

2025

WINTER
FESTIVITIES

at Rosslea Hall Hotel

ROSSLEA HALL HOTEL

HELENSBURGH. SCOTLAND.

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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



Christmas Festivities

THE ARGYLL SUITE

*Festive Parties
Christmas Day
Hogmanay Ball
Kids Corner*

THE GARDEN ROOMS

*Festive Dining
Festive Afternoon Tea
Christmas Day*

LITTLE EXTRAS

*Christmas Accommodation
Private Festive Dining in the Walkinshaw Suite*

Festive Party Nights

Come and celebrate an evening of fun and festivities with family, friends, or colleagues on one of our fantastic party nights.

Arrival at 6.45pm prompt, seated for 7pm, dinner will be served at 7.30pm, and the evening ends at 12.45am.

Available dates are 6th, 12th, 13th, 19th, and 20th of December. Your evening will include a lavish three-course meal, a glass of wine to complement your dinner, and a night of festive entertainment!

Starters

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

Mains

*Turkey paupiette adorned with all the quintessential festive trimmings
Chef's steak Pie, nestled alongside seasonal vegetables and golden roasted potatoes
Savory nut roast served with tomato and basil sauce alone with mash and seasonal vegetables*

Desserts

*Traditional Christmas pudding drenched in warm cherries and a lavish brandy custard
Strawberry cheesecake accompanied by berry compote, a festive symphony of flavor's*

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

£48.95 per person

To book your party night please call us 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

Experience the charm of intimate dining in the Garden Rooms, where the panoramic beauty of our gardens and the Firth of Clyde form the perfect backdrop. Delight in the gourmet creations of our award-winning culinary team, offering a feast for the senses.

Starters

*Melon fan with fresh fruit kebab and a drizzle of raspberry coulis
Leek and potato soup accompanied by a warm, crusty roll
Classic prawn cocktail Marie Rose presented with buttered brown bloomer
Tender braised beef olive atop creamy mash, finished with a rich onion jus
Savory tartlet of goat's Cheese with charred peppers, a crisp leaf salad, and balsamic caramel glaze*

Mains

*Turkey paupiette with all the traditional trimmings
Supreme of chicken stuffed with haggis, enveloped in bacon, alongside seasonal vegetables and roasted potatoes, served with a grain mustard sauce
Chef's steak pie with a side of seasonal vegetables and roasted potatoes
Seared fillet of seabass on herbed new potatoes, grilled cherry tomatoes, and a caper parsley butter
Roaster butternut squash with goat cheese, courgette, peppers, chickpeas served with mash and steamed vegetables*

Desserts

*Strawberry cheesecake complemented by berry compote
Traditional Christmas pudding with warm cherries and brandy custard
Sticky toffee pudding with salted toffee sauce and vanilla ice cream
Spiced apple crumble tartlet with vanilla anglaise and honeycomb ice cream
Selection of Scottish cheese with oat cakes, chutney, and figs*

Pricing and Availability

This exquisite dining experience is available throughout December, excluding Christmas Day.

*2-course lunch or dinner: £33.95 per person
3-course lunch or dinner: £39.95 per person*

*Join us for a celebration of flavour and festivity,
where every dish is a testament to the season's splendour*

Private Festive Dining

Experience the charm of intimate dining in the Garden Rooms, where the panoramic beauty of our gardens and the Firth of Clyde form the perfect backdrop. Delight in the gourmet creations of our award-winning culinary team, offering a feast for the senses.

Starters

*Galia melon accompanied by a vibrant fresh fruit kebab and drizzled with raspberry sauce
Classic prawn cocktail with marie rose sauce, served alongside a buttered bloomer
Leek and potato with a warm, crusty roll for comfort in every spoonful*

Mains

*Turkey paupiette lavishly served with all the traditional trimmings for a taste of Christmas
Chef's steak pie accompanied by a medley of seasonal vegetables and perfectly roasted potatoes
Roaster butternut squash with goat cheese, courgette, peppers, chickpeas served with mash and steamed vegetables*

Desserts

*Strawberry cheesecake enhanced with a luscious berry compote
Spiced apple crumble tartlet served with silky vanilla anglaise and crunchy honeycomb ice cream
Classic Christmas pudding with warm cherries and indulgent brandy custard*

Enjoy tea, coffee, and mini mince pies, the perfect end to your festive feast

Pricing and Availability

Available throughout December, choose our specially curated menus:

*2-course festive lunch at £28.95 per person
2-course festive dinner at £33.95 per person
3-course festive lunch at £35.95 per person
3-course festive dinner at £40.95 per person*



Festive Afternoon Tea

Spend a leisurely afternoon in the serene elegance of the Garden Rooms, or gather in grandeur with larger parties in the Conservatory or Argyll Suite. Immerse yourself in the festive spirit with our exquisite afternoon tea, presented on charming china befitting the season

Finger sandwich selection

Smoked Applewood with pickle

Honey roast ham with English mustard

Egg mayonnaise with chive

Roast turkey breast with sage stuffing and cranberry

Sweets

A delectable assortment of festive pastries, cakes, and mini mince pies, each a bite-sized celebration of the holiday spirit

Enhance your afternoon tea with a choice of warming mulled wine, sparkling prosecco, or a crafted festive cocktail.

Please inquire for details when making your reservation.

Available for your enjoyment throughout December, excluding Christmas Day, at £22.95 per person.

Join us for an indulgent treat in the middle of the festive hustle, where every sip and bite is a tribute to the joys of the season!



Christmas Day

Christmas is all about celebrating, bringing together the people together who 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 suite. Not forgetting our very special visitor from the North Pole for the wee ones!

Starters

Chicken liver pâté accompanied by toasted brioche, tender baby leaves, and rich tomato chutney
Fan of melon paired with fresh fruit kebabs and a drizzle of raspberry sauce
Warm winter parsnip soup enhanced with crispy bacon bits, served with a warm crusty roll
Classic prawn cocktail with marie rose sauce, presented with buttered bloomer

Intermediate

Raspberry sorbet to cleanse the palate

Mains

Turkey paupiette enveloped in all the traditional trimmings
Fillet of beef resting on a bed of roasted potatoes and creamed cabbage, draped in traditional pan jus
Seared sea bass with lumpfish roe, nestled in a broth of smoked haddock and fresh mussels
Roaster butternut squash with goat cheese, courgette, peppers, chickpeas served with mash and steamed vegetables

Desserts

Traditional Christmas pudding with warm cherries and brandy custard
Fruits of the forest cheesecake accompanied by berry compote
Spiced apple crumble tartlet served with vanilla anglaise and honeycomb ice cream
Selection of Scottish cheese with oatcakes, chutney, and figs

Enjoy tea, coffee, and mini mince pies, the perfect end to your festive feast

Pricing

In the Garden Rooms, arrival at 12 noon, with lunch served at 12.30. Priced at £76.95 per adult and £30.95 per child
In the Argyll Suite, arrival at 2pm, with lunch served at 2.30pm. Priced at £76.95 per adult and £30.95 per child
Please get in touch with our sales team if you wish to book the Walkinshaw suite for your private Christmas Day dining

Join us for a Christmas celebration where every detail is carefully curated to offer you and your loved ones a truly magical dining experience



Christmas Grotto

This festive season, Rosslea Hall Hotel invites you and your little ones to a magical Christmas Grotto experience!

Open on Saturdays 6th & 13th December, from 11am to 4pm, our grotto offers a sprinkle of Christmas magic.

For just £10.95 per child, the experience includes 30 minutes filled with festive arts and crafts to spark creativity, an enchanting Storytime session with Santa himself, and a special small gift to take home. This memorable encounter promises to fill your little ones' heart with the joy and wonder of Christmas.

Spaces are limited and must be booked in advance to ensure a personal experience with Santa. Don't miss out on this delightful holiday tradition at Rosslea Hall Hotel, where festive dreams come to life for your wee ones.



Hogmanay Hoolie

Celebrate New Year's Eve in style with our unforgettable Hogmanay bash at Rosslea Hall. Begin your evening at 6.45pm with a welcoming glass of fizz, followed by a sumptuous four-course meal paired with your choice of red, white, or rosé wine. Dance into the New Year on our lively dance floor with classic hits, and raise a glass of fizz to the New Year as the clock strikes midnight. Enjoy traditional Scottish stovies served at the stroke of twelve.

Starters

Oak smoked salmon with crushed new potatoes and avocado salsa, lemon oil drizzle

Cock-a-leekie soup

Goats cheese tart with caramelized onion, charred pepper on mixed leaves, balsamic caramel

Chicken liver pâté accompanied by toasted brioche, tender baby leaves, and rich tomato chutney

Leek and potato with a warm, crusty roll for comfort in every spoonful

Intermediate

Lemon sorbet with a sprig of mint

Mains

Scottish beef fillet, roasted potatoes, creamed cabbage, bacon, seasonal veg, pan jus

Chicken supreme with haggis, bacon, grain mustard whisky sauce

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

Roaster butternut squash with goat cheese, courgette, peppers, chickpeas served with mash and steamed vegetables

Desserts

Cranachan topped with fresh raspberries

Spiced apple crumble tartlet served with vanilla anglaise and vanilla ice cream

Fruit of forest cheesecake with fresh cream and berry compote

Selection of cheese served with oatcakes, grapes, figs and chutney

£91.95 per person

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Terms and Conditions

Important Allergy Notice – When making your reservation, please inform us of any allergies within your party. We are committed to accommodating your dietary needs to the best of our ability, but we cannot guarantee complete allergen-free meals due to the risk of cross-contamination.

- Deposit: A non-refundable deposit of £20 per person is required at booking, excluding Kids Corner and Breakfast with Santa.
- Final Payment: The total balance must be settled 25 days prior to the event. After this payment, refunds are not available.
- Cancellation Policy: Should we need to cancel your event, you will be offered an alternative date or a full refund. We also reserve the right to modify or cancel scheduled entertainment due to unforeseen circumstances.
- Late Bookings: For reservations made after 1st December, the full payment is required at the time of booking.
- Dietary Requirements: When selecting from our festive menus, please notify our staff of any allergies. While we aim to cater to your dietary needs, we cannot guarantee the absence of cross-contamination with allergens.

Contact the Christmas Team

01436 439955 or email
foh@rossleahallhotel.co.uk

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