



A Glowing
Christmas
FOR ALL AT MAR HALL





Welcome to Mar Hall Hotel, Golf and Spa Resort

Christmas 2019

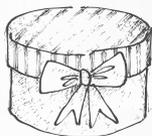
Enjoy the festive period here at Mar Hall, a luxury five star hotel, golf and spa resort located just 10 minutes drive from Glasgow International Airport.

Set within a tranquil 240 acre woodland estate, Mar Hall is perfect for a luxury hotel break - with a little extra class. Our Edwardian Scottish mansion has 53 individually designed bedrooms, a PGA championship golf course, award winning Decléor spa and a spacious swimming pool, all for you to enjoy throughout the duration of your stay.

Overlooking the River Clyde, the Earl of Mar Estate enjoys a typically Scottish setting with views towards the Kilpatrick hills and beyond. Being privately owned, Mar Hall Hotel, Golf and Spa Resort is guided by family values and attention to detail, delivering attentive personal service that is always outstanding, but never intrusive.

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www.marhall.com



Festive Afternoon Tea

~ £24.50pp / £36.95pp to include a glass of Champagne ~

Warm Cranberry Scones
with clotted cream

Mini Mince Pies

Lemon Meringue Pie

Chocolate Ganache

Winter Berry & Brandy Trifle

Baileys & Honeycomb Chocolate Pots

~

Assorted Sandwiches:

Roast Turkey & Cranberry Brioche Bun

Smoked Salmon & Cucumber Soda Bread

Katie Rodgers Crowdie with Rocket Mayo Beetroot Bread

Mini Beef & Chestnut Pie

~

Selection of Speciality Teas & Coffees





Festive Market Menu

~ £35.00 per person ~

Starters

Celeriac Soup (v)
truffle butter and sourdough

Gartmorn Farm Duck Liver Parfait
onion jam and brioche

Campbell's Haggis Neeps & Tatties
toasted oats and malt whisky pan juices

Fort William Beetroot Salmon
clementine foam and apple salsa

Mains

Coupar Angus Chicken
shallots, parsnip and butter sauce potatoes

Oven Roasted Paupiette of Turkey
Wrapped in Ayrshire Bacon
Campbell's haggis stuffing, goose fat roasted potatoes and cranberry sauce

Shetland Island Cod
citrus fennel and harissa oil

Blackgate Fillet Steak and Grilled Garnish
fries, slow roasted plum tomato, seasonal and peppercorn sauce (£12.00 supplement)

Truffled Spelt Risotto (v)
wild mushroom and Brinkburn cheese

Slow Roasted Blackgate Beef
Scottish foraged mushrooms, Ayrshire bacon lardons and red wine

Desserts

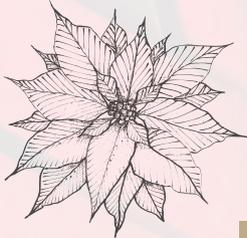
Chocolate Ganache
orange sauce and candied almonds

Christmas Pudding
sauce anglaise, vanilla ice cream

Caramel Delice
apple curd and cinnamon ice cream

Lemon Meringue Pie
pine nuts and crème fraîche

Selection of Scottish Cheeses
oatcakes and grapes (£6.00 supplement)



[Click here to enquire](#)



Christmas Party Nights

Saturday 7th December - Elvis Evening, Dinner and Disco at Morton House

Saturday 14th December - Dinner and Disco at Morton House

Friday 20th December - Cher Evening, Dinner and Disco at Morton House

Saturday 21st December - Dinner and Disco in the Garden Pavillion

Our Christmas party nights always get everyone into the festive spirit with great food, fine wines and lively entertainment! Our elegant function rooms will be transformed into a festive wonderland, with glittering decorations, all that's left for you to do is dance the night away!

Our party nights will run on selected dates throughout December.

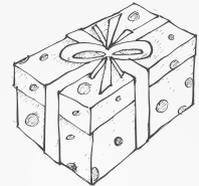
~ Christmas Party Night Menu ~



Celeriac Soup (v)
truffle foam and sourdough

~

Oven Roasted Paupiette of Turkey Wrapped in Ayrshire Bacon
Campbell's haggis stuffing, goose fat roasted potatoes and cranberry sauce



Truffled Spelt Risotto (v)
wild mushroom and Brinkburn cheese

~

Chocolate Ganache
orange sauce and candied almonds

~

Tea/Coffee
mini mince pies

Elvis & Cher

Arrival Drink

Dinner

Tribute

Disco

£49.50

Disco Party

Arrival Drink

Dinner

1/2 Bottle of Wine

Disco

£49.50

[Click here to enquire](#)



Christmas Day Menu

~ £115 per adult, £47.50 per child ~

Our executive chef has created the perfect Christmas menu for all the family to enjoy!
After dining, relax over a glass of mulled wine or finest malt whisky in our Grand Hall,
whilst enjoying light entertainment from our resident pianist.

~ *Glass of Champagne on Arrival and Canapés* ~

Coupar Angus Chicken
Liver Parfait on Brioche

Fort William Smoked
Salmon Roulade Blinis

Oven Dried Tomato
& Olive Quiche

~ *Starters* ~

Celeriac Soup (v)
truffle butter and sourdough

Rannoch Smoked Duck
spiced bramley apple sauce and cornichons

Fort William Beetroot Salmon
clementine foam and apple salsa

Katie Rodgers Crowdie
glazed and salt baked beetroot

~ *Intermediate* ~

Strawberry & Prosecco Sorbet

~ *Mains* ~

Campbells Roasted Fillet of Beef
fondant potato and pepper sauce

Roasted Cauliflower (v)
romesco sauce and black garlic

Gartmorn Farm Oven Roasted Turkey Paupiette
goose fat roasted potatoes and cranberry sauce

Isle of Barra Monkfish
noisette sauce and seaweed potatoes

~ *Desserts* ~

Chocolate Ganache
ice cream and candied almonds

Lemon Meringue Pie
pine nuts and crème fraîche

Christmas Pudding
custard and redcurrants

Sticky Toffee Pudding
ice cream and butterscotch sauce

Selection of Scottish Cheeses
oatcakes, quince, grapes and celery (£6.00 supplement)

Tea/Coffee
mince pies





Host the Roast

~ £65 per adult, £32.50 per child, £17.50 for under 5's, based on a minimum of 8 guests ~

Join us in Morton House for a truly special Christmas day celebration with all the family, filled with Christmas novelties, fun and festive cheer!



~ Scottish Larder ~

~ From The Sea ~

Fort William Beetroot Salmon

**Loch Fyne Marinated Herring and Isle of Uist
Langoustines in a Piquant Dressing**
with lemon, capers and oatcakes

~ To The Farm ~

**Rannoch Smoked Duck with Arran
Pickles and Chutneys**
*accompanied with Highland game
venison salami & pork chorizo*



~ To The Land ~

**Isle of Mull Cheddar
and Chive Cabbage Slaw**

Ayrshire Bacon & Baby Potato Salad
with sybee's

**Antipasti of Feta and Olives
Marinated in Garlic and Basil Oil**

Mixed Salad Leaves
with dressings and condiments

~ To The Baker ~

Selection of Artisan Breads
with Lockerbie butter and Gusto of Leith oils

~ Soup Station ~

Celeriac Soup (v)
truffle foam and sourdough

~ Host the Roast Main Course ~

Traditional Free Range Turkey and Maple Syrup Roasted Gammon Joints
served with pigs in blankets and stuffing

accompaniments are:

**Goose Fat Roasted
and Parsley Boiled Potatoes**

**Honey Roasted Roots, Chestnuts
Cabbage and Smoked Bacon**

**Cranberry Sauce and
Rich Red Wine Jus**

~ Vegetarian ~

Truffled Spelt Risotto (v)
wild mushroom and Brinkburn cheese (served from the kitchen)

~ Grand Desserts ~

Baileys Caramel Delice

**Chocolate Ganache
and Candied Almonds**

Christmas Pudding

all served with autumn berry compote, sauce anglaise and cinnamon ice cream



Christmas Packages

~ Christmas Two Night Residential Breaks ~
adults from £299pp, children from £115 - with under 5's going free

Includes: 2 nights accommodation, festive mulled wine and mince pies upon arrival, Christmas Day lunch in The Cristal Restaurant with a visit from Father Christmas, Christmas Day entertainment with our resident pianist and singer, full Scottish breakfast each morning and full use of leisure facilities.

*T&Cs Rate from £299 per adult for 2 nights based on 2 people sharing a classic double room, upgrade supplements apply. Children's supplement 6 years to 16 years £115 per child based on sharing adults bedrooms. 0 years to 5 years stay free of charge, meals to be charged as taken.
(Subject to availability)*





Hogmanay Package

Residential Package 1 night and 2 night offer

31st December - 1 Night

Including:

*Champagne and canapés on arrival
5 course dinner
Gala Ball
Accommodation
Brunch next morning*

£469 per room

2 Nights - to include 1st January

Including:

*Champagne and canapés on arrival
5 course dinner
Gala Ball
Accommodation
Brunch next morning
Hot buffet*

£699 per room

[Click here to book a package](#)

Hogmanay Menu

£115 per person

Champagne and canapés on arrival

~

Scottish Island's Fruit De Mer

Isle of Lewis cured salmon, tempura Barra prawn and Orkney crab pâté

~

Campbells Haggis, Neeps & Tatties

toasted oats and malt whisky pan juices

Chargrilled Carswadda Farm Fillet Steak

shallot purée and creamed potato

~

Textures of Scottish Raspberries

Isle of Arran raspberry sorbet, Blairgowrie raspberry espuma and crumb

Whisky Soaked Butterscotch Sponge

tablet ice cream and fudge

~

Tea/Coffee

petit fours





Winter Breaks

Book direct with us at Mar Hall and receive up to 30% off our best available rates.
(Subject to availability)

[Click here to book your winter break](#)



Mar Hall Gift Vouchers

Christmas is for giving, so why not make your Christmas shopping that little bit more special by purchasing one of our gift vouchers?

Book online at www.marhall.com or call 0141 812 9999





Terms and Conditions

1. All offers in this brochure are subject to availability: the hotel reserves the right to alter any dates, planned entertainments or menus without prior notice.
2. All details in this brochure are correct at the time of going to press, but may be subject to alterations without prior notice.
3. All bedrooms are sold subject to availability and rates are based on standard rooms only.
4. All prices include VAT at the current rate of 20%.
5. Only deposited bookings constitute a confirmed booking. Any amendments to bookings will only be accepted in writing.
6. The hotel reserves the right to automatically release any provisional bookings if deposits are not received within the stated time.
7. All pre-payments are non-refundable, and non-transferable should your numbers decrease.
8. Payment terms: for Christmas party night and Christmas Day lunch bookings; a £20.00 per person non-refundable, non-transferable deposit is required at time of confirmation and full pre-payment of the outstanding balance is due by 3 weeks prior to event - for Christmas residential packages; a £100.00 per room non refundable non transferable deposit is required at time of confirmation with full pre-payment of the outstanding balance due on the 1st December 2019. Once final payments have been received no refund or credit vouchers will be given.
9. The hotel cannot guarantee that any products on any of the menu items are totally free from nuts or nut derivatives and that any fish products are totally free of bones.
10. Special dietary requirements will always be accommodated where possible, but must be agreed at the time of booking.
11. Single supplements vary by occasion, prices are available on request.
12. Bedroom upgrades are available, prices are available on request.
13. While our hotel is family friendly, restrictions apply to children at certain events and should be checked with the hotel.
14. In the unlikely event of any function having to be cancelled by the hotel, an alternative date or venue will be offered. In extreme circumstances a full refund will be given.
15. We regret that no credit facilities are available without prior arrangement: all services must be paid for prior to leaving the hotel.
16. For some events over the festive period, it may be necessary for guests to share tables or for the hotel to split large groups onto more than one table. Please discuss your requirements with the hotel and every attempt will be made to accommodate these.





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