



***Celebrate  
the Season***

- FESTIVE FOOD + FUN -

VICTORIA XU

ROSSLEA HALL  
HOTEL

# *Welcome to our 2018 Christmas Brochure.*

We are delighted to welcome you to The Rosslea Hall Hotel to celebrate the festive season. We can promise exceptional food and excellent service.

**Merry Christmas and a happy New Year!**

From all the team at The Rosslea Hall Hotel



# Christmas Party Nights

We are delighted to welcome you to the Rosslea Hall Hotel to celebrate the festive season. We can promise exceptional food and exceptional service. Merry Christmas and a Happy New Year from all of the team at Rosslea.

Come celebrate an evening of fun and festivities with your friends, colleagues or family at one of our fantastic party nights. Arrival 7:00pm prompt, dinner will be served at 7:30pm and carriages are at 12:45am.



## Availability & Price

8th, 14th, 15th, 21st and 22nd December

— **£29.95** —

per person

This includes a ½ bottle of house wine

### *to start*

**Galia melon and tiger prawn salad**  
with Marie Rose and buttered brown bread

**Winter Parsnip Soup**  
With crispy bacon and a warm crusty roll

### *to follow*

**Paupiette of turkey**  
with all the traditional trimmings

**Garlic & Thyme Braised Blade of Beef**  
with flat cap mushroom and traditional pan jus, served with creamy mash and seasonal vegetables

**Goats Cheese, Pepper and Tomato Parcel**  
with roast potatoes and seasonal vegetables

### *to finish*

**Dark chocolate and cherry torte**  
with fudge ice cream

**Christmas pudding**  
with warm cherries and brandy custard

Tea, coffee and festive nibbles

Before ordering please make staff aware of any allergies you might have.

To book your place, please call 01436 439955 or email [sales@rossleahallhotel.co.uk](mailto:sales@rossleahallhotel.co.uk). Please note a non refundable deposit of £10 per person is required when booking.

For more information on all our events call 01436 439955 or email [sales@rossleahallhotel.co.uk](mailto:sales@rossleahallhotel.co.uk)

# Festive Dining

For a smaller more intimate dining experience, join us for lunch or dinner, savor the delights from our award winning kitchen brigade.



## Availability & Price

Available throughout December, excludes Christmas Day.  
Maximum group number of 12

2 course lunch

— **£18.95** —

per person

2 course dinner

— **£24.95** —

per person

3 course lunch

— **£23.95** —

per person

3 course dinner

— **£29.95** —

per person

Please note there is a £4 per person supplement for the fillet steak.

## to start

### Honey glazed duck breast

With smoked streaky bacon and rosemary potato cake

### Warm gravlax of salmon

With asparagus mash and a lemon butter sauce

### Fan of melon

With fruit kebab and raspberry sauce

### Winter parsnip soup

With crispy bacon and a warm crusty roll

### Tian of herb baked king

With toasted brioche

## to follow

### Paupiette of turkey

With all the traditional trimmings

### Roast fillet of beef

With confit tomato, flat cap mushroom,  
red onion gravy served with hand cut chips

### Whole sea bass

On the bone with herbed new potatoes,  
grilled cherry tomatoes and caper parsley butter

### Goats cheese, pepper and tomato parcel

With roast potatoes and seasonal vegetables

### Roast fillet of pork

Stuffed with prunes and walnuts with winter vegetables  
and a grain mustard and parsley cream

## to finish

### Dark chocolate and cherry torte

With fudge ice cream

### Christmas pudding

With warm cherries and brandy custard

### Sticky toffee pudding

With salted toffee sauce and maple and walnut ice cream

### Peanut butter and white chocolate parfait

With cinnamon shortbread

### Selection of Scottish cheese

With oat cakes, chutney and figs

Before ordering please make staff aware of any allergies you might have.  
We shall do our best to provide you with suitable food but we cannot guarantee  
that any of our foods are free from cross-contamination of allergens.

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# Private Festive Dining

Put some sparkle in your very own event at The Rosslea Hall Hotel. We have a selection of private dining areas which are all tastefully decorated with festive cheer.



## Availability & Price

Available throughout December excluding Christmas Day.  
Minimum numbers of 12 and maximum of 120

Lunch

— **£24.95** —

per person

Dinner

— **£29.50** —

per person

## to start

**Galia melon and tiger prawn salad**  
with Marie Rose and buttered brown bread

**Winter Parsnip Soup**  
with crispy bacon and a warm crusty roll

## to follow

**Paupiette of turkey**  
with all the traditional trimmings

**Garlic & Thyme Braised Blade of Beef**  
with flat cap mushroom and traditional pan jus, served with  
creamy mash and seasonal vegetables

**Goats Cheese, Pepper and Tomato Parcel**  
With roast potatoes and seasonal vegetables

## to finish

**Dark chocolate and cherry torte**  
with fudge ice cream

**Christmas pudding**  
with warm cherries and brandy custard

**Tea, coffee and festive nibbles**

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# Family Festive Dining

Back by popular demand.... join us for a family treat throughout the month of December where it is all about the family service and atmosphere. All dishes will be served traditional style carved either by you at your table or by your very own chef. The accompaniments and trimmings will be served as family portions to your table enabling you to eat as much or as little as you wish.



## Availability & Price

Available throughout December and must be booked in advance – minimum of 10 adults.

— **£49.95** —

per adult

— **£20.00** —

per child (under 12)

Terms and Conditions:

A £10 per person non-refundable deposit is payable on booking. Final payment and full balance is due 20 days prior to the event. If the hotel has to cancel your event, an alternative date or full refund will be offered. We reserve the right to cancel or change advertised entertainment due to circumstance beyond our control. For any bookings taken after the 1st of December 2018, full payment is due at the time of booking.

## to start

A selection of duck and port pâté, smoked ham hock terrine, smoked Applewood and brie, served with a variety of breads, chutneys and dips, along with a soup of your choice

## to follow

Carved at your table we have a roast of beef, turkey crown and a honey roast gammon, served with a festive selection of vegetables, potatoes, gravies and sauces

## to finish

A quad of bite sized desserts, comprising of sticky toffee pudding, Christmas pudding, dark chocolate, cherry torte, strawberry cheesecake, served with a crème anglaise and brandy custard

Tea, coffee and festive nibbles

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# *Festive Afternoon Tea / Glen Fruin Lounge*

Relax for the afternoon in The Garden Rooms or for larger parties, The Conservatory. Enjoy a touch of Christmas indulgence, served on delightful Royal Albert fine bone china.



## *Availability & Price*

Available throughout December from 12 noon – 4 pm  
Add mulled wine, Prosecco or a cocktail, please ask for prices when booking.

— **£12.95** —

per adult

## *A selection of finger sandwiches*

Smoked Applewood with pickle  
Honey roast ham with English mustard  
Egg mayonnaise with chives  
Roast turkey breast with sage stuffing and cranberry

Festive pastries, cakes and mini mince pies

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## *Glen Fruin Lounge*

For a more relaxed dining experience with family or friends, why not pop into our Glen Fruin Lounge and enter the spirit of Christmas. It will be homely and cosy with festive décor and music and offers traditional bar dishes with a festive twist.

Availability throughout December from 12noon until 9.30pm excluding Christmas Day.

For more information on all our events call 01436 439955 or email [sales@rossleahallhotel.co.uk](mailto:sales@rossleahallhotel.co.uk)

# Christmas Day

Make this a Christmas to remember, arrive for a glass of bubbly, then sit back and relax with your loved ones. Enjoy a four course festive lunch with all the traditional trimmings served in both the Garden Rooms and the Argyll Suite, and of course Santa will be stopping off to visit the wee ones.



## Availability & Price

Argyll Suite – arrival 12.15pm for a glass of bubbly.  
Lunch will begin at 2.45pm

— **£59.95** —

per adult

— **£24.95** —

per child

Garden Rooms, arrival 12:15pm for a glass of bubbly and canapes,  
lunch will be served at 12:45 prompt.

Before ordering please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food but we cannot guarantee that any of our foods are free from cross- contamination of allergens.

## *to start*

### **Duck and port pate**

With toasted bread and oat cakes and tomato chutney

### **Fan of melon**

With fruit kebab and raspberry sauce

### **Winter parsnip soup**

With crispy bacon and a warm crusty roll

### **Palate Cleanser**

Passion fruit and mango sorbet

## *to follow*

### **Paupiette of turkey**

With all the traditional trimmings

### **Fillet of beef**

With potato gratin, confit tomato and sautéed creamy mushrooms

### **Baked salmon fillet**

With creamy mashed potato and hollandaise sauce

### **Goats cheese, pepper and tomato parcel**

With roast potatoes and seasonal vegetables

## *to finish*

### **Dark chocolate and cherry torte**

With fudge ice cream

### **Christmas pudding**

With warm cherries and brandy custard

### **Selection of Scottish cheese**

With oat cakes, chutney and figs

### **Tea, coffee and festive nibbles.**

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# *Kids Corner*

Children are very welcome to join in the festivities at Rosslea. Santa will visit for Christmas Day and any private function if required (please speak to a member of the sales team for further information). They can choose a half portion from the menu selectors or they can enjoy their own special menu.

## *to start*

Potato wedges with dip  
Melon with strawberries

## *to follow*

**Chef's homemade chicken nuggets**  
with fries and a side salad or beans  
**Our own cheese and tomato pizza**  
with fries and a side salad or beans

## *to finish*

Ice cream  
Caramel shortcake

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Available throughout December  
excluding Christmas Day.

— **£9.95** —  
for 3 courses including a soft drink.

## TERMS & CONDITIONS:

1. All provisional bookings must be confirmed within 10 days.
2. A £10 per person deposit is payable upon confirmation of any booking.
3. Final payment and full balance is due 20 days before the event.
4. If the hotel has to cancel your event, an alternative date or refund will be offered.  
We reserve the right to cancel or change advertised entertainment due to circumstances beyond our control.
5. For any bookings taken after the 1st December, full payment is due at the time of booking.



**NOTE:** On booking, please make us aware of any allergies members of your party have. We shall do our best to meet requirements but cannot guarantee that food is free from cross contamination of allergens.



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