

New Year Party Package

Enjoy a 2 night package in our 4 star country hotel & bring in the New Year in real Scottish style.

Packages start from £355pp for the 2 night break away staying in a double or twin room & includes the following:

Hogmanay 31st December 2024

Pre-dinner canapes with a glass of prosecco, 3 course set dinner (one sitting @ 7pm) in our restaurant and post dinner dancing with The Tweed Jakies

Small fireworks display (weather dependent) to take in the New Year with a glass of mulled wine

1st January 2025

Full Scottish Breakfast

Soup & Sandwich Lunch

3 course set dinner (one sitting @ 7pm) then join in the fun & laughs with our comedy night

2nd January 2025

Full Scottish Breakfast prior to departure by 11am

Families and Children Welcome

please contact us for family rates

Hogmanay Menu 2024

Starters

Roasted Celeriac and Truffle Soup

Served with warm dinner roll

Game Terrine

Served with plum chutney & toasted sourdough

Spiced Squash & Sundried Tomato Spring Roll

Served with tzatziki

Tempura King Prawns

Served with mango yogurt & watercress salad

Main Courses

Chicken Supreme

Served with Dauphinoise potatoes, wild mushroom puree, glazed carrots & tarragon sauce

Roasted Venison Loin

Served with celeriac fondant, roasted beetroot, beetroot & blackberry puree, wilted spinach & beetroot jus

Pan Seared Seabass

Served with tempura mussels, spiced cauliflower puree, roasted cauliflower, cauliflower crumb & herb sauce

Oyster Mushroom Tart

Served with roasted parsnip puree, glazed carrots & crispy leeks

Desserts

Chocolate & Hazelnut Caramel Praline Bar

Served with chocolate soil, vanilla cream & toffee sauce

Millionaire Shortbread Cheesecake

Served with chocolate sauce

Cranachan Pavlova

Raspberry puree, whiskey cream, toasted oats & honey syrup

Cheeseboard

Selection of cheeses served with onion chutney, celery, grapes & oatcakes

New Years Evening Menu

Starters

Lentil Soup

Served with warm dinner roll

Haggis Scotch Egg

Served with turnip puree & whisky peppercorn sauce

Vegetarian Haggis Scotch Egg

Served with turnip puree & whisky peppercorn sauce

Traditional Prawn Marie Rose

Served with baby gem, cherry tomatoes, sourdough crouton

Main Courses

Traditional Steak & Guinness Pie

Served with roast potatoes & seasonal vegetables

Lamb Hotpot

Served with tenderstem & green beans

Feta Cheese & Spinach Pie

Served with roast potatoes & seasonal vegetables

Pan Seared Salmon

Served with garlic dill new potatoes, charred tenderstem & asparagus & a lemon butter sauce

Desserts

Apple Tarte Tatin

Served with warm toffee sauce & Chantilly cream

Triple Chocolate Brownie

Served with vanilla ice cream

Berry Panna Cotta

Served with compote & almond tuille

Cheeseboard

Selection of cheeses served with onion chutney, celery, grapes & oatcakes