Christmas & New Year Festive Programme 2019

Fife’s most renowned destination for celebrating the festive season

www.balbirnie.co.uk
Welcome to Balbirnie’s fantastic 2019 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 242 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!

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 or give us a call on 01592 610066

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

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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 the 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:
Saturday 7th, Friday 13th, Thursday 19th, Friday 20th, Saturday 21st & Sunday 22nd
£47.50 per person

Special Accommodation Rates
Why not stay over and make a night of it?
B&B sharing standard double/twin @ £70 per room
B&B single room @ £60.00

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

STARTER

- PRAWN MARIE ROSE
  smoked salmon strips
- MELON AND PARMA HAM
- COURSE PATE
  home-made apple chutney

VEGETARIAN STARTER

- GIANT COUS COUS AND GRILLED VEGETABLES
- MELON AND CHARRED ORANGE
- MUSHROOM AND ROAST GARLIC MOUSSE
  herb salad and basil oil

CARVERY BUFFET MAIN COURSE

- ROAST BREAST OF TURKEY
  sage and onion stuffing, pigs in blankets, gravy
- 12 HOUR BRAISED BEEF BRISKET
  thyme dumpling, red wine jus
- SPICED HONEY GLAZED HAM
  plum chutney
- GRILLED FILLET OF SALMON
  crushed potatoes, Hollandaise sauce
- CAULIFLOWER WELLINGTON
  caramelised onions

DESSERT

- CRANBERRY CRANACHAN
- STICKY GINGERBREAD
- OOZY BOOZY TRIFLE TORTE
- COFFEE AND WARM MINCE PIES
Festive Lunches
at Balbirnie

SUNDAY 1ST TO MONDAY 30TH
BOOKINGS FOR BISTRO & PRIVATE DINING
(EXCLUDING CHRISTMAS DAY AND BOXING DAY)

3 course menu with coffee and warm mince pies @ £27.00 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 the Bistro or Private Dining Rooms. For all tables of 13 and over, we will offer a group version of the shown menu (with a menu pre-order required).

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.

PRAWN MARIE ROSE
smoked salmon strips

COURSE PATE
home-made apple chutney

MELOM AND CHARRIED ORANGE
elderflower syrup and basil

BUTTERNUT SQUASH AND COCONUT SOUP
toasted sunflower seeds

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ROAST BREAST OF TURKEY
sage and onion stuffing, pigs in blankets, gravy

12 HOUR BRAISED BEEF BRISKET
thyme dumpling, red wine jus

GRILLED FILLET OF SALMON
crushed potatoes, Hollandaise sauce

CAULIFLOWER WELLINGTON
caramelised onions

-0Oo-

CRANBERRY CRANACHAN VERRINE
shortbread

STICKY GINGERBREAD
spiced butterscotch, date ice cream

WARM CHRISTMAS PUDDING
brandy sauce

BALLYRINE’S HOMEMADE TRIO
OF SORBETS OR ICE CREAMS
from our own “Caledonian Dairy” ice cream company

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COFFEE AND WARM MINCE PIES
Festive Dinner at Balbirnie

SUNDAY 1ST TO MONDAY 30TH
( EXCLUDING CHRISTMAS DAY AND BOXING DAY )

4 course menu with canapés, coffee and warm mince pies @ £34.00 per person

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

Group Dinner Bookings

Indulge with a fabulous festive dinner – perfect for your Christmas office celebration. 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 menu (with a menu pre-order required).

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.

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

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PRAWN MARIE ROSE
smoked salmon strips

COURSE PATE
home-made apple chutney

MELON AND CHARRED ORANGE
elderflower syrup and basil

BUTTERNUT SQUASH AND COCONUT SOUP
toasted sunflower seeds

-OOo-

BALBIRNIE’S HOMEMADE SORBETS
from our own “Caledonian Dairy” ice cream company

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ROAST BREAST OF TURKEY
sage and onion stuffing, pigs in blankets, gravy

12 HOUR BRAISED BEEF BRISKET
thyme dumpling, red wine jus

GRILLED FILLET OF SALMON
crushed potatoes, Hollandaise sauce

CAULIFLOWER WELLINGTON
caramelised onions

-OOo-

CRANBERRY CRANACHAN VERRINE
shortbread

STICKY GINGERBREAD
spiced butterscotch, date ice cream

WARM CHRISTMAS PUDDING
brandy sauce

BALBIRNIE’S HOMEMADE TRIO OF SORBETS OR ICE CREAMS
from our own “Caledonian Dairy” ice cream company

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COFFEE AND WARM MINCE PIES
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 @ £89.00 per person

Children under 12 @ £45.00 per person
Toddlers 5 and under @ £27.00 per person

All children’s menus include a visit from Santa with present.

DUO OF SMOKED SALMON
horseradish crème fraîche, beetroot puree, dill scone

DUCK FOIE GRAS PARFAIT
marmalade relish and spiced brioche

PHEASANT AND PIGEON TIMBALE
bacon jam, beetroot doughnut

GOATS CHEESE AND POTATO TERRINE
spring onion and Dijon mustard dressing

TRUFFLED CELERIAC VELOUTE
smoked oil

PROSECCO SORBET FROM "THE CALEDONIAN DAIRY"
Balbirnie’s own ice cream company

HERB CRUSTED HALIBUT FILLET
brandade, pea puree, caper and shallot hollandaise

TRADITIONAL ROAST TURKEY
chipolatas, stuffing, roast potatoes, honey glazed root vegetables

ROAST SIRLOIN OF SCOTCH BEEF
Yorkshire pudding, crispy potatoes, pan juices

MILLE FEUILLE OF CRISP POTATO AND SPINACH
roast garlic aioli

TRADITIONAL XMAS PUDDING
brandy sauce

DOUBLE VALRHONA CHOCOLATE TART
citrus gel, burnt clementine sorbet

CRANBERRY AND WHITE CHOCOLATE CHEESECAKE
stollen biscotti

BALBIRNIE’S SELECTION OF HOME-MADE ICE CREAMS AND SORBETS
From our own “Caledonian Dairy” ice cream company

SELECTION OF SCOTTISH CHEESES
chutney and oatcakes

COFFEE AND 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 @ £56.00 per person
Children under 12 @ £34.00 per person
Toddlers 5 and under @ £24.00 per person

All children’s menus include a visit from Santa with present.

DUO OF SMOKED SALMON
horseradish crème fraîche, beetroot puree, dill scone

DUCK FOIE GRAS PARFAIT
marmalade relish and spiced brioche

PHEASANT AND PIGEON TIMBALE
bacon jam, beetroot doughnut

GOATS CHEESE AND POTATO TERRINE
spring onion and Dijon mustard dressing

HERB CRUSTED HALIBUT FILLET
brandade, pea puree, caper and shallot hollandaise

TRADITIONAL ROAST TURKEY
chipolatas, stuffing, roast potatoes, honey glazed root vegetables

ROAST SIRLOIN OF SCOTCH BEEF
Yorkshire pudding, crispy potatoes, pan juices

MILLE FEUILLE OF CRISP POTATO AND SPINACH
roast garlic aïoli

TRADITIONAL XMAS PUDDING
brandy sauce

DOUBLE VALRHONA CHOCOLATE TART
citrus gel, burnt clementine sorbet

CRANBERRY AND WHITE CHOCOLATE CHEESECAKE
stollen biscotti

BALBIRNIE’S SELECTION OF HOME-MADE ICE CREAMS AND SORBETS
From our own “Caledonian Dairy” ice cream company

SELECTION OF SCOTTISH CHEESES
chutney and oatcakes

COFFEE AND MINCE PIES
The Grand Hogmanay Ball in The Ballroom

TUESDAY 31ST DECEMBER 2019

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 band Velour Amour 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

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CURRIED CRAB AND SCALLOP CEVICHE
pickled cucumber, oyster leaf, saffron aioli

- - -

PARSNIP AND APPLE SOUP
madras cappuccino foam

- - -

RASPBERRY GIN AND PROSECCO SORBET

- - -

FILLET OF BEEF WELLINGTON
shin bonbon, Parisienne potatoes, pancetta beans, port jus

- - -

PEACH AND CHAMPAGNE MOUSSELINE
pistachio nougatine, raspberry gel

- - -

COFFEE WITH TABLET & WHITE CHOCOLATE TRUFFLES

GLAZED FIG AND ROQUEFORT MOUSSE
Sour dough crouton, balsamic reduction

- - -

PARSNIP AND APPLE SOUP
madras cappuccino foam

- - -

RASPBERRY GIN AND PROSECCO SORBET

- - -

CAULIFLOWER WELLINGTON
Parisienne potatoes, port glaze and Provençale beans

- - -

PEACH AND CHAMPAGNE MOUSSELINE
pistachio nougatine, raspberry gel

- - -

COFFEE WITH TABLET & WHITE CHOCOLATE TRUFFLES

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

A SELECTION OF FRESHLY PREPARED FESTIVE FINGER SANDWICHES
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Savoury Bites
-oOo-
SELECTION OF WARM FESTIVE SCONES
served with clotted cream and strawberry preserve
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CHEFS' OWN SELECTION OF FESTIVE DAINTY CAKES
TRADITIONAL £15.95
OR
SPARKLING £19.95
Inclusive of a 125ml glass of Prosecco
OR
CHAMPAGNE £23.95
Inclusive of a 125ml glass of Moet Chandon

All served with your choice of Nespresso coffee, Scottish tea or hot chocolate

‘Brodies flavoured teas are also available on request’
New Year’s Day Grand Gala Buffet Lunch

WEDNESDAY 1ST JANUARY 2020
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 @ £29.75 per person

HEARTY VEGETABLE SOUP
SEAFOOD PLATTER
broad bean roast salmon rillettes, peppered smoked mackerel, marinated sea food, salmon gravadlax, proven marie rose

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

GALIA MELON
mulled winter berries

SALAD SELECTION
heritage tomato and baby mozzarella with basil pesto, greek salad with smoked feta, classic caesar salad, spiced Israeli couscous, jambalaya rice and spiced chicken, tossed green, potato and 3 onion, celery remoulade, eggs mayonnaise

SELECTION OF FRESHLY BAKED BREADS

CLASSIC MOULES MARINIÈRE

GRILLED FILLET OF SCOTTISH SALMON
parsley sauce

SAUTEED CHICKEN ESCALOPE
shallots, mushrooms, cream and brandy

ROAST RIB OF SCOTTISH BEEF ROAST TURKEY CROWN,
HONEY AND MUSTARD GLAZED GAMMON
yorkshire pudding, plum chutney, cranberry sauce, bread sauce, pigs in blankets, skirlie, chestnut stuffing and gravy

LAMB ROGAN JOSH
Pilaf rice, naan bread, poppadoms and mango chutney

CAULIFLOWER WELLINGTON

CHICKPEA & BEETROOT ROULADE

SELECTION OF FRESHLY COOKED TO ORDER PASTAS

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

BREAD AND BUTTER PUDDING
vanilla custard

LEMON CHEESECAKE, TRIFLE & WINTER BERRY PAVLOVA, RUM & CHOCOLATE MOUSSE

FRESH FRUIT SALAD

SCOTTISH CHEESE BOARD
chutney, grapes and oatcakes

COFFEE AND PETIT FOURS
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
Balbirnie has hosted some wonderful festive celebrations over the last 242 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.balbirnie.co.uk/festive or, email info@balbirnie.co.uk for more info.

Christmas
Two night stay from £295 per person
Three night stay from £405 per person

New Year
Two night stay £485 per person
Three night stay £599 per person

All prices inclusive of VAT.

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

Contact our reservations team: 01592 610066
reservations@balbirnie.co.uk
All Aboard!

A truly lovely suggestion for Edinburgh based companies and groups for 2019’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.

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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.

£27.00 per person

🌟

Return train journey to Edinburgh.

Special Events Reservations via Email: 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 4 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.”)

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
Payment Details / Terms and Conditions

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 – for general enquiries and restaurant bookings.

sarah@balbirnie.co.uk – for all restaurant group bookings of 13 and over, and all events requiring pre-payment.
Merry Christmas