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

£24.50 pp / £36.95 pp 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
- Fort William Beetroot Salmon
  - clementine foam and apple salsa
- Rannoch Smoked Duck
  - spiced bramley apple sauce and cornichons
- Katie Rodgers Crowdie
  - glazed and salt baked beetroot

Intermediate

- Strawberry & Prosecco Sorbet

Mains

- Campbells Roasted Fillet of Beef
  - fondant potato and pepper sauce
- Gartmorn Farm Oven Roasted Turkey Paupiette
  - goose fat roasted potatoes and cranberry sauce
- Roasted Cauliflower (v)
  - romesco sauce and black garlic
- Isle of Barra Monkfish
  - noisette sauce and seaweed potatoes

Desserts

- Chocolate Ganache
  - ice cream and candied almonds
- Christmas Pudding
  - custard and redcurrants
- Lemon Meringue Pie
  - pine nuts and crème fraîche
- 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!

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 sybée’s

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.