



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 delice 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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