



2023

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

+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, evening ends at 12.45am with the exception of any Thursday dates, it will be midnight.

Available dates - 1st, 8th, 15th, 16th, 22nd December. Price is £45 per person which includes a 3 course meal, a glass of wine with dinner and a fabulous night of entertainment.

To Start

Chicken liver pate served with toasted brioche, salad leaves and chefs homemade chutney
Chunky Farmhouse Lentil soup and a warm crusty roll

To Follow

Paupiette of turkey with all the traditional trimmings
Garlic and thyme braised blade of beef with a flat cap mushroom and traditional pan jus, served with
roasted potatoes 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
Fruits of the forest cheesecake

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

To book your party night please call on 01436 439955 or email foh@rossleahallhotel.co.uk. Please note a non refundable deposit of £20 per person is required when booking.



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

Choice of Starter

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

Fan of melon with a fruit kebab and raspberry sauce

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

Classic prawn cocktail marie rose served with buttered brown bloomer

Braised Beef Olive served with creamy mash and onion jus

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 vegetables served with rice, tomato and basil sauce

Choice of Dessert

Fruits of the Forest 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 £31.95 per person

3 course lunch or dinner £36.95 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.

£19.95 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. £22.50 per person.

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, Price £69.95 per adult kids £29.95

Argyll Suite – arrival 2pm, lunch served 2.30pm, Price £69.95 per adult kids £29.95

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 orange sorbet

Choice of main

Paupiette of turkey with all the traditional trimmings

Fillet of beef with roasted potato, creamed cabbage, 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

Nutroast with roasted potatoes and seasonal vegetables

Choice of Dessert

Christmas pudding with warm cherries and brandy custard

Fruits of the forest cheesecake served with berry compote

Chocolate and orange mousse served with butter shortbread

Selection of Scottish cheese with oatcakes, chutney and fig

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 £32.95 per person

3 course festive dinner £37.50 per person

Choice of Starter

Galia melon with fresh fruit kebab and raspberry sauce

Classic prawn cocktail served with marie rose and buttered bloomer

Winter parsnip soup and a warm crusty roll

Choice of Main

Paupiettte of turkey with all the traditional trimmings

Garlic and thyme braised blade of beef with flat cap mushroom, traditional pan jus served with roasted potatoes and seasonal vegetables

Kebab of vegetables served with rice, tomato and basil sauce

Choice of Dessert

Fruits of the forest 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

Fruits of the forest cheesecake

BREAKFAST WITH SANTA

Sunday 17th December

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

15.95 per child, booking is essential





HOGMANAY BALL



Arrive at 6:45pm to a glass of bubbly to kick off the night. Then indulge in a delicious 4 course meal with a glass of red, white or rosé wine. Enjoy tunes during dinner from our duo and then party the night away on the dance floor to all the classics before toasting the new year with a glass of fizz

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

Chicken and bacon terrine with curries green lentils and rocket salad

Classic prawn cocktail served with marie rose and buttered bloomer

Intermediate

Cock-a-leekie soup or vegetable soup

Choice of main

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

Prime fillet of Scottish beef with port wine sauce, creamed cabbage and bacon

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

Nut roast Served with roasted potato and seasonal vegetables

All mains served with duck fat roasted potatoes and seasonal vegetables

Choice of Dessert

Chocolate and orange mousse served with butter shortbread

Key lime pie Served with fresh cream swirl and chocolate pencils

Sticky toffee pudding with salted toffee sauce and vanilla ice cream

Selection of Scottish cheese and grapes served with wheat wafers

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 £20 per person non refundable deposit is payable at the time of booking
2. Final payment and full balance is due to be paid 25 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.*

VICTORIA XU

ROSSLEA HALL
HOTEL