



BALBIRNIE  
HOUSE

## Christmas & New Year Festive Programme 2017

Fife's most renowned destination for  
celebrating the festive season

[www.balbirnie.co.uk](http://www.balbirnie.co.uk)



# BALBIRNIE HOUSE

Welcome to Balbirnie's fantastic 2017 Festive Programme, with the forthcoming Christmas and New Year season set to be our most fabulous festive season yet!

Balbirnie has hosted some wonderful festive celebrations over the last 240 years and this year will be just as wonderful. Fabulous food, exceptional value, friendly service and a festive atmosphere that is second to none – we've got all that you could possibly wish for this Christmas.

Celebrate with us in style and enjoy some festive glamour. The house is quite magnificent in December, with beautiful traditional Christmas trees, halls decked with boughs of holly, the gardens lit up with fairy lights – just magical.

Delicious food and a warm welcome await. Our guests and team alike always look forward to this very special time of

year, which provides the opportunity for colleagues, family and friends to really enjoy our festive offerings.

Whether it be joining in with one of our legendary fun filled party nights, or a lovely lunch out over a glass of fizz with colleagues, a traditional Christmas Day lunch (complete with visit from Santa!) or our grand New Year's Eve Ball or Hogmanay Bash, we have something for everyone this year.

Alternatively you may wish to come along to welcome in the New Year on 1st January with our sumptuous gala buffet lunch, a truly celebratory way to start the New Year!

**Whatever the occasion of your visit, we look forward to welcoming you to Balbirnie.**

## BALBIRNIE GIFT VOUCHERS

A truly magnificent Christmas Gift awaits! What better gift to buy than a Balbirnie gift voucher. The perfect present to treat someone special, whether it's for Christmas, a birthday, anniversary, wedding celebration – we have gift vouchers suitable for all occasions. Vouchers can be purchased either for a specific monetary value or for a specific occasion, whether it be lunch or dinner in one of our restaurants, or perhaps for one of our marvellous overnight breaks. A gift to remember!

To purchase your gift voucher,  
please visit at [www.balbirnie.co.uk](http://www.balbirnie.co.uk)  
or give us a call on 01592 610066

Gold Laurel Trophy "Passion and  
Performance Par Excellence "

Scottish Hotel Awards

"Widely recognised as Scotland's top  
privately-owned hotel..."

Condé Nast World Traveller

"One of the most sociable  
& comfortable country house  
hotels in the land"

Scotland The Best by Peter Irvine

# Christmas Party Nights

It's party time! Our fabulous party nights are legendary so come along and join the festive celebrations.

Pre-dinner drinks will be served on arrival in The Long Gallery, followed by a superb festive meal in our magnificent Ballroom complete with sparkly dance-floor, ready to dance the night away.

## Party Package

Included within price is a welcome glass of bubbly, a delicious 3 course meal (plated starter and dessert with buffet main course) party box and our fantastic DJ.

## Party nights:

Friday 1st, Thursday 7th, Friday 8th,  
Saturday 9th, Thursday 14th, Friday 15th  
Saturday 16th, Tuesday 19th, Wednesday 20th  
Thursday 21st, Friday 22nd, Saturday 23rd  
(time 7.00 for 7.30pm to 1.00am)

**£47.50 per person**

## Special Accommodation Rates

Why not stay over and make a night of it?

B&B sharing double/twin @  
**£60 per person**

B&B single room @  
**£90.00**

We must ask that all party night guests depart no later than 1.30am  
(please note taxis should be pre-booked to ensure availability)

## HO HO HO FESTIVE HORS D'OEUVRES SELECTION

balbinies own whisky cured salmon,  
fennel pollen crème fraîche, oatcake, avocado  
chicken liver parfait, quince puree, toasted brioche  
haggis, neeps & tatties croquette, Arran honey mustard  
Strathdon blue cheese & cranberry tart, pickled walnut

## VEGETARIAN OPTION ~

provençal vegetable & kalamata olive arancini  
wild mushroom & truffle pate, quince puree, toasted brioche  
Strathdon blue cheese & cranberry tart, pickled walnut  
burrata, trafata sourdough



## CARVERY BUFFET MAIN COURSE

### ROAST BREAST OF TURKEY

sage onion & chestnut stuffing, pigs in blankets,  
cranberry sauce, roasting juices

### 12 HOUR BRAISED PAVE OF SCOTTISH BEEF

yorkshire pudding, red wine & thyme gravy

### ROAST FILLET OF HAKE

chick peas, chorizo, and roasted red peppers

### LEEK & SMOKED APPLEWOOD CHEESE CRUMBLE

### TWICE BAKED SOUFFLÉ ROULADE

tomato & basil, white onion soubise



## ASSIETTE OF DESSERTS

valrhona chocolate orange tart  
salted caramel mousse  
warm hazelnut cake  
black cherry & kirsch ice cream



## COFFEE & WARM MINCE PIES





## *Festive Lunches in The Orangery*

**FRIDAY 1ST TO SATURDAY 30TH  
(EXCLUDING CHRISTMAS DAY AND BOXING DAY)**

3 course menu with coffee and truffles @  
**£28.50 per person**

(private room dining complimentary for  
10 guests and over, subject to availability)

### **Group Lunch Bookings**

Indulge with a fabulous festive lunch –  
perfect for your Christmas office lunch.  
We are delighted to welcome group lunches  
to both restaurants. For all tables of 13  
and over, we will offer a group version  
of the shown menu (with a menu  
pre-order required), so please

phone us on  
**01592 610066**

or

email Santa's helper at  
**[sarah@balbirnie.co.uk](mailto:sarah@balbirnie.co.uk)**  
for full details

Before placing your order please inform us if a person in your party has a  
food allergy our products may contain wheat, egg, dairy, soy, fish or other allergens.

For Daily Updates and Special Offers click 'Like' on Balbirnie's Facebook Page  
Please do join us on Twitter @BalbirnieHouse For hashtag, please use #Balbirnie

### **SOUP OF THE DAY**

#### **SMOKED SALMON PLATE**

beets, beet puree, compressed cucumber

#### **PORK, PRUNE AND PISTACHIO RILLETTES**

chicory jam, petit bread

#### **BEETS AND CELERIAC**

carpaccio, pickled pureed beets, salt baked celeriac



### **NORTH ATLANTIC COD FILLET**

mussel broth, local craft beer, shallot, garlic, cream, lemon, demi baguette

### **TRADITIONAL ROAST TURKEY**

seasonal trimmings

### **SLOW COOKED BEEF BLADE**

button onion sauce, puff pastry, silky mash potato

### **CAULIFLOWER BLUE CHEESE TART**

nut butter cauliflower, honey roast roots



### **TRADITIONAL CHRISTMAS PUDDING**

brandy sauce

### **PUMPKIN PIE BROWNIE**

granola crumb, honeycomb

### **BALBIRNIE'S HOMEMADE TRIO OF SORBETS**

from our own "Caledonian Dairy" ice cream company

### **SELECTION OF ARRAN CHEESES**

with quince jelly and oatcakes



### **COFFEE AND PETIT FOURS**

## *Festive Lunches in The Bistro*

**FRIDAY 1ST TO SUNDAY 31ST DECEMBER**

Open as usual throughout December, The Bistro is our informal gathering place, located in the old kitchens of this lovely Georgian mansion house, beautifully decorated for Christmas with hanging baubles galore!

Casual dining, fantastic value, delicious and authentic Bistro cooking... Mussels with white wine, garlic and cream, Fife's tastiest steak frites, Bistro platters, crème brûlée, homemade ice creams, all these... and many more.

The Bistro offers a super menu, with all dishes individually priced as taken. In addition, throughout December we also have our festive set price menu available as shown.

### **Group Lunch Bookings**

**Perfect for your Christmas outing!**

**We are delighted to welcome group lunches to both our restaurants.**

**For all tables of 13 and over we will offer our set price menu as shown, and for groups of 16 and over we would request an advance menu pre-order**

**£17.25** 2 courses / **£21.50** 3 courses – menu as shown  
phone us on: **01592 610066**

or

email Santa's helper at  
**sarah@balbirnie.co.uk**  
for full details

Before placing your order please inform us if a person in your party has a food allergy our products may contain wheat, egg, dairy, soy, fish or other allergens. We must ask that all lunch guests depart from Balbirnie no later than 5.00pm

## *Prix Fixe Lunch Menu*

### **SWEET POTATO AND BUTTERNUT SQUASH SOUP**

nduja sausage & chestnut

### **CHICKEN LIVER PARFAIT**

apple chutney & Arran oatcakes

### **WILD MUSHROOM & TARRAGON TART**

rocket & tomato dressing

### **PRAWN COCKTAIL**

marie rose sauce, buttered brown bread



### **FILLET OF HAKE**

chorizo, chick peas, red pepper ragout, coriander pesto

### **TRADITIONAL ROAST TURKEY**

chipolatas, stuffing, roasted roots & potatoes, turkey gravy

### **VENISON CASSEROLE**

root vegetables, creamed potatoes

### **VEGETABLE ROULADE**

provençal sauce, grilled polenta



### **TRADITIONAL CHRISTMAS PUDDING**

brandy sauce

### **SALTED CARAMEL VERRINE**

stollen biscotti

### **FESTIVE SUNDAY OF THE DAY**

### **SELECTION OF SCOTTISH CHEESES**







## *Festive Dinners in The Orangery*

### **FRIDAY 1ST TO SATURDAY 30TH**

Celebrate in style in the elegant surroundings of our candlelit Orangery restaurant, beautifully decorated and simply stunning for a Christmas night out.

4 course menu with coffee and petit fours @  
**£38.50 per person**

(private room dining complimentary for  
10 guests and over, subject to availability)

### **Christmas Eve**

Come along and join us for our fabulous  
Christmas Eve celebrations – enjoy our local Markinch  
carol singers with pre-dinner drinks, followed by our usual  
festive dinner menu.

### **Group Dinner Bookings**

Indulge with a fabulous festive dinner – perfect for  
your Christmas outing. We are delighted to welcome  
group dinners to both restaurants. For all tables of 13  
and over, we will offer a group version of the shown  
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### **SOUP OF THE DAY**

#### **SMOKED SALMON PLATE**

beets, beet puree, compressed cucumber

#### **PORK, PRUNE AND PISTACHIO RILLETES**

chicory jam, petit bread

#### **BEETS AND CELERIAC**

carpaccio, pickled pureed beets, salt baked celeriac

### **INTERMEDIATES**

#### **CULLEN SKINK**

smoked haddock, saffron potatoes

### **TODAYS SORBET FROM 'THE CALEDONIAN DAIRY'**

Balbirnie's own ice cream company



### **NORTH ATLANTIC COD FILLET**

mussel broth, local craft beer, shallot, garlic, cream, lemon, demi baguette

### **TRADITIONAL ROAST TURKEY**

seasonal trimmings

### **SLOW COOKED BEEF BLADE**

button onion sauce, puff pastry, silky mash potato

### **CAULIFLOWER BLUE CHEESE TART**

nut butter cauliflower, honey roast roots



### **TRADITIONAL CHRISTMAS PUDDING**

brandy sauce

### **PUMPKIN PIE BROWNIE**

granola crumb, honeycomb

### **PANNA COTTA**

mulled berries, pistachio tuille

### **SELECTION OF ARRAN CHEESES**

with quince jelly and oatcakes



### **COFFEE & PETIT FOURS**

## *Festive Dinners in The Bistro*

**FRIDAY 1ST TO SUNDAY 31ST**

Open as usual throughout December, The Bistro is our informal gathering place, located in the old kitchens of this lovely Georgian mansion house, beautifully decorated for Christmas with hanging baubles galore and bedecked with candles for the evening!

Casual dining, fantastic value, delicious and authentic Bistro cooking... Mussels with white wine, garlic and cream, Fife's tastiest steak frites, chicken piri piri, crème brûlée, homemade ice creams, all these... and many more.

The Bistro offers a super menu, with all dishes individually priced as taken. In addition, throughout December we also have our festive set price menu available as shown.

### **Group Dinner Bookings**

**Perfect for your Christmas outing!**

We are delighted to welcome group dinners to both our restaurants. For all tables of 13 and over we will offer our set price menu as shown, and for groups of 16 and over we would request an advance menu pre-order

3 courses – menu as shown

**£27.50 per person**

phone us on

**01592 610066**

or

email Santa's helper at

**[sarah@balbirnie.co.uk](mailto:sarah@balbirnie.co.uk)**

for full details

Before placing your order please inform us if a person in your party has a food allergy our products may contain wheat, egg, dairy, soy, fish or other allergens.

## *Prix Fixe Dinner Menu*

### **SWEET POTATO AND BUTTERNUT SQUASH SOUP**

nduja sausage & chestnut

### **CRAB AND SHRIMP TARTLET**

shaved fennel and orange salad, brown crab aioli

### **GAME TERRINE**

clementine's, frizze, brioche croutons and cranberries

### **WILD MUSHROOM & TRUFFLE PATE**

tomato chutney, sourdough



### **FILLET OF HAKE**

chorizo, chick peas, red pepper ragout, coriander pesto

### **TRADITIONAL ROAST TURKEY**

chipolatas, stuffing, roasted roots & potatoes, turkey gravy

### **VENISON HAUNCH**

root vegetables, chestnut dauphinoise, parsnip crisps

### **VEGETABLE ROULADE**

provençal sauce, grilled polenta



### **TRADITIONAL CHRISTMAS PUDDING**

brandy sauce

### **VALRHONA CHOCOLATE ORANGE TART**

white chocolate custard, grand marnier sherbet

### **SALTED CARAMEL VERRINE**

stollen biscotti

### **SELECTION OF SCOTTISH CHEESES**





## *Christmas Day Lunch in The Orangery*

A traditional Christmas Day lunch awaits, served in the beautiful and contemporary surroundings of our Orangery restaurant.

Relax and enjoy on this special day!

Seating times between 12-3.00pm

Canapés, 4 course menu,  
coffee and mince pies @  
**£85.00 per person**

Children under 12 @  
**£42.50 per person**  
Toddlers 5 and under @  
**£26.00 per person**

All children's menus include a  
visit from Santa with present

### **OAK SMOKED SALMON**

east neuk crab, avocado, caviar

### **STRATHDON BLUE CHEESE CROQUETTE**

smoked granola, port, pear

### **DUCK LIVER & FOIE GRAS PARFAIT**

quince, thyme & shallot brioche

### **BALBIRNIES BRADAN ROST CHICKEN**

ham hock & leek terrine, beetroot & chive

### **INTERMEDIATES**

### **PUMPKIN & PARMESAN VELOUTE**

### **TODAY'S SORBET FROM THE "CALEDONIAN DAIRY"**



### **HERB CRUSTED FILLET OF COD**

roasted cauliflower, salsify & sweet potato

**TRADITIONAL ROAST TURKEY** chipolatas, stuffing, duck  
fat potatoes, honey glazed vegetables

**ROAST RIB OF SCOTTISH BEEF** yorkshire pudding,  
beef dripping potatoes, pan juices

**WILD MUSHROOM  
& JERUSALEM ARTICHOKE PITHIVIER**

spinach, parsnip fondants, creamed celeriac



### **TRADITIONAL CHRISTMAS PUDDING**

brandy sauce

### **CHOCOLATE ORANGE TORTE**

pistachio anglaise

### **SALTED CARAMEL MOUSSE**

hazelnut cake, clementine

### **BALBIRNIE'S SELECTION OF HOME-MADE ICE CREAMS & SORBETS**

From our own "Caledonian Dairy" ice cream company

### **SELECTION OF ARRAN CHEESES**

with quince jelly and oatcakes



### **COFFEE & MINCE PIES**



## *Christmas Day Lunch in The Bistro*

A lovely relaxed Christmas Day lunch, perfect for family and friends to get together.

Seating times between 12-5.00pm.

Please note: drinks and coffee will be served at the table.

3 course menu,  
coffee and mince pies @  
**£53.00 per person**

Children under 12 @  
**£32.50 per person**  
Toddlers 5 and under @  
**£22.50 per person**

All children's menus include a visit from Santa with present

**ROASTED VINE TOMATO & RED PEPPER SOUP**  
basil pesto

**GAME TERRINE**  
clementine, frizee, brioche croutons & cranberries

**WILD MUSHROOM & TRUFFLE PATE**  
tomato chutney, sourdough

**SMOKED SALMON & PRAWNS**  
bloody Mary sauce, baby leaf salad



**TRADITIONAL ROAST TURKEY**  
chipolatas, stuffing, roasted roots & potatoes, turkey gravy

**FILLETS OF SEA BASS** pancetta, sauté potatoes, samphire,  
brown shrimp beurre blanc

**CHARGRILLED 8OZ RIBEYE STEAK "GARNI"**  
french fries, watercress, bearnaise

**VEGETABLE ROULADE**  
provençal sauce, grilled polenta



**TRADITIONAL CHRISTMAS PUDDING**  
brandy sauce

**VALRHONA CHOCOLATE ORANGE TART**  
white chocolate custard, grand marnier sherbet

**SALTED CARAMEL VERRINE**  
stollen biscotti

**SELECTION OF SCOTTISH CHEESES**



**COFFEE & MINCE PIES**





# *The Grand Hogmanay Ball in The Ballroom*

**SUNDAY 31ST DECEMBER 2017**

Celebrate the New Year in style and enjoy our magnificent "black tie and ball gown" Grand Hogmanay Ball. Champagne and canapés will be served at 7.00pm, with a sumptuous 5 course meal commencing in The Ballroom at 7.30pm.

Entertainment will be provided by the fantastic Callanish band who play a mixture of ceilidh and modern music, and also by our superb DJ who will ensure the dancing carries into the wee sma' oors.

A glass of champagne and Balbirnie's piper will welcome in the New Year with dancing carrying on until 2.00am with mini Scotch pies served on departure. A truly memorable evening and simply the best party to welcome in the New Year!

**£125.00 per person**

Dress is black tie/kilts. Guests will be seated in tables of 12, and hotel will assist with seating smaller parties suitably together

## **BALBIRNIE'S TASTING PLATE**

cock a leekie tart, crab hollandaise chicken, foie gras and ham hock ballotine, pineapple chutney bradan rost salmon, curried remoulade, coriander pesto goats cheese and black truffle brulee, walnut & raisin biscotti

## **ROAST PUMPKIN AND AGED PARMESAN VELOUTE**

trafata gougere

## **PINEAPPLE & MINT SORBET**

midori & champagne

**BLACK ISLES FILLET OF BEEF** blackened brisket, potato fondant, salt baked celeriac, broccoli

**ASSIETTE GOURMANDE** valrhona chocolate delice, lemon meringue tart, caramel mousse, talisker ice cream

## **COFFEE WITH HOME-MADE TABLET**



## **VEGETARIAN TASTING PLATE**

wild mushroom & leek tart  
marinated & grilled halloumi, pineapple chutney  
smoked aubergine kibbe, curried remoulade, coriander pesto  
goats cheese and black truffle brulee, walnut & raisin biscotti

## **ROAST PUMPKIN VELOUTE**

trafata gougere

## **PINEAPPLE & MINT SORBET**

midori & champagne

## **CEP & PORTABELLO MUSHROOM PITHIVIER**

potato fondant, salt baked celeriac, broccoli

**ASSIETTE GOURMANDE** valrhona chocolate delice, lemon meringue tart, caramel mousse, talisker ice cream

## **COFFEE WITH HOME-MADE TABLET**

# *The Hogmanay Bash in The Orangery*

Arrive 8.00pm for a prosecco and canapé reception in The Gallery, followed at 8.30pm by a delicious 4 course menu with coffee and petits fours served in both The Orangery and West Room. Dancing to our superb DJ will then commence in The Long Gallery, with entertainment going on until 2.00am with hot Scotch pies on departure.

**£82.50 per person**

Dress code is smart attire

## *Hogmanay in The Bistro*

Our Bistro is also open for Hogmanay and will serve the usual Bistro menu, dishes priced as taken. Drinks and coffee will be served at the table

### **BALBIRNIE'S TASTING PLATE**

cock a leekie tart, crab hollandaise chicken, foie gras and ham hock ballotine, pineapple chutney bradan rost salmon, curried remoulade, coriander pesto goats cheese and black truffle brulee, walnut & raisin biscotti

### **PINEAPPLE & MINT SORBET**

midori & champagne

**BLACK ISLES FILLET OF BEEF** blackened brisket, potato fondant, salt baked celeriac, broccoli

**ASSIETTE GOURMANDE** valrhona chocolate delice, lemon meringue tart, caramel mousse, talisker ice cream

### **COFFEE WITH HOME-MADE TABLET**



### **VEGETARIAN TASTING PLATE**

wild mushroom & leek tart  
marinated & grilled halloumi, pineapple chutney  
smoked aubergine kibbe, curried remoulade, coriander pesto  
goats cheese and black truffle brulee, walnut & raisin biscotti

### **PINEAPPLE & MINT SORBET**

midori & champagne

### **CEP & PORTABELLO MUSHROOM PITHIVIER**

potato fondant, salt baked celeriac, broccoli

**ASSIETTE GOURMANDE** valrhona chocolate delice, lemon meringue tart, caramel mousse, talisker ice cream

### **COFFEE WITH HOME-MADE TABLET**





## *New Year's Day Grand Gala Buffet Lunch*

**MONDAY 1ST JANUARY 2018**

Come along and join our fabulous annual gala lunch to start the New Year off with our delicious buffet extravaganza.

A truly celebratory way to start the New Year!

Seating times from 12 noon.

3 course buffet lunch with coffee @  
**£39.50 per person**

Children under 12 @  
**£21.95 per person**

### **LENTIL & VEGETABLE SOUP**

**SEAFOOD PLATTER** bradan rost salmon rillettes, peppered smoked mackerel, marinated sea food, salmon gravadlax, crevettes with aïoli

**SALAD SELECTION** heritage tomato & baby mozzarella with basil pesto, greek salad with smoked feta, classic caesar salad, spiced Israeli cous cous, jambalaya rice & spiced chicken, tossed green, potato & 3 onion, celeriac remoulade

**MEAT PLATTER** selection of cured meats, house terrine, chicken liver parfait, potted hough

### **FRUIT PLATTER**

### **SELECTION OF FRESHLY BAKED BREADS**



### **ROAST RIB OF SCOTTISH BEEF**

yorkshire pudding & pan juices

### **HONEY & MUSTARD GLAZED GAMMON**

warm pineapple relish

**CHICKEN FRICASSEE** shallots, smoked pancetta, wild mushrooms, white wine

**NAVARIN OF LAMB** slow braised lamb & root vegetables in merlot, rosemary cobbler

### **LEEK & BLUE CHEESE QUICHE**

### **ROASTED VEGETABLE & BASIL ARANCINI**

tomato & mascarpone sauce

### **CLASSIC MOULES MARINIÈRE**

### **GRILLED FILLET OF SCOTTISH SALMON**

brown shrimp & parsley butter

### **SELECTION OF FRESHLY COOKED TO ORDER PASTAS**

**VEGETABLES** rosemary roasted rooster potatoes, buttered new potatoes, honey roasted root vegetables, sprouts & chestnuts, cauliflower cheese, braised red cabbage



### **BREAD & BUTTER PUDDING** caramel custard

### **VANILLA & WHITE CHOCOLATE CHEESECAKE**

### **BLACK FOREST PAVLOVA**

### **FRESH FRUIT SALAD**

### **TIPSY LAIRD TRIFLE**

### **SCOTTISH CHEESE BOARD** chutney, grapes & oatcakes



### **COFFEE & SCOTTISH MACAROONS**

# *Christmas and New Year Festive Accommodation Packages*

## **DECEMBER FESTIVE INDULGENCE BREAK**

Chill out and relax before the Christmas rush – enjoy a glass of mulled wine with mince pies on arrival, accommodation in a classic double room, pre-dinner canapés and 4 course dinner with coffee in The Orangery and full Scottish breakfast the next morning.

**£99.50 per person** (Subject to availability and excludes 24/25/30/31 Dec)

## **CHRISTMAS AND HOGMANAY PACKAGES**

Balbinie has hosted some wonderful festive celebrations over the last 240 years and this year will be just as wonderful. The house is quite magnificent in December, with beautiful traditional Christmas trees, halls decked with boughs of holly, the gardens lit up with fairy lights – just magical.

We have fabulous residential packages available over these special times of year which include delightful accommodation, dinner, full Scottish breakfast, together with other special additions to make your stay memorable.

Please refer to our website [www.balbinie.co.uk/festive](http://www.balbinie.co.uk/festive) or, email [info@balbinie.co.uk](mailto:info@balbinie.co.uk) for more info.

### **Christmas**

Two night stay from  
**£395 per person**  
Three night stay from  
**£505 per person**

### **New Year**

Two night stay  
**£460 per person**  
Three night stay  
**£570 per person**

All prices inclusive of V.A.T.

We would be delighted to welcome you to Balbinie to join our house party at this very special time of year!

**Contact our reservations team: 01592 610066**  
**[reservations@balbinie.co.uk](mailto:reservations@balbinie.co.uk)**







# *All Aboard!*

*A truly lovely suggestion for Edinburgh based companies and groups for 2017's Festive Season*

*Tired of the same old routine for your company festive celebrations?  
Time for a wonderful change?*

## **MEMORIES ARE MADE OF THIS!!!**

Train from Edinburgh Waverley, a relaxing 45 minute journey over the iconic Forth Rail Bridge, to Markinch Village.



Stroll up Balbirnie's driveway.



Arrival drinks beside the roaring fire, then either a Private Room or Orangery for a wonderful 3 course lunch with coffee and truffles @

**£31.50 per person**



Return train journey to Edinburgh.

**Special Events Reservations via Email: [sarah@balbirnie.co.uk](mailto:sarah@balbirnie.co.uk)**

## *Payment Details / Terms and Conditions*

### **Christmas Party Nights, Restaurant Lunches for groups of 8 and over, All Private Room Parties, Christmas Day Lunches and Hogmanay Night Events:**

£15 non-refundable deposit required for all festive bookings within 2 weeks of provisional booking being made. If no deposit has been received within 14 days, the reservation may automatically be released without prior notification. Please note the deposit cannot be used against the final balance if the number of guests reduce.

The remaining balance must be settled 6 weeks in advance of event. Any new bookings made after October 1st must be settled in full at time of booking. The balance for Bistro bookings can be settled on the day, (except for Christmas Day when full prepayment is required). Deposits and final payments are non-refundable, non-transferable and cannot be exchanged for future hotel credit or vouchers. All wine and drinks payments must be settled either in advance or on the day.

Balbirnie will send written confirmation on receipt of payments. Payment can be made by debit card, credit card (please note credit card transactions of £500 and over incur a fee: 3.35% for Amex payments and 1.18% surcharge for all other credit card transactions) or by cheque (cheques must clear 10 days before arrival, cheques payable to "Balbirnie House Hotel Ltd.")

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**Other:** The management of the hotel reserves the right to refuse entry to the hotel, and to charge the organiser, company or individual for any damages caused by unreasonable behaviour. Please note that for group lunch parties, it is the responsibility of the organiser to communicate to colleagues that the latest departure time from Balbirnie is 5.00pm in order to allow us sufficient time to prepare for evening service. Prices quoted are inclusive of VAT at current rate. Gratuities are at your discretion.

For further information or to make a booking please contact our Special Events team in the Christmas office:  
Balbirnie House Hotel, Markinch, Fife, KY7 6NE

**Telephone: 01592 610066** or **Email: [info@balbirnie.co.uk](mailto:info@balbirnie.co.uk)** – for general enquiries and restaurant bookings  
**[sarah@balbirnie.co.uk](mailto:sarah@balbirnie.co.uk)** – for all restaurant group bookings of 13 and over, and all events requiring pre-payment

### **Festive Accommodation Packages**

50% prepayment is required on booking with the full outstanding payment due on departure. Our normal room cancellation policy applies.

### **Cancellation by Hotel**

In the unlikely event that the hotel has to cancel an event, an alternative date will be offered or a full refund given. The hotel reserves the right to alter, amend or change any of the content, menus or prices in this brochure, should circumstances dictate.

### **Final Numbers**

For events which require pre-payment, once deposits and final payments have been made (final payments are due 6 weeks before event), no refunds, transfers or vouchers will be provided.

Pre-payments for non-arrivals are forfeited and cannot be transferred to cover food, drink or entertainment for other members of the party. Children attending party night or Hogmanay events will be charged at full adult prices.

Vegetarian options are provided with all menus. We request that any other special dietary requirements be advised to the hotel prior to arrival.

**[www.balbirnie.co.uk](http://www.balbirnie.co.uk)**



# BALBIRNIE HOUSE

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