KIDS (2-7)

£20.00

STARTERS

Sliced Melon & Fresh Fruit Platter
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

SOUP

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
napoli sauce

DESSERTS

Sticky Toffee Pudding
vanilla ice cream, butter-scotch 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



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 12.30pm - 7pm.

2 COURSE
£26.50

3 COURSE
£33.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£12.50

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
berry compote, fruit sorbet

Button Mushroom & Leek Crepe
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
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



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

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 2024. 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 2025. *Served 12pm - 9pm.*

2 COURSE
£26.50

3 COURSE
£33.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£12.50

STARTERS

Traditional Scotch Broth
crusty bread roll

RAD Tower of Haggis & Black Pudding
peppercorn sauce, crispy leeks

Prawn & Crayfish Cocktail
ciabatta bread, marie rose sauce

Duo of Seasonal Melon
winter berry compote, raspberry sorbet

Crispy Goats Cheese Tempura
spiced cranberry chutney

Creamy Mushroom Gratin
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
garlic tomato sauce, crisp salad, fries

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Chef's Cheesecake of the 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 1pm - 6pm.*

2 COURSE
£31.95

3 COURSE
£38.95

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£12.50

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
smoked cheddar glaze, toasted garlic bread

Chilled Smoked Salmon & Prawn Tian
citrus mayo, baby leaf salad

Fantail of Honeydew Melon
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
cream potato, root vegetables, red current and mint jus

Battered Fillet of Haddock
fries, garden peas, salad, tartar sauce

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

DESSERTS

Chef's Cheesecake of the 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



Hogmanay Black Tie Ball

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

Indulge in bubbles, a decadent 5 Course Dinner followed by live entertainment and a piper at midnight – what a way to start 2025 with a bang!

PACKAGE INCLUDES:

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

Doors Open at 6.30pm
Food Served from 7.00pm
Carriages at 1.30am

£80.00

PER PERSON

BOOK NOW

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🌐 hetlandhallhotel.co.uk

STARTER

Chicken Liver Pate, Ham Hock Terrine
mini oaties, red onion and
cranberry chutney

SOUP

Chorizo, 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
tomato and garlic sauce

DESSERTS

Grand Dessert
scottish tablet cheesecake, biscoff
pavlova, cream filled profiterole,
milk chocolate sauce

CHEESEBOARD

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

TO FINISH

Tea or Coffee
with tablet & shortbread

18+



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
£380
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
£530
BASED ON 2 PEOPLE SHARING



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 2024/25 - 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 2024.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2024.
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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