



BALBIRNIE HOUSE
2026 FESTIVE BROCHURE



Balbirnie has hosted some wonderful festive celebrations over the last 249 years and this year will be just as special. 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 – it's simply 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.

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 our restaurant, or perhaps for one of our marvelous overnight breaks.

A gift to remember!



IT'S PARTY TIME!

Balbirnie Festive Party Nights! 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!

Traditional Festive Party:

Included within the price; Welcome glass of bubbly at 7.00pm, a delicious 3 course plated meal, festive cracker and our fantastic in house DJ entertaining with festive music throughout the meal, with crowd pleasers then throughout the evening - what is not too miss! Carriages at 01.00am.

£59.00 per person.

We have only ONE Festive Party Night available:

Tuesday, 22nd. December 2026

We require full pre order and table plan, ensuring allocated seating. This enables seamless service and fully assists with catering for all dietaries.

Party night accommodation:

Why not stay over and make a night of it? £140.00 per standard double/twin room - Bed and Breakfast. Subject to availability.



**Please ask Santa's Little Helper -
Katy Ronaldson
- for more information!**



FESTIVE PARTY MENUS

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PRESSED HAM HOCK TERRINE

Piccalilli, apple & celeriac remoulade, wholegrain mustard dressing, toasted sourdough

OR

PARSNIP VELOUTÉ

Crispy parsnips, parsley oil, warm artisan bread

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TURKEY ROULADE

pork sage & onion stuffing, duck fat roast potatoes, honey-glazed carrots and parsnips, Brussels sprouts with smoked bacon, pigs in blankets, cranberry compote, rich turkey jus

OR

WILD MUSHROOM & CHESTNUT WELLINGTON

whipped potato, honey-glazed carrots and parsnips, seasonal greens, roasted shallot jus

-oOo-

TRADITIONAL CHRISTMAS PUDDING

Brandy anglaise, cranberry compote, rum & raisin ice cream

OR

BLACK FOREST DELICE

Kirsch-soaked cherries, cherry compote, vanilla cream, chocolate crumble

-oOo-

Please inform the events planning team of all dietaries, along with full pre order and ensure all are noted on detailed table plan 4 weeks prior to event.



PARTY NIGHT UPGRADES!

Upgrade your party for your special guests! All terms still apply.

TRADITIONAL FESTIVE PARTY £59.00 PER PERSON

Welcome glass of bubbly at 7.00pm, a delicious 3 course plated meal, festive cracker and our fantastic in house DJ entertaining with festive music throughout the meal, with crowd pleasers then throughout the evening - what is not too miss! Carriages at 01.00am.

DELUXE PARTY NIGHT £66.00 per person

As Traditional above, plus canapes served at table, tea or coffee and festive mince pie

ROYALE PARTY NIGHT £81.00 per person

As Deluxe above, plus half bottle wine per person

ROYALE WITH CHEESE PARTY NIGHT £91.00 per person

As Royale above, plus platters of cheese with star-shaped crudites, chutney and quince jelly

Avoid the initial queues at the bar and have your drinks chilled on your table for arrival!

Cocktail trees [12 cocktails - 4 of each; Passionfruit Martini, Gin Martini, Strawberry Daquiri & Espresso Martini]
£90.00 per cocktail tree

Peroni/Corona on chill [5 beers]
£25.00 per beer bucket

Smirnoff/Bacardi/Bells/Gordons
served with 10 complimentary mixers
£126.00 per spirit bottle

Wine list available on request.



FESTIVE PRIVATE DINING

Indulge in a wonderful festive atmosphere, perfect for Christmas office parties, team celebrations, and seasonal gatherings.

We are delighted to welcome group bookings in either our Garden Room or West Room. To ensure a seamless experience, we kindly request a full menu pre-order and settlement of the final account 7–10 days prior to your event.

Please note that bookings for groups of fewer than 12 guests will be subject to a room hire charge of £125.00.

GROUP DINNER BOOKINGS

Available from Tuesday 1st December to Wednesday 23rd December 2026

- 4-Course Festive Menu with coffee and mince pies – £44.00 per person
- 3-Course Festive Menu with coffee and mince pies – £40.00 per person (no sorbet included)

GROUP LUNCH BOOKINGS

Available from Tuesday 1st December to Wednesday 23rd December 2026

- 4-Course Festive Menu with coffee and mince pies – £40.00 per person
- 3-Course Festive Menu with coffee and mince pies – £36.00 per person (no sorbet included)

DIETARY REQUIREMENTS & ALLERGENS

Please inform us before placing your order if any member of your party has a food allergy or dietary requirement.

Our dishes may contain or have traces of allergens including wheat, eggs, dairy, soya, fish, and other ingredients. We will be happy to advise on suitable menu choices wherever possible.



FESTIVE PRIVATE DINNER MENUS

STARTER COURSE:

CHICKEN RILLETES & CHICKEN LIVER PARFAIT

Celeriac remoulade, chicory, fig purée, toasted brioche

SMOKED SALMON & BEETROOT GRAVLAX

Pickled cucumber, dill crème fraîche, lemon, rye crisp

ROASTED BUTTERNUT SQUASH SOUP

Sage oil, chestnut crumb, toasted sourdough, whipped butter

INTERMEDIATE COURSE:

CHEF'S CHOICE OF BALBIRNIE SORBET

MAIN COURSE:

TURKEY ROULADE

pork sage & onion stuffing, duck fat potato pavé, honey-glazed carrots & parsnips, Brussels sprouts & bacon, cranberry compote, pigs in blankets, turkey jus

PAN-ROASTED SCOTTISH SALMON

King prawns, salt-baked celeriac, potato straw, chard, dill emulsion, beurre blanc, caviar

WILD MUSHROOM & CHESTNUT WELLINGTON

Pomme purée, seasonal greens, red wine reduction

8OZ DENVER BEEF STEAK (£10 SUPPLEMENT)

Fries, whisky peppercorn sauce, vine tomatoes, garlic button mushrooms

DESSERT COURSE:

TRADITIONAL CHRISTMAS PUDDING

Brandy anglaise, cranberry compote, rum & raisin ice cream

BLACK FOREST DELICE

Kirsch-soaked cherries, cherry compote, vanilla cream, chocolate crumble

CHRISTMAS SPICED STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream, honey tuille

SCOTTISH CHEESE SELECTION (£5 SUPPLEMENT)

Oatcakes, grapes, celery, fruit chutney



FESTIVE PRIVATE LUNCH MENUS

STARTER COURSE:

CELERIAC & APPLE VELOUTÉ

Parsnip crisps, chive oil

GLAZED CLEMENTINE CHICKEN LIVER PARFAIT

Fig & apple chutney, toasted brioche

TORCHED MACKEREL

Celeriac remoulade, pickled apple, horseradish crème fraîche, dill

INTERMEDIATE COURSE:

CHEF'S CHOICE OF BALBIRNIE SORBET

MAIN COURSE:

TURKEY ROULADE

Pork sage & onion stuffing, duck fat potato pavé, honey-glazed carrots & parsnips, Brussels sprouts with bacon, cranberry compote, pigs in blankets, turkey jus

PAN-ROASTED SCOTTISH SALMON

Salt-baked celeriac, chard, dill emulsion, potato straw, beurre blanc, caviar

WILD MUSHROOM & TRUFFLE GNOCCHI

Parmesan, micro herbs

8OZ DENVER BEEF STEAK (£10 SUPPLEMENT)

Fries, whisky peppercorn sauce, vine tomatoes, garlic button mushrooms

DESSERT COURSE:

TRADITIONAL CHRISTMAS PUDDING

Brandy anglaise, cranberry compote

BLACK FOREST DELICE

Kirsch-soaked cherries, cherry compote, vanilla cream, chocolate crumble

CHRISTMAS SPICED STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream, honey tuille

SCOTTISH CHEESE SELECTION (£5 SUPPLEMENT)

Oatcakes, grapes, celery, fruit chutney



FESTIVE AFTERNOON TEA

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

Afternoon Tea Menu:

Selection of freshly prepared sandwiches:

Smoked Scottish salmon mousse, dill crème fraîche &
cucumber

Roast turkey, cranberry relish & baby gem lettuce
Lockerbie cheddar & spiced apple chutney

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Mini haggis, sausage & caramelised onion Wellington
Brie, cranberry & Parmesan tartlet

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Christmas pudding choux bun filled with eggnog mousse
Raspberry & pear Battenberg with festive colours and golden
marzipan

White chocolate mousse dome with winter berry compote

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Traditional plain scone, Served with clotted cream and
cranberry & winter berry preserve infused with port

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Traditional afternoon tea: £24.50 per person

Sparkling afternoon tea: £33.00 per person

Champagne afternoon tea: £37.00 per person

Cocktail afternoon tea: £36.00 per person

Please kindly note, all afternoon tea bookings must be made
24 hours in advance.

**We offer group afternoon teas. Please contact [Katy
Ronaldson](#) for more information.**

Vegetarian and non gluten containing afternoon teas available
on request.



TERMS & CONDITIONS

Deposits, Payments & Pre-Orders

A £15.00 non-refundable and non-transferable deposit per person is required for all festive bookings. Deposits must be paid within 14 days of the provisional booking being made. If a deposit has not been received within this period, the reservation may be automatically released without prior notification.

Please note that deposits cannot be applied against the final balance should the number of guests reduce after booking. Full menu pre-orders, final guest numbers and all outstanding balances are required no later than 4 weeks prior to the event date.

For bookings made after 1st October 2026, full payment will be required at the time of booking.

All wine and drinks orders must also be paid in full no later than 4 weeks prior to the event.

Deposits and final payments are strictly non-refundable, non-transferable and cannot be exchanged for future hotel credit, vouchers or alternative events.

Written confirmation will be issued upon receipt of all payments. Payment can be made by debit card or credit card.

Cancellation by the Hotel

In the unlikely event that the hotel is required to cancel an event, an alternative date will be offered or a full refund provided.

The hotel reserves the right to alter, amend or withdraw any menu items, entertainment, prices or other brochure content should circumstances require.

Final Numbers & Attendance

For all pre-paid events, once deposits and final payments have been received, no refunds, transfers or vouchers can be issued.

Payments for guests who do not attend the event are forfeited and cannot be transferred towards food, beverages or entertainment for other members of the party.

Children attending festive party nights will be charged at the full adult rate.

Dietary Requirements

Vegetarian options are available with all menus.

Any special dietary requirements or food allergies must be advised to the hotel no later than 3 weeks prior to the event.

A full seating plan must be provided for all group bookings, clearly showing guest names, menu selections and dietary requirements.

Alcohol Policy

Guests are not permitted to bring their own alcoholic beverages into Balbirnie House.

Any guest found doing so may be asked to leave the premises without refund. This policy also applies to company awards ceremonies, presentations and pre-event receptions unless corkage arrangements have been agreed and paid for in advance.

Private Rooms, Awards & Presentations

Should you wish to host awards presentations, speeches or a private drinks reception before your festive event, private rooms can be arranged subject to availability.

Room hire charges apply. Catering, drinks service and audio-visual equipment can also be provided.

Please contact our Special Events Planning Team for further details and pricing.

Entertainment

Suitable background music will be played during the meal, followed by festive dancing.

Our resident DJ is happy to accept music requests throughout the evening. However, all requests must remain appropriate to the festive atmosphere and enjoyment of all guests. The DJ retains full discretion regarding the music played.

Hotel Management Rights

Hotel management reserves the right to refuse admission and to charge the organiser, company or individual responsible for any loss or damage resulting from unreasonable behaviour.

For festive lunch events, organisers are responsible for ensuring guests depart by 5.00pm to allow the hotel sufficient time to prepare for evening service.

Service Charges & VAT

All prices quoted include VAT at the prevailing rate.

A 10% discretionary service charge applies to:

- All Party Night pre-payments
- All drinks service
- All bar service

Complimentary Parking

We are pleased to offer complimentary parking for all guests attending festive celebrations at Balbirnie House.

To qualify, vehicle registrations must be entered into the exemption tablet upon arrival.

Contact Us

For further information or to make a booking, please contact our Special Events Team:

Christmas Office
Balbirnie House Hotel
Markinch, Fife
KY7 6NE



From all the Brigade at Balbirnie, we wish you a
Merry Christmas and prosperous New Year.