



Celebrate Christmas 2024
AT GLENSKIRLIE CASTLE HOTEL



Welcome to our first full programme of Christmas events as the new owners/managers of Glenskirlie Castle Hotel.

We hope that we will be able to welcome you over the festive period and have put together a few dates and events for December. If however, you wish to arrange something a little different, a private company event or private night for a larger group of friends, please don't hesitate to contact our Sales & Marketing Manager on sales@glenskirliecastle.co.uk or myself.

Seasons wishes to all

Gerry
Gerry Cooney
General Manager

Christmas Party

With Award Winning Gordy is a DJ

It's time to start planning the most talked about night out –
THE CHRISTMAS PARTY NIGHT!!!

Whether partying with friends or colleagues, come and celebrate your night at Glenskirlie Castle Hotel. Good food, good music, great service, a few surprises and a lot of fun.

Party Night Dates

Friday 6th, Saturday 7th December
Friday 13th, Saturday 14th December
Friday 20th, Saturday 21st December

3 course festive dinner + DJ

£49.00 per person

Menu

Spiced Lentil & Roasted Parsnip Soup served with a warm roll

Chicken Liver Pate, Cumberland gel, cranberry & orange chutney and Scottish oatcakes

Butternut Squash & Goat's Cheese Tartlet with watercress pesto

Roast Turkey, pan gravy and all the trimmings

Pan Fried Scottish Salmon with samphire, kale & chive fumet

Cauliflower, Chestnut & Walnut Wellington with an almond & grain mustard sauce

All served with potatoes, sprouts and seasonal vegetables

Traditional Warm Christmas Pudding with brandy sauce

Milk Chocolate & Baileys Cheesecake with banoffee sauce, mini chocolate chip cookie

Lemon Mousse with winter berry centre and a bramble sorbet

If you are arranging a large group or company night out and would like to consider a private night, please don't hesitate to contact us to discuss further.

Festive Lunches



Available from Monday 2nd December to Monday 23rd December
3 course festive lunch £29.00 per person

Whether you are arranging an office lunch/dinner for a small group, the Company Christmas lunch/dinner or Organisation outing, we have a range of Suites to accommodate. Private dining is available subject to availability and a room hire fee.

Monday to Friday

12 noon – 3pm

Saturday

12 noon – 4pm

Sunday

Open 12 noon – 8pm

Menu

Soup of the Day *served with a warm roll*

Chicken Liver Pate *with caramelised onion and port chutney, Scottish oatcakes*

Stilton & Broccoli Croquette

in a walnut crumb with a tomato and chilli chutney, balsamic dressing

Smoked Salmon, Wasabi and Basil Panna Cotta *with sesame & lemon dressing and crispbread*

Traditional Roast Turkey *with pan gravy and all the trimmings*

Pan Fried Scottish Salmon *with a fennel & leek confit, mussel and chervil cider sauce*

Salt Baked Heritage Carrot, *roast baby parsnip, kale, Jerusalem artichoke puree*

Battered Fillet Steak with Glenskirlie's monkey gland sauce *(cream, cognac, tomato & mushroom)*

All served with potatoes, sprouts and seasonal vegetables

Traditional Warm Christmas Pudding *with brandy sauce*

Cheesecake of the Day *with Chantilly cream and seasonal compote*

Vanilla Panna Cotta, *Chambord & cherry jelly, chocolate brownie pieces
and orange infused cherry compote*

Chocolate Mousse, *spiced orange jelly centre, orange & cardamon gel, honeycomb ice cream*

Coffee, Tea and homemade Mince Pies

Festive Dinners



Available from Monday 2nd December to Monday 23rd December

3 course festive dinner £35.00 per person

Whether you are arranging an office lunch/dinner for a small group, the Company Christmas lunch/dinner or Organisation outing, we have a range of Suites to accommodate. Private dining is available subject to availability and a room hire fee.

Monday to Friday

5pm – 8pm

Saturday

6pm – 8pm

Sunday

Open 12 noon – 8pm

Menu

Soup of the Day served with a warm roll

Chicken Liver Pate with Cumberland gel, cranberry & orange chutney, Scottish oatcakes

Stilton & Broccoli Croquette in a walnut crumb with a tomato and chilli chutney, balsamic dressing

Smoked Salmon, Wasabi and Basil Panna Cotta with sesame & lemon dressing and crispbread

Smoked Haddock and parmesan tartlet with ruby chard and sauce gribiche

Traditional Roast Turkey with pan gravy and all the trimmings

Salt Baked Heritage Carrot, roast baby parsnip, kale, artichoke & spinach puree

Battered Fillet Steak with Glenskirlie's monkey gland sauce (cream, cognac, tomato & mushroom)

All served with potatoes, sprouts and seasonal vegetables

Breast of Pheasant, creamed celeriac & thyme, roasted Roscoff onion, Parmentier potatoes, Calvados jus

Pan Fried Scottish Salmon with dill & orange crumb, braised fennel, leek, Hasselbeck potato

Apple & Chestnut Parfait, honey roasted figs, gingerbread sponge pieces and mulled wine gel

Traditional Warm Christmas Pudding with brandy sauce

Cheesecake of the Day with Chantilly cream and seasonal compote

Vanilla Panna Cotta, Chambord & cherry jelly, chocolate brownie pieces
and orange infused cherry compote

Chocolate Mousse, spiced orange jelly centre, orange & cardamon gel, honeycomb ice cream

Coffee, Tea and homemade Mince Pies

Festive Afternoon Tea



*Traditional Festive Afternoon Tea
with entertainment*

**Sunday 15th December
1pm to 5pm**

An afternoon with the sounds of:

**Michael
Buble**

Enjoy a glass of bubbles on arrival, a festive afternoon tea prepared by our Award nominated Chef before taking to the dance floor - an afternoon not to be missed.

*Selection of freshly prepared sandwiches
Homemade sausage rolls & savouries
Selection of beautifully prepared cakes
Freshly brewed coffee and Tea*

£38.00 per person

Christmas Day at the Castle

*We look forward to welcoming your family on Christmas Day.
Let us take the strain for you. Children will also receive a
Christmas present on the day.*

Tables available from 1pm to 6pm

Adults at £85.00 per person

Children (aged 10 and under) at £42.50 per person

to include a Christmas present.

Menu

Game Terrine, wild mushroom pickle, port reduction roasted brioche

Smoky Butternut Squash Soup, crème fraîche, served with a warm roll

Isle of Mull Cheddar & Purple Broccoli Tartlet, truffle pesto, rocket & tomato salad

Pink Grapefruit & Gin Cured Salmon, celeriac & apple salad, coriander & chive citrus dressing

Fillet of Halibut, leek, pine and parmesan polenta, balsamic cream

Smoked Applewood and Paprika Arancini with baby spinach

Roast Turkey with a pan gravy and all the trimmings

Battered Fillet Steak with Glenskirlie's monkey gland sauce (cream, cognac, tomato & mushroom)

All served with potatoes, sprouts and seasonal vegetables

Traditional Warm Christmas Pudding with brandy sauce

Lemon Parfait, bitter lemon gel, winter berry compote, toasted Italian meringue, shortbread biscuit

Black Forest Gateau Cheesecake, cherry cheesecake layer, vanilla cheesecake layer chocolate biscuit base, chocolate glaze cherry & orange compote, Kirsch ice cream

Duo Trifle, mulled wine & berry jelly with poached apples & pears, orange jelly with oranges, peaches and apricots, vanilla anglaise, Chantilly cream, grated dark chocolate, toasted flaked almonds

Coffee, Tea and Homemade Mince Pies

Children

*Please call us on 01324 840201 to request a copy of the
Childrens' menu or email enquires@glenskirliecastle.co.uk*



*Bring in 2025 and enjoy a glass of Prosecco on arrival,
4 course dinner followed by entertainment from our in house DJ
and of course a countdown to the bells and a Scottish welcome to 2025.*

Rolls with sausage will then be served after the bells.

The Dewar Suite

7pm arrival, dinner at 7.30pm and finish at 1.30am

£95.00 per person

Menu

Haggis, clap shot, whiskey & grain mustard cream sauce

Cock-a-Leekie Soup *served with a warm bread roll*

Fillet Rossini

(Fillet steak, chicken liver pate, crouton)

Served with fondant potato and seasonal vegetables

Assiette of Scottish Inspired Desserts

Cranachan Mousse

Irn Bru Cheesecake

Tablet Ice Cream *with shortbread biscuit*

Coffee, Tea and Homemade Truffles

Stay with Us



*Save taking a taxi when attending one of our Christmas or New Year events.
Stay the night with us at Glenskirlie Castle Hotel and enjoy a freshly
cooked breakfast before you head home.*

Christmas Party Night Accommodation

From £130.00 per room

Supplement of £40.00 for Mini Suite

Supplement of £100.00 for Castle Suite

Hogmanay Accommodation

From £180.00 per room

Supplement of £70.00 for Mini Suite

Supplement of £200.00 for Castle Suite

*Please note that the above rates are offered per room
and includes breakfast for either one or two guests.*



*We offer a range of monetary gift vouchers – the ideal last minute gift.
Vouchers can be exchanged for overnight stays or dining in the hotel restaurant.
Please speak to the Reception Team who will be more than happy to assist.*

Terms and Conditions of booking at Glenskirlie Castle Hotel. Please read carefully before making a reservation. These conditions apply to all guests making a booking with Glenskirlie Castle Hotel for one of the events in our Christmas brochure.

All events are subject to availability and all provisional bookings must be confirmed with 7 days of booking with a non refundable deposit. Please note that all deposits/balances paid are non refundable and non transferable in event of cancellation.

All balances for Christmas events must be paid in full no later than Monday 4th November. Any bookings made after this date will require to be paid in full at time of booking.

Where a booking is made on behalf of a group, one deposit and one balance payment will be required. We can not accept individual payments.

Menu choices and entertainment advertised may be subject to change without prior notice and without further liability to the hotel.

In the unlikely event that the Hotel has to cancel an event, a full refund of all monies paid will be made or an alternative date offered without further liability to the hotel. In the event of adverse weather conditions, the hotel will not be held responsible for any difficulty in attending the event and payment terms will hold as above.

The provision of additional alcohol or food is not permitted on the premises or in bedrooms. Those found to be in possession may be asked to vacate the premises.

The hotel reserves the right to amend entertainment as advertised and will not be responsible in the event of the entertainment being a no show on any given night.

Special accommodation rates are available for guests attending advertised Christmas events. Rates are subject to availability and based on 1 or 2 guests sharing a Twin/Double bedroom.

DEPOSITS

Festive lunches / Dinners	£5.00 per person (parties of 10 or more guests)
Party Nights	£20.00 per person
Christmas Day	£20.00 per adult / £10.00 per child
Hogmanay	£20.00 per person
Accommodation	£25.00 per bedroom
Festive afternoon tea	£15 per person



Glenskirlie Castle Hotel | Kilsyth Road | Banknock | Bonnybridge | FK4 1UF
Tel: 01324 840201 | reception@glenskirliecastle.co.uk |
www.glenskirliecastle.co.uk