



DEAN PARK HOTEL

*Christmas and
Hogmanay
2023*



Champagne Shopping Evening

30th November
£19.95pp

6.30pm

Enjoy a chilled glass of champagne and delicious canapés at our exclusive Christmas shopping event which include a wide variety of stalls.

More information to follow...

Family Christmas Market

3rd December

11am- 3pm

Enjoy a festive afternoon with the family, meeting Santa, shopping around local market stalls and indulge in our street food at our annual Christmas market.

Market Stalls | Festive Drinks | Street Food | Santa

ABBA Party Night

Enjoy a chilled glass of Prosecco,
3 course meal before getting the
dancing shoes on till midnight with
an ABBA Tribute night.

Friday 24th November

Doors open for **6.30pm**
meal at **7.30pm** sharp

£49.95pp

The Menu

STARTER

RED LENTIL SOUP (VOP & GF)
Chive crème fraise

CHICKEN LIVER PARFAIT (GFO)
Sour dough, pickled, crispy & jam of onions

MAIN COURSE

With Glazed root vegetables,
Rosemary & potato terrine

ROAST TURKEY & TRIMMINGS (GF)
Turkey Gravy

BRAISED BEEF CHEEK & SHIN ROULADE
Red wine jus

**WILD MUSHROOM, CHESTNUT & SQUASH
WELLINGTON** (V)

DESSERT

CHOCOLATE ROULADE
White chocolate mascarpone & raspberries

XMAS PUDDING (GFO)
Brandy custard & macerated redcurrants

Discounted Bedroom Rates Available

A £10 pp deposit is due no later than 14 day after provisional booking.
Final balance and any dietary requests received min 4 week before the
event. All payments are non-transferable and non-refundable.

Please ask our team for allergen advice

v- vegetarian | vg- vegan | vgo- vegan option | gf- 'gluten free' | gfo- 'gluten free option'
Our 'gluten free' and 'gluten free option' refers to dishes made with gluten free ingredients. We do endeavour to keep
'gluten free' ingredients
separate from all others, however our kitchens are not gluten free environments.

Disco Party Night 2023

Enjoy a chilled glass of Prosecco,
3 course meal before getting the dancing
shoes on till the 'wee small hours' with
our DJ!

Saturday 25th November

Friday 1st December

Saturday 2nd December

Thursday 7th December

Friday 8th December

Saturday 9th December

Thursday 14th December

Friday 15th December

Saturday 16th December

Thursday 21st December

Friday 22nd December

Saturday 23rd December

Doors open for **6.30pm**
meal at **7.30pm** sharp taxi's for **1am**

£44.95pp

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The Menu

STARTER

RED LENTIL SOUP (VOP & GF)
Chive crème fraise

CHICKEN LIVER PARFAIT (GFO)
Sour dough, pickled, crispy & jam of onions

MAIN COURSE

With Glazed root-vegetables,
Rosemary & potato terrine

ROAST TURKEY & TRIMMINGS (GF)
Turkey Gravy

BRAISED BEEF CHEEK & SHIN ROULADE
Red wine jus

**WILD MUSHROOM, CHESTNUT & SQUASH
WELLINGTON** (V)

DESSERT

CHOCOLATE ROULADE
White chocolate mascarpone & raspberries

XMAS PUDDING (GFO)
Brandy custard & macerated redcurrants

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Band Party Night 2023

Enjoy a chilled glass of Prosecco,
3 course meal before getting the
dancing shoes on till the '*wee small
hours*' with our live Band!

Saturday 2nd December
Saturday 16th December
Saturday 23rd December

Doors open for **6.30pm** meal at **7.30pm** sharp
taxi's for **1am**

£49.95pp

The Menu

STARTER

RED LENTIL SOUP (VOP & GF)
Chive crème fraise

CHICKEN LIVER PARFAIT (GFO)
Sour dough, pickled, crispy & jam of onions

MAIN COURSE

With Glazed root vegetables,
Rosemary & potato terrine

ROAST TURKEY & TRIMMINGS (GF)
Turkey Gravy

BRAISED BEEF CHEEK & SHIN ROULADE
Red wine jus

**WILD MUSHROOM, CHESTNUT & SQUASH
WELLINGTON** (V)

DESSERT

CHOCOLATE ROULADE
White chocolate, mascarpone & raspberries

XMAS PUDDING (GFO)
Brandy custard & macerated redcurrants

Discounted Bedroom Rates Available

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Festive Private Dining

Are you looking for a meal with Friends, family or colleagues to celebrate the festive season? Why not book one of our private rooms with this great menu: available lunch and dinner contact us to check your date!

£34.95 per person

The Menu

STARTER

RED LENTIL SOUP (V & GFO)

Chive crème fraise & croutons

CHICKEN LIVER PARFAIT (GFO)

Sour dough, pickled, crispy & jam of onions

SMOKED SALMON RILLETTE (GFO)

Marinated cucumbers, dill crème fraise & blinis

MAIN COURSE

With Glazed root vegetables & Rosemary & potato terrine

ROAST TURKEY & TRIMMINGS (GF)

Turkey gravy

BRAISED BEEF CHEEK & SHIN ROULADE

Red wine sauce

PAN ROASTED SALMON

White wine, tarragon & prawn cream sauce

WILD MUSHROOM, CHESTNUT & SQUASH WELLINGTON (V)

DESSERT

CHOCOLATE ROULADE

White chocolate mascarpone & raspberries

XMAS PUDDING (GFO & VGO)

Brandy custard & macerated redcurrants

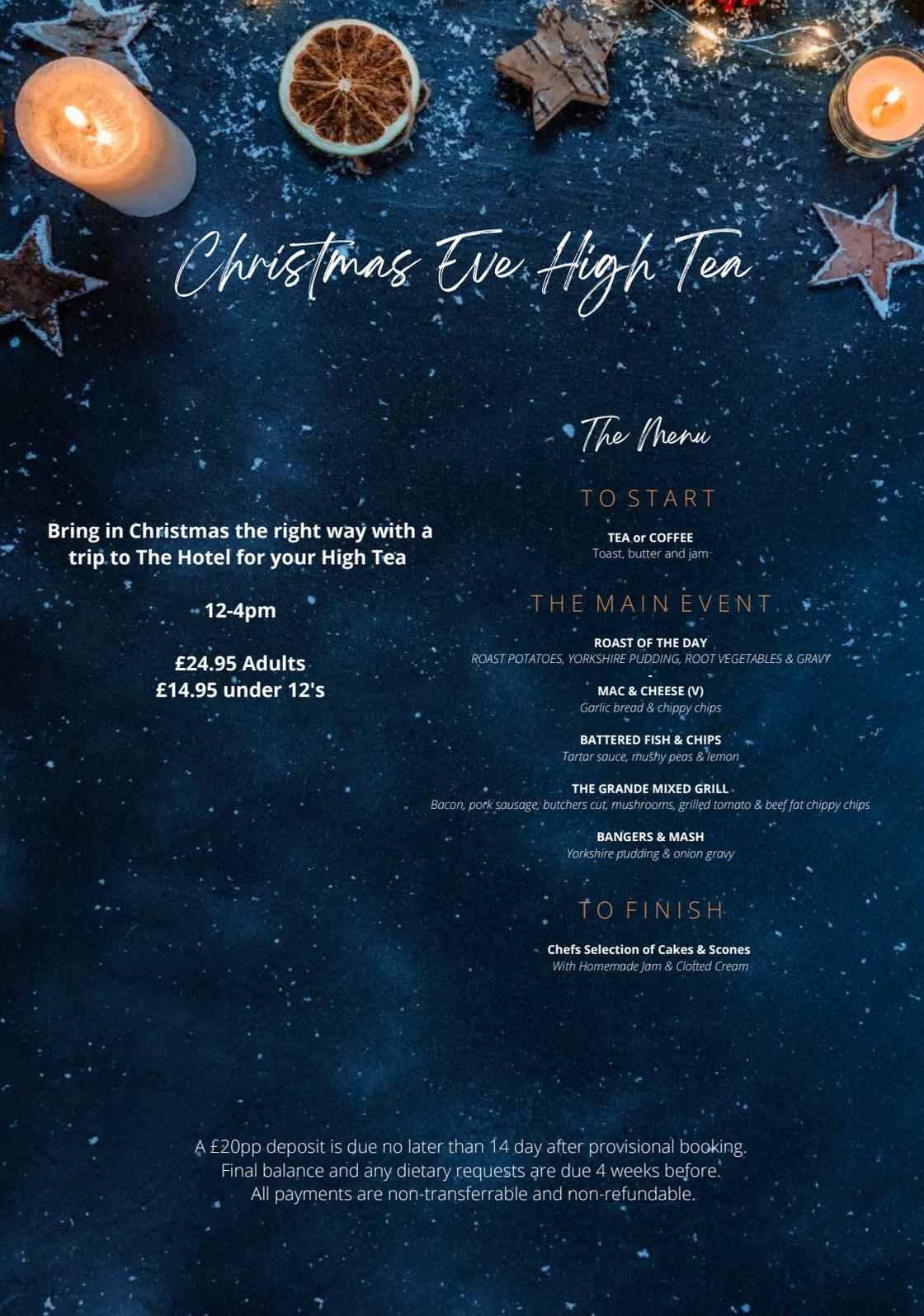
HEBRIDEAN BLUE CHEESE (GFO)

Mulled wine poached pear, candied walnuts & walnut bread

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Christmas Eve High Tea

Bring in Christmas the right way with a trip to The Hotel for your High Tea

12-4pm

£24.95 Adults
£14.95 under 12's

The Menu

TO START

TEA or COFFEE
Toast, butter and jam

THE MAIN EVENT

ROAST OF THE DAY
ROAST POTATOES, YORKSHIRE PUDDING, ROOT VEGETABLES & GRAVY

MAC & CHEESE (V)
Garlic bread & chippy chips

BATTERED FISH & CHIPS
Tartar sauce, mushy peas & lemon

THE GRANDE MIXED GRILL
Bacon, pork sausage, butchers cut, mushrooms, grilled tomato & beef fat chippy chips

BANGERS & MASH
Yorkshire pudding & onion gravy

TO FINISH

Chefs Selection of Cakes & Scones
With Homemade Jam & Clotted Cream

A £20pp deposit is due no later than 14 day after provisional booking.
Final balance and any dietary requests are due 4 weeks before.
All payments are non-transferrable and non-refundable.



The Grande Christmas Day

A Festive Fine Dining Experience

Pick your time between 12-4pm for what will be a
gastronomic delight...

You will be welcomed to your table with a glass of Champagne follow
by some delicious snacks as you Christmas culinary journey begins.

£94.95 per person

A full pre-order will be required for this menu

A £20pp deposit is due no later than 14 day after provisional booking.
Final balance and any dietary requests are due 4 weeks before.
All payments are non-transferrable and non-refundable.

The Grande Menu

SNACKS

BREAD&BUTTER

STARTERS

JERUSALEM ARTICHOKE (V & GFO)

Velouté, salt baked, crisp & chives

GAME TERRINE & PARFAIT (GFO)

Cumberland, pear, celery & walnuts

HAND DIVED SCALLOPS (GF)

Celeriac, bacon jam, calvados & fresh apple

MAIN COURSE

TURKEY ROULADE

Braised leg, Morangie brie & cranberry bonbon, pressed potato, parsnip & roast chicken sauce

DRY AGED SCOTTISH BEEF SIRLOIN

Ox cheek & potato pie, celeriac, winter truffle & bordelaise sauce

POACHED FILLET OF TURBOT

Prawn tortellini's, spinach, roast fennel & shellfish bisque sauce

CELERIAC (V & GF)

Satay, puffed rice, peanuts & coriander

SORBET

MULLED WINE

Orange & cranberries

DESSERT

PEAR TARTE TATIN

Xmas pudding ice cream

CHOCOLATE ROULADE

Condensed milk ice cream & praline

Morangie brie

Quince, dried nuts & fruit baklava, truffle honeycomb

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Christmas Day Lunch

Booking available for:

First Sitting: 1:30pm Arrival for 2pm Service

Second Sitting: 3:30pm for 4pm Service

Adults £64.95 | Kids (under 12) £14.95

A full pre-order will be required for this menu

The Traditional Menu

STARTERS

CHICKEN & BLACK PUDDING TERRINE

Black & apple bonbon, apple syrup dressing & micro herbs

BETROOT TARTAR (V & GF)

Rye crumbs, horseradish cream & rocket leaves

SMOKED SALMON & PRAWN MARIE ROSE

Pickled cucumbers, lemon gel & sourdough crostini

INTERMEDIATE

SWEET POTATO (V & GFO)

Chilli, coconut & red onion compote

MAIN COURSE

ROAST BREAST OF TURKEY

All the trimmings & turkey gravy

BRAISED SHIN OF BEEF ROULADE

Bourguignon sauce, potato rosti, carrots, Tenderstem broccoli & crispy onion

RICOTTA GNOCCHI (V & GFO)

Wild mushrooms, spinach, cream, parsley oil parmesan & handmade flatbread

DESSERT

BLACK FOREST BROWNIE

Boozy cherry coulis, cherry compote & white chocolate ice cream

XMAS PUDDING

Brandy custard & macerated redcurrants

FLAVOURS OF APPLE & BLACKBERRIES

Crumble, apple panna cotta, apple syrup & poached blackberries

TO FINISH

TEA OR COFFEE

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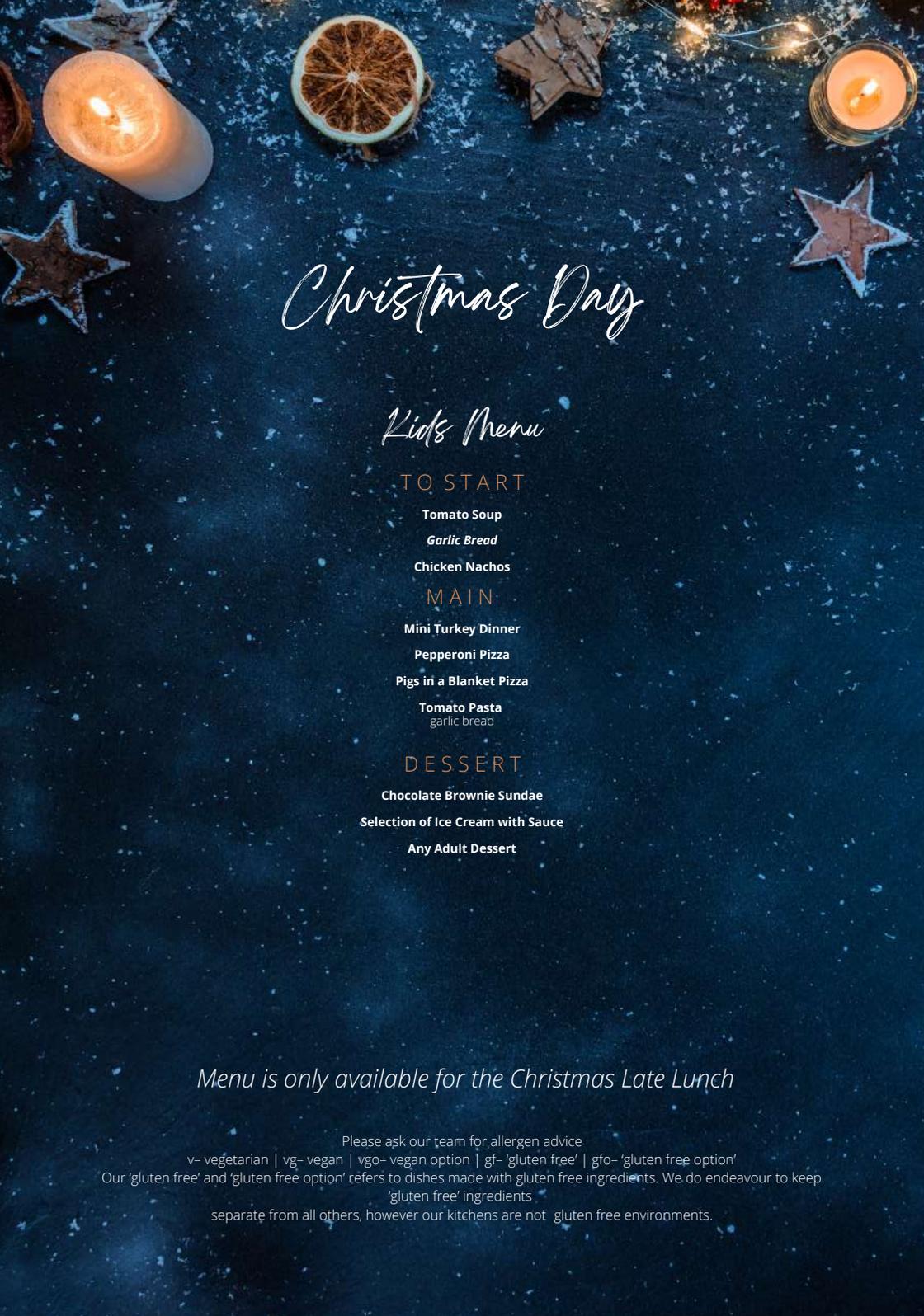
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Christmas Day

Kids Menu

TO START

Tomato Soup

Garlic Bread

Chicken Nachos

MAIN

Mini Turkey Dinner

Pepperoni Pizza

Pigs in a Blanket Pizza

Tomato Pasta
garlic bread

DESSERT

Chocolate Brownie Sundae

Selection of Ice Cream with Sauce

Any Adult Dessert

Menu is only available for the Christmas Late Lunch

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Boxing Day High Tea

Chase away those Boxing Day Blues
with a trip to The Hotel for your
Boxing Day High Tea

Tea, coffee and toast to start

12-4pm

£24.95 Adults
£14.95 under 12's

The Menu

TO START

TEA or COFFEE
Toast, butter and jam

THE MAIN EVENT

ROAST OF THE DAY
ROAST POTATOES, YORKSHIRE PUDDING, ROOT VEGETABLES & GRAVY

MAC & CHEESE (V)
Garlic bread & chippy chips

BATTERED FISH & CHIPS
Tartar sauce, mushy peas & lemon

THE GRANDE MIXED GRILL
Bacon, pork sausage, butchers cut, mushrooms, grilled tomato & beef fat chippy chips

BANGERS & MASH
Yorkshire pudding & onion gravy

TO FINISH

Chefs Selection of Cakes & Scones
With Homemade Jam & Clotted Cream

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Hogmanay High Tea

Round off 2023 right with a trip to The Hotel for your Hogmanay Day High Tea in the Grande

Tea, coffee and toast to start

12-7pm

£24.95 Adults
£14.95 under 12's

The Menu

TO START

TEA or COFFEE

Toast, butter and jam

THE MAIN EVENT

ROAST OF THE DAY

ROAST POTATOES, YORKSHIRE PUDDING, ROOT VEGETABLES & GRAVY

MAC & CHEESE (V)

Garlic bread & chippy chips

BATTERED FISH & CHIPS

Tartar sauce, mushy peas & lemon

THE GRANDE MIXED GRILL

Bacon, pork sausage, butchers cut, mushrooms, grilled tomato & beef fat chippy chips

BANGERS & MASH

Yorkshire pudding & onion gravy

TO FINISH

Chefs Selection of Cakes & Scones

With Homemade Jam & Clotted Cream

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Hogmanay Band Night

Bring in 2024 with the Dirty Martini's
7pm prosecco arrival 7.30pm meal
1am carriages
£84.95pp

The Menu

STARTERS

POACHED, SMOKED & CONFIT CHICKEN TERRINE

Whipped parfait & tarragon

SALMON GRAVLAX (GFO)

Blinis, kate Rodger's crème fraise, capers & red onions

ROAST CELERIAC SOUP (VP & GFO)

pancetta, chives & crispy onion

MAIN COURSE

BEEF ROULADE

Haggis, neep & tattie filo & peppercorn café au lait sauce

SALMON FILLET

roast fennel, fondant tomato & tomato butter sauce.

GNOCCHI (GF & V)

Pumpkin, parmesan, pesto & seeds

DESSERT

LEMON TART

Burnt meringue & macerated blueberries

STICKY TOFFEE PUDDING

Brandy snap, vanilla ice cream & salted caramel sauce

RASPBERRY CRANACHAN (GF)

Toasted oat granola & texture of raspberries

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Hogmanay Family Disco night

Bring in 2024 with the family at our family
disco

7pm prosecco arrival 7.30pm meal

1am carriages

Adult £69.95pp | Kids Under 12 £14.95

The Menu

STARTERS

POACHED, SMOKED & CONFIT CHICKEN TERRINE

Whipped parfait & tarragon

SALMON GRAVLAX (GFO)

Blinis, kate Rodger's crème fraise, capers & red onions

ROAST CELERIAC SOUP (VP & GFO)

pancetta, chives & crispy onion

MAIN COURSE

BEEF ROULADE

Haggis, neep & tattie filo & peppercorn café au lait sauce

SALMON FILLET

roast fennel, fondant tomato & tomato butter sauce.

GNOCCHI (GF & V)

Pumpkin, parmesan, pesto & seeds

DESSERT

LEMON TART

Burnt meringue & macerated blueberries

STICKY TOFFEE PUDDING

Brandy snap, vanilla ice cream & salted caramel sauce

RASPBERRY CRANACHAN (GF)

Toasted oat granola & texture of raspberries

A £20pp deposit is due no later than 14 day after provisional booking.

Final balance and any dietary requests are due 4 weeks before.

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New Year's Day High Tea

Chase away those New Year's Blues
with a trip to The Hotel for your New
Years Day High Tea

Tea, coffee and toast to start

£24.95 Adults
£14.95 under 12's

The Menu

TO START

TEA or COFFEE

Toast, butter and jam

THE MAIN EVENT

ROAST OF THE DAY

ROAST POTATOES, YORKSHIRE PUDDING, ROOT VEGETABLES & GRAVY

MAC & CHEESE (V)

Garlic bread & chippy chips

BATTERED FISH & CHIPS

Tartar sauce, mushy peas & lemon

THE GRANDE MIXED GRILL

Bacon, pork sausage, butchers cut, mushrooms, grilled tomato & beef fat chippy chips

BANGERS & MASH

Yorkshire pudding & onion gravy

TO FINISH

Chefs Selection of Cakes & Scones

With Homemade Jam & Clotted Cream

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