

DIRECTIONS TO BALGEDDIE HOUSE HOTEL

FROM THE SOUTH

From Edinburgh Airport travel North on M90 over Forth Road Bridge

Leave M90 at exit 2A onto the A92

Stay on the A92 until signs for Glenrothes North and Leslie

Turning left onto A911, straight on at first three roundabouts,

at next roundabout turn left (*Brown Tourist board sign - Balgeddie House Hotel*)

The Hotel is 3rd road on left (*Brown tourist sign - Balgeddie House Hotel*)

FROM THE NORTH

Travel South heading for Forth road Bridge

When on the A92 (*main road between Dundee and M90*) exit by

turning right at the first sign for Glenrothes North and Leslie

Straight through the 1st roundabout, turn right at the next roundabout

(*Brown Tourist sign Balgeddie House Hotel*)

The Hotel is 3rd turning on the left

(*Brown tourist sign - Balgeddie House Hotel*)



BALGEDDIE HOUSE HOTEL

Balgeddie Way, Glenrothes KY6 3QA

Tel 01592 742511

Email info@balgeddiehouse.com

www.balgeddiehouse.com

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu.

Allergen Information is available please ask.

All details in this brochure are provisional and are subject to confirmation.

aspentprint.com

CELEBRATE
CHRISTMAS
2017

BALGEDDIE
HOUSE HOTEL

01592 742511
info@balgeddiehouse.com

FESTIVE DINING IN THE BRASSERIE

4th - 24th December
Monday to Friday 12 noon - 2.00 pm and 6.00 pm - 9.00 pm
Saturday and Sunday 12 noon - 9.00 pm
Private Dining may be available, please enquire.

STARTERS

Soup of the Day
Fanned Seasonal Melon and Prawns with Lemon and Lime Dressing
Chicken Liver Pâté with Red Onion Chutney and Oatcakes

MAINS

Traditional Roast Turkey with Seasonal Trimmings and Cranberry Sauce
Homemade Scotch Beef Stew with Puff Pastry Top
Poached Fillet of Salmon with a Leek and Chardonnay Cream Sauce
Mushroom Ravioli with Sun Dried Tomato Pesto and Garlic Bread

DESSERTS

Christmas Pudding with Brandy Sauce
White Chocolate and Raspberry Cheesecake
Ice Cream and Hot Chocolate Sauce

£21.00

BRASSERIE @ BALGEDDIE

Open throughout December
Monday - Friday 12 noon - 2.00 pm and 6.00 pm - 9.00 pm
Saturday - Sunday 12 noon - 9.00 pm
24th December 12 noon - 8.00 pm
31st December 12 noon - 7.30 pm
Closed 25th December and 1st January

Menus available to download from www.balgeddiehouse.com or telephone 01592 742511
Reservations recommended on Fridays, Saturdays and Hogmanay

Reservations: a non-refundable deposit of £10.00 per person is required to confirm a booking, payable within 10 days of making your reservation. We regret that reservations not confirmed within 10 days will be automatically released.

FESTIVE DISCO PARTY NIGHTS

Friday 8th and Saturday 9th December 2017 7.00 pm - 12.30 am
Arrival 7.00 pm for a 7.30 pm meal, dancing to the sounds of our resident DJ until 12.30 am.
Inclusive of a 3 course dinner, crackers and party poppers.

STARTERS

Cream of Vegetable Soup
Chicken Liver Pâté with Red Onion Chutney and Oatcakes
Fanned Seasonal Melon and Prawns with Lemon and Lime Dressing

MAINS

Traditional Roast Turkey with Seasonal Trimmings and Cranberry Sauce
Braised Sirloin Steak in Black Peppercorn Sauce
Poached Fillet of Salmon with a Leek and Chardonnay Cream Sauce
Spinach and Ricotta Tortellini in a Tomato and Basil Sauce with Tossed Salad and Garlic Bread

DESSERTS

Christmas Pudding with Brandy Sauce
White Chocolate and Raspberry Cheesecake
Chocolate Profiteroles



£34.00

WHY NOT STAY THE NIGHT?

Make a truly special night into a dream day and relax in our Swimming Pool, Steam Room or Sauna

Single Bedded room inclusive of Breakfast from £40.00
Twin or Double Occupancy inclusive of Breakfast from £60.00 per room

Higher rates apply on the nights of 24th and 31st of December

To enquire contact our reservation team on 01592 742511
or email info@balgeddiehouse.com

Reservations: a non-refundable deposit of £15.00 per person is required to confirm a booking, payable within 10 days of making your reservation. We regret that reservations not confirmed within 10 days will be automatically released. Balance to be settled 21 days prior to the date of the event. If there is a cancellation or a no show after the full balance has been paid we regret that no monies will be refunded.

FESTIVE PARTY NIGHT

WITH FIFE'S PREMIER FUNCTION BAND

"BIG NIGHT OUT"

Friday 15th and Saturday 16th December 2017 7.00 pm - 12.30 am
Arrival 7.00 pm for a 7.30 pm meal, dancing to the sounds of "Big Night Out" until 12.30 am.
Inclusive of a 3 course dinner, crackers and party poppers.

STARTERS

Cream of Vegetable Soup
Chicken Liver Pâté with Red Onion Chutney and Oatcakes
Fanned Seasonal Melon and Prawns with Lemon and Lime Dressing

MAINS

Traditional Roast Turkey with Seasonal Trimmings and Cranberry Sauce
Braised Sirloin Steak in Black Peppercorn Sauce
Poached Fillet of Salmon with a Leek and Chardonnay Cream Sauce
Spinach and Ricotta Tortellini in a Tomato and Basil Sauce with Tossed Salad and Garlic Bread

DESSERTS

Christmas Pudding with Brandy Sauce
White Chocolate and Raspberry Cheesecake
Chocolate Profiteroles

£41.00

FESTIVE DISCO LUNCH

Friday 22nd December 2017 1.00 pm - 5.00 pm
Arrival 1.00 pm for a 1.30 pm meal, dancing to the sounds of our resident DJ until 5.00 pm.
Inclusive of a 3 course lunch, crackers and party poppers.
Disco from 2.00 pm to 5.00 pm.

STARTERS

Cream of Vegetable Soup
Chicken Liver Pâté with Red Onion Chutney and Oatcakes

MAINS

Traditional Roast Turkey with Seasonal Trimmings and Cranberry Sauce
Homemade Scotch Beef Stew with Puff Pastry Top
Sweet Potato, Chick Pea and Spinach Curry with Steamed Rice

DESSERTS

Christmas Pudding with Brandy Sauce
Chocolate Profiteroles

£20.00

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CHRISTMAS DAY

£59.00
ADULT

1.00 pm in the Brasserie
3.00 pm in the Nairn Suite



STARTERS

- Carrot and Parsnip Soup
- Van Dyke of Melon with Norwegian Prawns and a Lemon and Lime Dressing
- Chicken and Apricot Terrine with Spiced Pear Chutney and Oatcakes
- Continental Meat Selection with Black Olives, Cherry Tomatoes and Crusty Bread

MAINS

- Traditional Roast Turkey with Seasonal Trimmings and Cranberry Sauce
- Braised Sirloin Steak in a Black Peppercorn and Red Wine Sauce *(cooked medium to well done)*
- Poached Fillet of Salmon with a Leek and Chardonnay Cream Sauce
- Spinach and Ricotta Tortellini in a Tomato and Basil Sauce with Tossed Salad and Garlic Bread

DESSERTS

- Christmas Pudding with Brandy Sauce
- White and Dark Chocolate Mousse with Vanilla Pod Ice Cream
- Toffee and Honeycomb Cheesecake
- Selection of Cheese Fruit, Nuts and Crackers with Cranberry and Port Chutney
- Coffee served with Mint Creams



£35.00
CHILD (5-10)
£12.00
INFANT
(LIMITED HIGHCHAIR
AVAILABILITY)

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HOGMANAY DINNER DANCE WITH FIFE'S PREMIER FUNCTION BAND "BIG NIGHT OUT"

7.00 pm for a 7.30 pm meal | Carriages 1.00 am
The evening includes a 3-course meal with party boxes and crackers, dancing to the sounds of "Big Night Out" plus a glass of champagne or malt whisky to toast the bells.

STARTERS

- Cullen Skink Traditional Scottish Soup of Smoked Haddock, Potato and Cream
- Tower of Haggis, Neeps and Chappit Tatties with an Onion and Whisky Sauce
- Gressingham Duck Terrine wrapped in Smoked Pancetta with Orange and Ginger Chutney and Highland Oatcakes



MAINS

- Braised Sirloin Steak in a Black Peppercorn and Red Wine Sauce *(cooked medium to well done)*
- Suprême of Chicken stuffed with Stornoway Black Pudding with a Mushroom and Tarragon Sauce
- Poached Fillet of Salmon with a Leek and Chardonnay Cream Sauce
- Spinach and Ricotta Tortellini in a Tomato and Basil Sauce with Tossed Salad and Garlic Bread

DESSERTS

- Cranachan Blend of Whipped Cream, Raspberries, Oatmeal, Honey and Drambuie
- Lemon Tart with Vanilla Pod Ice Cream
- Selection of Scottish Cheese with Cranberry and Port Chutney served with Crackers
- Freshly Brewed Coffee and Shortbread

£57.00

HOGMANAY DINNER DANCE PACKAGE

Why not attend the Hogmanay Dinner Dance, stay overnight and depart after breakfast on the 1st of January 2018.

- £110.00 per person sharing a standard bedroom
- Upgrade to a Deluxe Bedroom from £115.00 per person sharing
- Single rooms available from £120.00 per person

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