



# BALBIRNIE HOUSE

## Christmas & New Year Festive Programme 2020

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 2020 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 243 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

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

Gold Laurel Trophy "Passion and Performance Par Excellence"

Scottish Hotel Awards

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!

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

Condé Nast World Traveller

## 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

"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 with canapés, a delicious 3 course meal (plated starter and dessert with buffet main course) party box and our fantastic DJ.

### Party nights:

Friday 4th, Friday 11th, Thursday 17th,  
Friday 18th & Tuesday 22nd  
**£47.50 per person**

### Special Accommodation Rates

Why not stay over and make a night of it?  
B&B sharing standard double/twin @  
**£80 per room**

B&B single room @  
**£65.00**

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

### IN-HOUSE HOT SMOKED SALMON

sweet mustard and dill dressing

### MELON AND PARMA HAM

### HAM HOCK TERRINE

tomato chutney

## VEGETARIAN STARTER

### GRILLED ARTICHOKE, BALSAMIC ONION SALAD

pomegranate, orange and chia seeds

## CARVERY BUFFET MAIN COURSE

### ROAST BREAST OF TURKEY

sage and onion stuffing, pigs in blankets, gravy

### BRAISED FLAT IRON STEAK

mushroom, bacon and button onion gravy

### SPICED HONEY GLAZED HAM

plum chutney

### GRILLED FILLETS OF SOLE

Boulangère potatoes, Béarnaise sauce

### CARAMELISED BEETROOT AND RED ONION TARTE TATIN

smoked feta, watercress and toasted pine nuts

## DESSERT

### ORANGE CHEESECAKE

### CHOCOLATE BROWNIE

### CHRISTMAS PUDDING TART

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### COFFEE AND WARM MINCE PIES

## *Festive Lunches at Balbirnie*

**TUESDAY 1ST TO WEDNESDAY 30TH  
BOOKINGS FOR BISTRO & PRIVATE DINING  
(EXCLUDING CHRISTMAS DAY AND BOXING DAY)**

3 course menu with coffee and warm mince pies @  
**£27.95 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.

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

### **IN HOUSE HOT SMOKED BRADAN ROST SALMON**

saffron mayonnaise, fennel remoulade

### **CHICKEN LIVER, COGNAC AND MADEIRA PARFAIT**

fig compote

### **CURRIED PARSNIP SOUP**

crème fraiche and coriander oil

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### **ROAST BREAST OF TURKEY**

sage and onion stuffing, pigs in blankets, gravy

### **SLOW BRAISED DAUBE OF BEEF**

mustard mash, root vegetables, red wine gravy

### **CARAMELSIED BEETROOT AND RED ONION TARTE TATIN**

smoked feta, watercress and toasted pine nuts

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### **CRANBERRY AND WHITE CHOCOLATE CHEESECAKE**

panettone biscotti

### **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**

# *Festive Dinner at Balbirnie*

**TUESDAY 1ST TO WEDNESDAY 30TH  
(EXCLUDING CHRISTMAS DAY AND BOXING DAY)**

4 course menu with canapés, coffee  
and warm mince pies @  
**£35.00 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  
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For hashtag, please use #Balbirnie

**IN HOUSE HOT SMOKED BRADAN ROST SALMON**  
saffron mayonnaise, fennel remoulade

**CHICKEN LIVER, COGNAC AND MADEIRA PARFAIT**  
fig compote

**CHILLED MELON ROSETTE**  
pomegranate, port sorbet

**CURRIED PARSNIP SOUP**  
crème fraiche and coriander oil

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**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

**SLOW BRAISED DAUBE OF BEEF**  
mustard mash, root vegetables, red wine gravy

**HERB CRUSTED COD FILLET**  
sweet potatoes, pakchoi, aioli and shellfish broth

**CARAMELSIED BEETROOT AND  
RED ONION TARTE TATIN**  
smoked feta, watercress and toasted pine nuts

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**CRANBERRY AND WHITE CHOCOLATE CHEESECAKE**  
panettone biscotti

**CHOCOLATE SPONGE PUDDING**  
crème fraiche, orange stratiatella 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.

**BEETROOT AND DILL CURED SALMON**  
pickled cucumber, sweet mustard dressing

**HAM HOCK AND FOIE GRAS TERRINE**  
fig compote and toasted focaccia

**SMOKED VENISON AND VENISON SALAMI**  
anti pasti vegetables, parmesan crisp

**SPICED CHICKPEA AND GRILLED VEGETABLE TIMBALE**  
pakchoi and sweet chilli salad, toasted sesame seeds

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**ROAST JERUSALEM ARTICHOKE SOUP**  
nutmeg cream

**WHITE PEACH SORBET FROM "THE CALEDONIAN DAIRY"**  
Balbirnie's own ice cream company

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**MONKFISH MEDALLIONS IN CURRIED MUSSEL BROTH**  
roasted red peppers, sweet potato Boulangère

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

**FILLET OF BEEF WELLINGTON**  
dauphinoise potatoes, pancetta beans

**TRUFFLED PARSNIP TART**  
roast garlic aioli

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**TRADITIONAL CHRISTMAS PUDDING**  
brandy sauce

**TRIPLE CHOCOLATE TRUFFLE TORTE**  
espresso anglaise, almond florentine

**PANNETONE BREAD AND BUTTER PUDDING**  
citrus sauce and cranberry sorbet

**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

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**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.

### **BEETROOT AND DILL CURED SALMON**

pickled cucumber, sweet mustard dressing

### **HAM HOCK AND FOIE GRAS TERRINE**

fig compote and toasted focaccia

### **SMOKED VENISON AND VENISON SALAMI**

anti pastì vegetables, parmesan crisp

### **SPICED CHICKPEA AND GRILLED VEGETABLE TIMBALE**

pakchoi and sweet chilli salad, toasted sesame seeds

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### **MONKFISH MEDALLIONS IN CURRIED MUSSEL BROTH**

roasted red peppers, sweet potato Boulangère

### **TRADITIONAL ROAST TURKEY**

chipolatas, stuffing, roast potatoes, honey glazed root vegetables

### **FILLET OF BEEF WELLINGTON**

dauphinoise potatoes, pancetta beans

### **TRUFFLED PARSNIP TART**

roast garlic aioli

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### **TRADITIONAL CHRISTMAS PUDDING**

brandy sauce

### **TRIPLE CHOCOLATE TRUFFLE TORTE**

espresso anglaise, almond florentine

### **PANNETONE BREAD AND BUTTER PUDDING**

citrus sauce and cranberry sorbet

### **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

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### **COFFEE AND MINCE PIES**

# *The Grand Hogmanay Ball in The Ballroom*

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' hours.

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

## **SMOKED BRADAN ROST SALMON AND AVOCADO TIMBALE**

caviar dressing

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## **TOMATO CONSOMME**

ricotta dumpling, basil oil

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## **MOJITO SORBET**

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## **LOIN OF VENISON WELLINGTON**

sweet potato dauphinoise, red cabbage, pickled walnut jus

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## **HOT CHOCOLATE FONDANT**

pistachio ice cream, cocoa nib praline

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## **COFFEE WITH PETIT FOURS**

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## **POTATO AND GOATS CHEESE TERRINE**

pesto dressing, focaccia cracker

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## **TOMATO CONSOMME**

Ricotta dumpling, basil oil

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## **MOJITO SORBET**

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## **BEETROOT AND BRIE ROULADE**

sweet potato dauphinoise, sprouting broccoli, herb butter sauce

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## **HOT CHOCOLATE FONDANT**

pistachio ice cream, cocoa nib praline

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## **COFFEE WITH PETIT FOURS**



## *Festive Afternoon Tea*

All served with your choice  
of Nespresso coffee,

Scottish tea or hot chocolate

'Brodies flavoured teas are  
also available on request'

### **A SELECTION OF FRESHLY PREPARED FINGER SANDWICHES**

smoked salmon and crème fraiche

cucumber and cream cheese

mature cheddar and pickle

roast turkey, stuffing and cranberry

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Pulled ham hock tartlet

spiced parsnip soup

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### **SELECTION OF WARM APPLE, CINNAMON AND PLAIN SCONES**

served with clotted cream and strawberry preserve

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### **CHEFS' OWN SELECTION OF FESTIVE TREATS**

#### **TRADITIONAL £16.50**

OR

#### **SPARKLING £21.00**

Inclusive of a 125ml glass of Prosecco

OR

#### **CHAMPAGNE £25.00**

Inclusive of a 125ml glass of Laurent Perrier

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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*

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 BROTH**

**SEAFOOD PLATTER** Bradan Rost salmon rillettes, peppered smoked mackerel, marinated sea food, salmon gravadlax, prawns 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 cous cous, jambalaya rice and spiced chicken, tossed green, potato and 3 onion, celeriac remoulade, eggs mayonnaise

## **SELECTION OF FRESHLY BAKED BREADS**

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### **CLASSIC MOULES MARINIERE**

**GRILLED FILLET OF SOLE** Boulangère potatoes, Bearnaise sauce

**SAUTEED CHICKEN ESCALOPES** shallots, mushrooms, cream and brandy

**ROAST RIB OF SCOTTISH BEEF, ROAST TURKEY CROWN, HONEY AND MUSTARD GLAZED GAMMON** yorkshire puddings, 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

### **FOREST MUSHROOM RISOTTO CAKES**

**BETROOT AND BRIE ROULADE**

**SPINACH AND RICOTTA CANNELONI,**

tomato ragout, mozzarella

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

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**PANNETONE BREAD AND BUTTER PUDDING** vanilla custard

**LEMON CHEESECAKE, TRIFLE TART, WINTER BERRY PAVLOVA**

**CHOCOLATE AND RASPBERRY BROWNIE**

**FRESH FRUIT SALAD**

**SCOTTISH CHEESE BOARD** chutney, grapes and oatcakes

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**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](http://www.balbirnie.co.uk/festive) or, email [info@balbirnie.co.uk](mailto: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 V.A.T.

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](mailto:reservations@balbirnie.co.uk)

# *All Aboard!*

*A truly lovely suggestion for Edinburgh based companies and groups for 2020'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.

**£27.00 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 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 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.



## *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](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.





Merry  
Christmas



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