



Merry Christmas

and a Happy New Year



Unwrap the magic of Christmas and celebrate  
the most wonderful time of the year at  
Ardoe House Hotel and Spa

Enjoy a truly enchanting experience at Ardoe House this festive season - with decorations behind every door and roaring fires creating a magical atmosphere that is perfect for making memories with friends and family.

Our mouth-watering menus and delightful drinks have been curated with great care and attention to detail, ensuring that your festive memories at Ardoe House are truly magical and unforgettable. Our team have put in the same amount of effort as Santa's elves back at the North Pole, leaving no stone unturned to make your experience here truly special.

Our popular party nights are back this year with exciting new additions to our festive programme including our fun photo booths to create lasting memories.

From a celebration of Christmas cheer to a spectacular Hogmanay hoolie in our ballroom, we offer bespoke Christmas and New Year staycations to spoil you for choice.

The whole team & myself would love to welcome you to Ardoe House for an unforgettable festive stay.

- Gary Pinchen, General Manager

ARDOE HOUSE





## Festive Lunch & Dinner

Available from 1st December through to 22nd December  
Served in Blairs Restaurant

**Sweet chilli, coconut & butternut squash soup (Vg) (GF available)**

*Warm house baked bread*

**Confit duck & black pudding presse (GF)**

*Piccalilli, pea shoots, crispy bread*

**Salmon Roulade (GF)**

*Pea puree, compressed cucumber, citrus dressing*

**Beetroot & cream sheese (Vg) (GF)**

*Roasted peaches, pickled raisins, parsley mayonnaise*

**Traditional roast turkey (GF available) (DF available)**

*Duck fat & thyme roast potato, Alford oatmeal, chipolatas, cranberry, gravy*

**Slow Braised of Blade Beef (GF available)**

*Served with duck fat & thyme roast potatoes, fresh herb buttered potatoes, roasted root vegetables, Brussel sprouts and cauliflower cheese*

**Posh Fish & Chips**

*Poached lemon sole, polenta chips, seasonal greens, crayfish, tartare sauce*

**Winter Squash Risotto (Vg)**

*Violife cheddar, toasted pumpkin seeds, beetroot textures*

**Vanilla panna cotta (GF)**

*Boozy cherry compote, salted caramel ice cream*

**Vegan chocolate & orange mousse (Vg, Gf)**

*Mint mojito gelato*

**Christmas Pudding**

*Crème anglaise, cinnamon ice-cream*

**Cheeseboard (GF available)**

*Chefs' Selection of Scottish Cheeses*

*Chilled grapes, chutney oatcakes*

**Lunch: £30.00 Two Courses | £35.00 Three Courses**

**Dinner: £35.00 Two Courses | £40.00 Three Courses**

# Christmas Party Nights

Get ready to jingle and mingle at our Christmas Party Nights! Whether you're gathering for a long-awaited reunion, a well-deserved staff night out, or simply to indulge in some festive fun, we've got you covered.

Shake off the winter chill and dance the night away to the funky beats of Funk & Disorderly Band on Fridays, December 6th or 20th, or groove to the sounds of Starsky Band on Saturdays, December 7th or 21st. Enjoy full table service and a welcome cocktail upon arrival, starting at 7:00pm for 7:30pm until 1:00am. Don't miss out on the merry-making – book your tickets now for just £55 per person.

*A food pre-order will be required prior to all events*

## **Sweet chili, coconut & butternut squash soup (Vg) (GF available)**

Warm house baked bread

## **Confit duck & black pudding presse (GF)**

Piccalilli, pea shoots, crispy bread

## **Beetroot & cream cheese (Vg) (GF)**

Roasted peaches, pickled raisins, parsley mayonnaise

## **Traditional roast turkey (GF available) (DF available)**

Duck fat & thyme roast potato, Alford oatmeal, chipolatas, cranberry, gravy

## **Poached lemon sole**

Dauphinoise potato, winter green, crab Bisque

## **Ardoe Vegetarian Option (GF)**

Harissa cous cous, asparagus pea & brie tartlet, Thai sweet potato cake

## **Vanilla panna cotta (GF)**

Boozy cherry compote, salted caramel ice cream

## **Vegan chocolate & orange mousse (Vg, GF)**

Mint mojito gelato

## **Christmas Pudding**

Crème anglaise, cinnamon ice-cream





# 'Feeva!' Christmas Party Night

Thursday 19th December 2024

Dance through the decades with hits from Motown and the 60s, 70s, 80s 90s & 00s. A fun, high energy show from this 3-piece vocal act with slick costume changes, amazing choreography & outstanding vocals!

*With hits including: Shout / Lets Dance / Do You Love Me / Proud Mary / I Will Survive / Blame It On The Boogie / It's Raining Men / Jump / Girls Just Wanna Have Fun / I Think We're Alone Now / Pump Up The Jam / Rhythm Is A Dancer / Rhythm Of The Night and much more...*

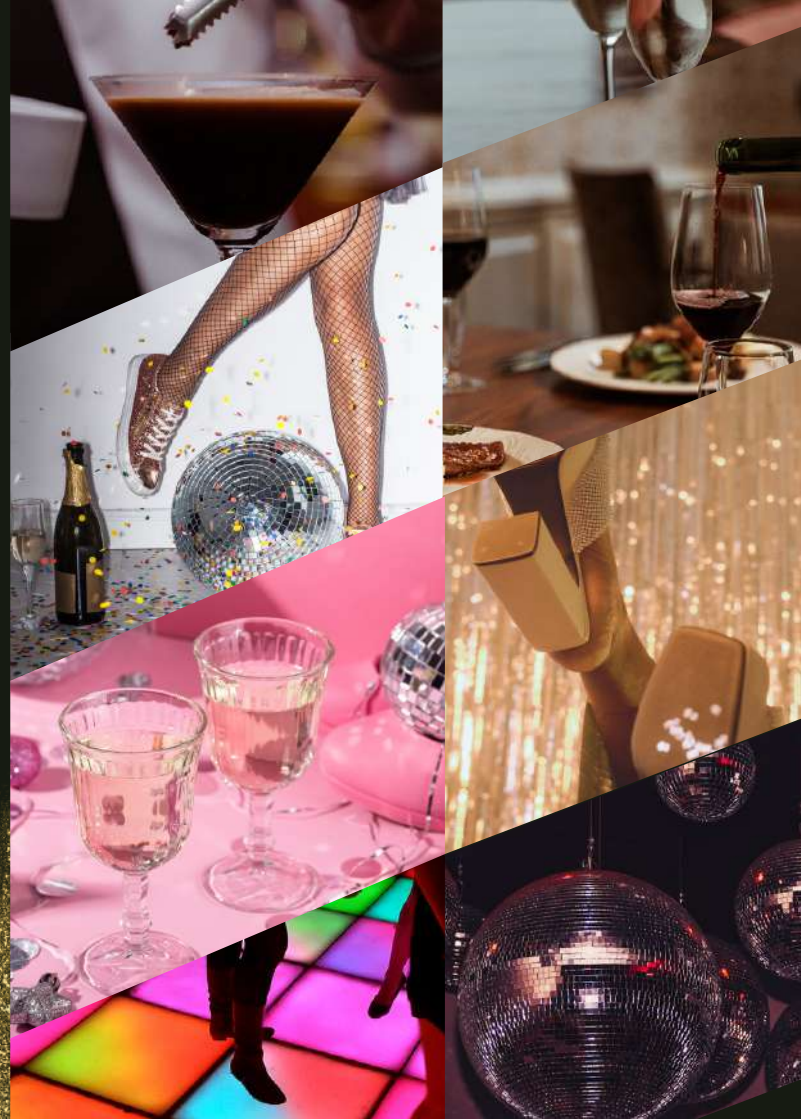
## 3 Course Set Menu

**Sweet chili, coconut & butternut squash soup (Vg) (GF available)**  
Warm house baked bread

**Traditional roast turkey (GF available) (DF available)**  
*Duck fat & thyme roast potato, Alford oatmeal, chipolatas, cranberry, gravy*

**Vanilla panna cotta (GF)**  
*Boozy cherry compote, salted caramel ice cream*

£40.00 per person





## Drinks Menu

Choose Your Tipple!

### **Buckets of Beer**

10 Beers of your choice £60

### **Cocktail or Mocktail Pitcher**

Cocktail £22

Mocktail £12

*(please ask for options available)*

### **Wine Cellar Packages**

*(house white, rose or red)*

4 Bottles

£80

### **Party Package**

2 bottles of house wine, 2 bottles of Prosecco, 4 bottles of beer or cider

£140

### **Ultimate Tipple**

2 bottles of Prosecco, 3 bottles of house wine, 1 bucket of 6 beers,

1 bottle of Vodka or Gin, 12 small mixer bottles

£280

# Afternoon Tea

Available throughout December

## Adults Afternoon Teas

£30.00 Per Adult | £37.00 Prosecco | £41.00 Clementine Bellini

### Sandwiches

Smoked salmon cream cheese & cucumber  
Turkey, bacon, brie & cranberry  
Egg mayo & chive granary bread  
(GF options available)

### Savouries

Maple glazed pigs in blankets (GF)  
Chicken liver parfait tart (GF)

### Christmas Patisserie Selection

Whisky and Irn Bru cheesecake  
Chocolate and orange choux bun  
Spiced winter carrot cake  
Blackberry panna cotta

### Scones

Traditional homemade scones  
Chantilly cream and preserves

## Children's Afternoon Teas

£18.00 Per Child (4 – 12) | Under 3's Free

### Sandwiches

Nutella & banana sandwich  
Cheese & ham wrap

### Savouries

Cheese & tomato pizza  
Pigs in blankets (GF)

### Sweeties

Mint chocolate brownie  
Vanilla and raspberry cupcake  
Decorate your own gingerbread man





# Santa Sunday Lunch

Join us in our Ogston Suite as we countdown to Christmas. With fabulous festive family fun, entertained by Harry our resident DJ and Garry Seagraves our Marvellous Magician, festive games, party tunes and a special visit from Father Christmas with a gift for every child.

Choose from a sumptuous, delicious carvery & tempting dessert selection for all the adults. Children have their own delicious selection of party foods to choose from - before finishing off with a tasty selection of sweet treats

**Sunday 1st, 8th and 22nd December 2024**  
**£35 Per Adult | £24 Per Child 3-12 years (under 3's £5)**  
**12pm - 4.30pm**

## Adult's Carvery

**Roast turkey**

**Roast silverside of beef**

*Roast potatoes, parsley boiled potatoes, roasted Winter roots brussels sprouts,  
Alford oatmeal, kilted chipolatas, Yorkshire puddings, gravy*

**Xmas sticky toffee pudding**

*toffee crème anglaise*

**Raspberry verrine**

**Blueberry muffin trifle**

**White chocolate profiteroles**

## Children's Buffet

Macaroni cheese | chicken nuggets | - margherita pizza | fish goujons

*Chips, garlic bread, beans, peas*

## Desserts

Bananas & custard | jewelled fruit jellies | ice cream







New For 2024!

## Host The Roast

The table is set, the hog is cooked. Sharpen your knives & carve 'Host A Roast' for a group of family & friends with a succulent roast dinner in one of our private dining rooms.

Served with all the traditional trimmings this will get the taste buds tingling.

Included:

Your own private room | festive novelties | Chef's hat & apron | ½ bottle of wine per adult

### **Salmon roulade (GF)**

*Pea puree, compressed cucumber, citrus dressing*

### **Sweet chilli, coconut & butternut squash soup (Vg)**

*Warm house baked granary bread*

### **Roast turkey & beef roasting board**

Seasonal vegetables, roast & boiled potatoes, chipolatas, stuffing, gravy

### **Vanilla panna cotta (GF)**

*Boozy cherry compote, salted caramel ice cream*

Tea, coffee & warm mincemeat pies

*Add A Cheese Course For £10 Per Person*

**£100.00 per adult – children under 12 £45 | Under 3s free of charge**

# Christmas Day Lunch

Join us for a magical Christmas Day lunch in our stunning Ballroom, where you will be greeted with a tasty kir royale or fruit punch. We offer a special children's menu, and Santa will leave a gift for the little ones. We have multiple sittings available for your convenience, ranging from 12.30pm to 3pm.

Bring the whole family and celebrate in our stunning location. Please note pre orders will be required for Starter and Dessert, Main Course will be buffet service (no pre order required).

## Assiette Of Scottish Seafood

*Lobster cocktail, salmon roulade, langoustine thermidor, shaved fennel salad, lemon*

## Chicken Apricot Terrine

*Apricot relish, pickled vegetables, dill wafers*

## Twice Baked Cheese Soufflé

*Tomato & red pepper chutney, water cress salad*

## Intermediate

Smoked haddock, saffron & cauliflower chowder

Or

Blackcurrant sorbet & Kir Royale

## Traditional Roast Turkey

*Duck fat & thyme roast potato, Alford oatmeal stuffing, kilted sausages & pan gravy*

## Slow Roasted Black Gold Ribeye Of Beef

*Dauphinoise potato, white pudding, truffle, rich Bordelaise sauce*

## Grilled Blanc of Halibut

*Parsley crushed potato, wilted seasonal greens, pickled mussels, crab bisque*

## Vegetarian Trio

*Twice baked cheese soufflé, asparagus, pea & brie tartlet, Thai sweet potato cake*

## Assiette

*Whisky and Irn Bru cheesecake, blackberry panna cotta, Winter spiced carrot cake with honeyberry ice cream*

## Christmas Pudding

*Crème anglaise, cinnamon ice-cream*

## Cheeseboard

Chefs' selection of Scottish cheeses, chilled grapes, chutney, oatcakes

£100.00 per adult – children under 12 £45 | Under 3s free of charge







# Hogmanay Hoolie

Join us for the hottest ticket in town with our Hogmanay family soirée! Our piper will welcome you with a stunning canapé, champagne, and cocktail reception.

Dance the evening away to "The Elaine Stewart Band" and bring in the New Year with our pipe band. Enjoy a midnight snack of mini steak pies or lentil and vegetable soup with mini butteries, before enjoying a mesmerising fireworks display in our hotel grounds.

## **Haggis, Neeps & Tatties (V available)**

*Auchentoshan three wood whisky jus*

## **Smoked Haddock, Saffron & Cauliflower Chowder**

*Mini Isle of Mull scone, parsley butter*

## **Beetroot & cream sheese (vg) (GF)**

*Roasted peaches, kraken black spiced golden raisins, parsley mayonnaise*

## **Braised Oatmeal Beef Olives**

*Creamy spring onion mashed potato, roasted root vegetables, rich red wine gravy*

## **Chicken Tikka Masala (GF available)**

*Fragrant rice, spiced onions, mint raita, onion bhaji, naan bread*

## **Three Cheese Macaroni**

*Cherry tomato, spinach, Caesar salad & garlic bread*

## **Golden Syrup Sponge**

*Warm crème anglaise, clotted cream ice cream*

## **Raspberry Cranachan**

*Lemon shortbread*

## **Dark Chocolate Mousse (VG available)**

*Mint chocolate macaron, marmalade ice cream*

**Adults £70.00 | Children under 12 £35.00 | Under 3s free of charge**



# Residential Packages

Make a night of it!

We have discounted accommodation rates available over the festive period at Ardoe House.

## Event Attendees Package

1st – 23rd December

Bed & Breakfast Package

standard double or twin room

£89 single occupancy

£99 double occupancy

## Festive Stay Package

24th - 26th December

Bed & Breakfast + Ticket each to Christmas Day Carvery

2 nights - £495

Based on 2 people sharing

(Add a child £80 per child – up to 2 children per room subject to availability)

## Hogmanay Stay Package

31st December

Bed & Breakfast + Ticket each to Hogmanay Hoollie

1 night package - £295

Based on 2 people sharing

(Add a child £50 per child – up to 2 children per room subject to availability)

*All residential packages require 50% of total payable at time of booking which is non-refundable.*

*Remaining balance due 7 days prior to arrival.*





# Terms & Conditions

All Orders to be pre-paid prior to event date.

**Booking Instructions:**

Event Bookings require a £20 non refundable deposit per adult for all events. Remaining balance due on 21st November 2024.

**To Book for your Festive Event:**

Please email [christmas@ardoehousehotel.co.uk](mailto:christmas@ardoehousehotel.co.uk) or call our team 01224 867355

**Allergens and Dietary Requirements:**

Please make us aware at the time of confirming your bookings/events any allergies and/or dietary requirements

ALLERGEN GUIDE

GF = Gluten Free / VG = Vegan / V = Vegetarian / DF = Dairy Free

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HOTEL & SPA