



Christmas
& New Year
Programme
2017

PIERSLAND HOUSE HOTEL | TROON

★★★★

FESTIVE FAYRE LUNCH

*Chicken liver parfait with rocket, apple and ginger chutney
served with garlic bread*

*Game terrine with Cumberland sauce
and oatcakes*

*Melon cocktail and assorted fruits in a lime syrup
topped with passion fruit sorbet*

*Warm goats cheese with beetroot and walnut salad,
pesto dressing and red onion marmalade*

Cream of tomato soup



Roast Ayrshire turkey with all the trimmings

*Chargrilled pork loin steaks topped with Stornoway black pudding
and red wine jus*

*Supreme of chicken stuffed with baggis
served with a whisky café au lait sauce*

*Pan seared salmon delice
with a sherry and mushroom cream sauce*

*Open tartlet of puff pastry with caramelised onions, provencal
of vegetables topped with brie and served with a tossed salad*



*Warm Christmas pudding
served with a rich traditional brandy sauce*

A brandy snap basket filled with raspberry ripple ice cream

Baked Alaska with berry coulis

*Warm ginger and treacle sponge pudding
served with butterscotch sauce*

*A platter of assorted cheeses with celery, apples, grapes
and water biscuits*



Tea, coffee and mince pies

£18.95 per person

FESTIVE FAYRE DINNER

*Chicken liver parfait with rocket, apple and ginger chutney
served with garlic bread*

*Melon cocktail and assorted fruits in a lime syrup
topped with passion fruit sorbet*

*Grilled goats cheese with a beetroot and walnut salad,
pesto dressing and onion marmalade*

*Game terrine served with Cumberland sauce
and oatcakes*

*Crispy fried battered chicken fillets
and sweet chilli dipping sauce served with an orange,
waterchestnut and bamboo shoot salad*



Cream of tomato soup

Homemade sorbet



Roast Ayrshire turkey with all the trimmings

*Chargrilled pork loin steaks topped with Stornoway black pudding
and red wine jus*

*Pan seared seabass fillet served with a white wine
and mushroom cream sauce*

*Supreme of chicken stuffed with baggis
served with a whisky café au lait sauce*

Sirloin steak with brandy and peppercorn sauce

*Open tartlet of puff pastry, caramelised onions, provencal of
vegetables, topped with brie and served with a tossed salad*



Christmas pudding served with a traditional brandy sauce

Baked Alaska with berry coulis

*Lemon and raspberry posset accompanied by
homemade shortbread*

*Warm ginger and treacle sponge pudding
served with butterscotch sauce*

*A platter of assorted cheeses with grapes, apple and celery
and water biscuits*



Tea, coffee and mince pies

£28.50 per person

CHRISTMAS DAY LUNCH

Chicken liver parfait with toasted brioche, apple and ginger chutney and leaf salad

Oak smoked salmon with potato and chive salad, lemon oil and mixed leaves

Sweet melon and assorted fruits laced by a warm Drambuie syrup

Game terrine served with Cumberland sauce and oatcakes



Leek and potato soup

Homemade sorbet



Traditional roast turkey with sage stuffing, chipolatas, cranberry and bread sauce

Poached delicie of salmon with a white wine, prawn and chive cream

Roast sirloin of beef in a red wine and thyme jus with Yorkshire pudding

Open tartlet of puff pastry, caramelised onions, provencal of vegetables topped with brie and served with a tossed salad



Warm Christmas pudding served with a rich traditional brandy sauce

Lemon and lime cheesecake surrounded by mango sauce

Warm ginger and treacle sponge pudding served with butterscotch sauce

A wedge of smoked cheddar, brie, Mull of Kintyre and stilton served with grapes, apple, celery and water biscuits



Tea, coffee and mince pies

£63.50 per person

(children under 12 years £25.00

children under 5 eat off the children's menu)

BOXING DAY LUNCH

Sweet melon and assorted fruits laced with cinnamon syrup

Chicken liver parfait with leaf salad and an apple and ginger chutney served with oatcakes

Game terrine with Cumberland sauce and oatcakes

Cream of leek and potato soup



Supreme of chicken stuffed with baggis served with a whisky café au lait sauce

Poached fillet of salmon in a lemon and basil cream

Open tartlet of puff pastry, caramelised onions, provencal of vegetables topped with brie and served with a tossed salad

Roast sirloin of beef with a brandy and peppercorn cream



Warm apple crumble laced with custard

Lemon posset with sponge fingers

Brandy snap basket filled with raspberry ripple ice cream

Baked Alaska with berry coulis



Tea, coffee and mince pies

£28.50 per person

SPECIAL STAY-OVER RATE

from £40.00 per person
sharing a twin / double room
including full Scottish breakfast

(the above rates are only available if booked with one of our festive meals, excludes bogmanay)

CHRISTMAS DISCO PARTY

*The Piersland House Hotel Garden Room and Conservatory
are the ideal venue for your festive party.*

***Accommodating up to 120 guests
the night will include:***

4 course festive dinner with coffee and mince pies

Half a bottle of house wine per person
(if no wine required deduct £5.00 per person)

Disco extravaganza with the famous Piersland party games
and our house DJs Bobby and Davy

*If you are looking for a private party and your number is 50
and above, please let us take the pressure off you and allow
us to organise your big night out.*

Party night dates & prices per person

Friday 1st Dec	£37.50	Wednesday 13th Dec	£35.00
Saturday 2nd Dec	£37.50	Thursday 14th Dec	£35.00
Sunday 3rd Dec	£35.00	Friday 15th Dec	£40.00
Monday 4th Dec	£35.00	Saturday 16th Dec	£40.00
Tuesday 5th Dec	£35.00	Sunday 17th Dec	£35.00
Wednesday 6th Dec	£35.00	Monday 18th Dec	£35.00
Thursday 7th Dec	£35.00	Tuesday 19th Dec	£35.00
Friday 8th Dec	£40.00	Wednesday 20th Dec	£35.00
Saturday 9th Dec	£40.00	Thursday 21st Dec	£35.00
Sunday 10th Dec	£35.00	Friday 22nd Dec	£40.00
Monday 11th Dec	£35.00	Saturday 23rd Dec	£40.00
Tuesday 12th Dec	£35.00		

EARLY BOOKING DISCOUNT

***Book your Festive Fayre Lunch,
Dinner or Party Night and pay your deposit
before the 1st November and receive
every 10th meal free.***

FOR PARTIES OF 10 AND OVER



MENU

*Chicken liver parfait with an apple and ginger chutney
and warm garlic bread*

*Chilled melon, pineapple and satsumas
laced by a cinnamon syrup*

Pheasant terrine with a Cumberland sauce and oatcakes



Cream of tomato soup

Homemade sorbet



*Roast sirloin of Scotch beef
with a brandy and peppercorn sauce*

Traditional roast turkey with all the trimmings

*Poached fillet of salmon
with a white wine, mushroom and chive cream sauce*

*Open tartlet of puff pastry with caramelised onions,
provençal of vegetables topped with brie
and served with a tossed salad*



*Warm Christmas pudding served with a rich
traditional brandy sauce*

Lemon and lime cheesecake set on a pool of mango puree

*Profiteroles filled with cream
and topped with a rich chocolate sauce*



Tea, coffee and mince pies

Please see opposite for dates available
and price per person



HOGMANAY DINNER ONLY

*Sweet melon and assorted fruits
with warm Drambuie syrup*

*A terrine of fresh cured and smoked salmon
with fine herbs, micro leaf salad and lemon oil*

Cream of roasted parsnip soup topped with croutons

Homemade sorbet

*Roast fillet of beef, dauphinoise potatoes,
braised shin croquette, red wine and thyme jus*

*Grilled fillet of seabass on a leek mash,
broccoli hollandaise, roasted shallots,
drizzled by a red wine and balsamic reduction*

*A sharp individual lemon tart
served with sauce anglaise*

Baked Alaska served with berry coulis

Coffee and tablet

Hogmanay Dinner Only £42.50 per person

HOGMANAY CELEBRATIONS PACKAGE

Arrival on the 31st December 2017

**CELEBRATE THE NEW YEAR IN STYLE AND ENJOY
OUR MAGNIFICENT "GRAND HOGMANAY BALL"**

*You will be welcomed by our piper at 7pm followed by
champagne and canapés in the "Walker Lounge".*

*Then moving onto a sumptuous
5 course gala meal in "The Garden Room".*

*Entertainment will be provided by
the band ("The Sapphire Duo" who will play a mix of ceildh
and modern tracks) – between them the dance floor promises
to be packed all night long!*

*A count down to Big Ben will welcome in the New Year,
then more dancing and concluding at 1am.*

*We usually have about 100 guests attending The Ball and
seating is on tables of 12 – 14, therefore groups of less
than 10 guests will be sharing a table with other parties. Every
year the ball proves to be a tremendous success –
a truly memorable evening and simply the best party
to welcome in the New Year!*

1st January 2018

Breakfast at leisure

Informal salad and cold meat lunch buffet 12.30pm - 1.30pm

3 course dinner 5.30pm

2nd January 2018

Breakfast and depart or why not stay an extra night
Special rates apply

HOGMANAY PACKAGE PRICE

£260.00 per person for our standard rooms

£295.00 per person for our superior rooms,
cottage suites and lodges

Supplement for double room for sole occupancy
£90.00 per room

Stayover rates from £60.00 per person dinner, bed and breakfast

These rates apply for night before and after the package

£100.00 deposit on booking, balance payable on
or before 1/12/17. All deposits and pre-payments are
non-refundable or transferable.

All rates are inclusive of VAT @ current rate.

HOGMANAY DINNER DANCE

*A terrine of fresh cured and smoked salmon
with fine herbs, a micro leaf salad and lemon oil*



Cream of roasted parsnip soup topped with croutons



*Grilled fillet of seabass with crispy prawn,
fennel cream and chive oil*



*Roast fillet of beef, dauphinoise potatoes,
braised shin croquette, red wine and thyme jus*



Trio of desserts with their own sauces



Coffee and tablet

NEW YEAR'S DAY LUNCH

*Chicken liver parfait with oatcakes, spiced apple compote
and a leaf salad*

Scotch broth

*Garlic mushrooms on a herb crouton glazed by
mozzarella cheese*

*A cocktail of melon and assorted fruits in a lime syrup
topped with sorbet*



Angus steak and mushroom pie with Guinness

Rainbow trout fillet with a tomato and tarragon cream sauce

Peppered chicken supreme in a red onion and red wine jus

*Open tartlet of puff pastry, caramelised onions, provencal of
vegetables topped with brie and served with a tossed salad*



Warm cinnamon and apple crumble served with custard

Orange cheesecake with vanilla ice cream

*Brandy snap basket with raspberry ripple ice cream
and fruit coulis*

*A cheese platter of smoked cheddar, brie and Mull of Kintyre
served with grapes, celery and water biscuits*



Tea, coffee and mints

£30.00 per person

(children under 12 years £17.50

children under 5 eat off the children's menu)

Two sittings 3.00pm and 5.30pm

Christmas & New Year Programme 2017

TERMS & CONDITIONS

Party Nights and Hogmanay Dinner and Dinner Dance

We require a £10.00 per person deposit payable within 7 days of booking as confirmation otherwise your booking will be released. Balance will be payable by 1/12/17.

Festive Fayre Lunch, Festive Fayre Dinner, Boxing Day Lunch, Christmas Day Lunch and New Year's Day Lunch

We require a £10.00 per person deposit payable within 7 days of booking as confirmation otherwise your booking will be released.

All deposits and pre-payments are non-refundable or transferable.
Pre-payments are for food only and cannot be used against drinks.

In the event that any Christmas function is cancelled by Piersland House Hotel we will offer an alternative date or full refund.
Please note that loyalty points will not be issued on any festive events or festive menus from 1st Dec until 3rd Jan inclusive.

PIERSLAND HOUSE HOTEL | TROON

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