



**2022**

# WINTER FESTIVITIES

**at Rosslea Hall Hotel**

VICTORIA XU

ROSSLEA HALL  
HOTEL

“”

**The best present you can wish for this year is  
to spend time together with your loved ones**

---

Welcome to Winter

Christmas is all about celebrating; bringing the people together that matter the most and having a jolly good time. So, when it comes to showing some festive spirit and making it all happen, there is no better place to enjoy the season than with us at the award winning Rosslea Hall Hotel.

To book or for further information contact our Festive Christmas Team on

*[foh@rossleahallhotel.co.uk](mailto:foh@rossleahallhotel.co.uk)*

*+44 1436 439955*

# CONTENTS



## THE ARGYLL SUITE

*Festive Parties*  
*Christmas Day*  
*Kids Corner*  
*Hogmanay Ball*

## THE GARDEN ROOMS

*Festive Dining*  
*Festive Afternoon Tea*  
*Christmas Day*

## LITTLE EXTRAS

*Christmas Accommodation*  
*Contact Details*  
*Opening Times*

# FESTIVE PARTY NIGHTS



Come and celebrate an evening of fun and festivities with friends or colleagues at one of our fantastic party nights. Arrival 6.45pm prompt, seated for 7pm, dinner will be served at 7.30pm and includes a glass of red, white or rose wine, carriages 12.45am with the exception of the Thursday dates carriages will be midnight.

---

*3 course menu  
37.50 per person*

---

## *To Start*

*Chicken liver pate served with toasted brioche, salad leaves and chefs homemade chutney*

*Spicy winter parsnip soup with crispy bacon bits and a warm crusty roll*

## *To Follow*

*Paupiette of turkey with all the traditional trimmings*

*Garlic and thyme braised blade of beef with mushroom and traditional pan jus, served on a bed of creamy mash and seasonal vegetables.*

*Kebab of vegetables served with rice and a tomato and basil sauce*

## *To Finish*

*Christmas pudding with warm cherries and brandy custard*

*Strawberry cheesecake with berry compote*

*Before ordering, please make staff aware of any allergies you may have.*

*Available every weekend throughout December | 2nd, 3rd, 9th, 10th, 16th, 17th, 22nd*

# FESTIVE DINING



For a smaller more intimate dining experience, join us for lunch in the Garden Rooms. Take in the exquisite views of our gardens and the Firth of Clyde whilst savouring the delights from our award winning kitchen brigade. Please note there is a maximum group number of 12.

---

## *Choice of Starter*

*Pan fried pigeon breast with Stornaway black pudding, cabbage and rich berry jus*

*Warm gravadlax of salmon with asparagus mash and a lemon butter sauce*

*Fan of melon with a fruit kebab and raspberry sauce*

*Spicy winter parsnip soup with crispy bacon bits and a warm crusty roll*

*Classic prawn cocktail marie rose served with buttered brown bloomer*

## *Choice of Main*

*Paupiette of turkey with all the traditional trimmings*

*Garlic and thyme braised blade of beef with confit tomato, flat cap mushroom, onion gravy and chunky hand cuts*

*Seared fillet of seabass with herbed new potato, grilled cherry tomato and caper parsley butter*

*Roast chicken supreme with haggis and bacon, roasted potato, seasonal vegetables and peppercorn sauce*

*Kebab of winter vegetables served with rice, tomato and basil sauce*

## *Choice of Dessert*

*Strawberry Cheesecake served with berry compote*

*Christmas pudding with warm cherries and brandy custard*

*Sticky toffee pudding with salted toffee sauce and vanilla ice cream*

*Lemon meringue tartlet with fruit compote and berry sauce*

*Selection of Scottish cheese with oat cakes, chutney and figs*

*Available throughout December, excludes Christmas Day*

*2 course lunch or dinner 24.95 per person*

*3 course lunch or dinner 29.95 per person*



# FESTIVE AFTERNOON TEA



Relax for the afternoon in the Garden Rooms or for larger parties the Conservatory or Argyll Suite. Enjoy a Touch of Christmas indulgence served on delightful afternoon tea china.

---

£16.95 per person

---

## *Your Menu*

*A selection of finger sandwiches  
smoked applewood with pickle  
honey roast ham with English Mustard  
Egg mayonnaise with chive  
Roast turkey breast with sage stuffing and cranberry*

*Festive pastries, cakes and mini mince pies.*

*Upgrade to include, mulled wine, prosecco or a cocktail, please ask for details when booking.*

*Available throughout December excluding Christmas Day*

# CHRISTMAS DAY LUNCH



Christmas is all about celebrating; bringing the people together that matter the most and having a jolly good time. So, when it comes to showing some festive spirit and making it all happen, there's no better place to enjoy the season than with us at Rosslea Hall Hotel.

Arrive for a glass of fizz, then sit back and relax with your loved ones. Enjoy a 4 course festive lunch with all the traditional trimmings served in The Garden Rooms, The Argyll Suite or The Walkinshaw. Not forgetting our very special visitor from the North Pole for the wee ones!

---

*Garden Rooms – arrival 12 noon, lunch served at 12.30 | 59.95 per adult | 24.95 children*  
*Walkinshaw Suite arrival 12 noon, lunch served at 12.30 | 59.95 per adult | 24.95 children*  
*Argyll Suite – arrival 2pm, lunch served 2.30pm | 59.95 per adult | 24.95 children*

---

## *Choice of Starter*

*Duck and port pate with toasted brioche, baby leaves and tomato chutney*  
*Fan of melon with fresh fruit kebabs and raspberry sauce*  
*Winter parsnip soup with crispy bacon bits and a warm crusty roll*  
*Classic prawn cocktail served with marie rose and buttered bloomer*

## *Intermediate*

*Palate cleanser of raspberry and mint sorbet*

## *Choice of main*

*Paupiette of turkey with all the traditional trimmings*  
*Fillet of Scottish beef with roasted potatoes, confit tomato with creamed cabbage, bacon served with traditional pan jus*  
*Seared sea bass with lumpfish roe, smoked haddock and fresh mussel broth*  
*Kebab of vegetables served with rice, tomato and basil sauce*

## *Choice of Dessert*

*Christmas pudding with warm cherries and brandy custard*  
*Strawberry cheesecake served with berry compote*  
*Chocolate and orange mousse served with butter shortbread*  
*Selection of Scottish cheese with oatcakes, chutney and figs*

# PRIVATE FESTIVE DINING



Put some sparkle in your very own event at Rosslea Hall. We have a selection of private dining areas which are all tastefully decorated with festive cheer from 12 to 140 guests

---

*Available throughout December*  
*3 course festive lunch 27.95 per person*  
*3 course festive dinner 30.50 per person*

---

## *Choice of Starter*

*Duck and port pate with toasted brioche, baby leaves and tomato chutney*

*Classic prawn cocktail served with marie rose and buttered bloomer*

*Winter parsnip soup and a warm crusty roll*

## *Choice of Main*

*Paupiette of turkey with all the traditional trimmings*

*Garlic and thyme braised blade of beef with flat cap mushroom, traditional pan jus served with creamy mash and seasonal vegetables*

*Kebab of vegetables served with rice, tomato and basil sauce*

## *Choice of Dessert*

*Strawberry cheesecake with berry compote*

*Chocolate and orange mousse served with butter shortbread*

*Christmas pudding with warm cherries and brandy custard*



# KIDS CORNER



Children are very welcome to join in the festivities at Rosslea Hall. Santa will visit for Christmas Day and any private function if required, they can choose a smaller portion from the festive menus or they can enjoy their own special menu. To book a visit from Santa for a function, please speak to a member of the sales team.

---

*15.95 per child with the exception of Christmas Day*

---

*To start*

*Potato wedges with dip*

*Fresh fruit salad*

*To Follow*

*Chef's homemade chicken strips with fries and salad or beans*

*Cheese and tomato pizza with fries and salad or beans*

*To Finish*

*A selection of Ice cream – strawberry, vanilla and chocolate*

*Strawberry cheesecake served with fresh berry compote*

# KIDS CHRISTMAS PARTY

Sunday 11th December | 2pm - 4pm

Festive fun games, a munchie box, juice and of course a visit from Santa.

*£15 per child and booking is essential*

Breakfast with Santa

Sunday 18th December

Arts and crafts, warm pancakes, maple syrup, fresh fruit kebabs and orange juice

*£12.95 per child, booking is essential*



# HOGMANAY BALL



Bring in the bells at Rosslea Hall Hotel with our Hogmanay Ball. Arrive at 6:45pm to a glass of fizz before indulging in a delicious 4 course meal with a glass of red, white or rose wine. Party the night away on our dance floor to only the best anthems before toasting in the New Year with a glass of fizz at the bells.

---

*79.99 per adult*

---

## *Choice of Starter*

*Duck and port pate with toasted brioche, baby leaves and tomato chutney*

*Fan of melon with fresh fruit kebabs and raspberry sauce*

*Winter parsnip soup with crispy bacon bits and a warm crusty roll*

*Classic prawn cocktail served with marie rose and buttered bloomer*

## *Intermediate*

*Palate cleanser of raspberry and mint sorbet*

## *Choice of main*

*Supreme of chicken, stuffed with haggis, wrapped in bacon with a grain mustard whisky cream sauce*

*Fillet of Scottish beef with roasted potatoes, confit tomato with creamed cabbage, bacon served with traditional pan jus*

*Seared sea bass with lumpfish roe, smoked haddock and fresh mussel broth*

*Kebab of vegetables served with rice, tomato and basil sauce*

## *Choice of Dessert*

*Sticky toffee pudding with salted toffee sauce and vanilla ice cream*

*Strawberry cheesecake served with berry compote*

*Chocolate and orange mousse served with butter shortbread*

*Selection of Scottish cheese with oatcakes, chutney and figs*



# TERMS AND CONDITIONS

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

1. A £10 per person non refundable deposit is payable at the time of booking.
2. Final payment and full balance is due to be paid 20 days before any event. Once full balance has been settled this is then non refundable.
3. 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.
4. For any bookings taken after the 1st December, full payment is due at the time of booking.
5. Before ordering from any of our festive menus, 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.



*Kindness is a gift everyone can give this Christmas...  
and always.*