Envisage spending Christmas or Hogmanay on our 240-acre estate where luxury knows no bounds. Expect log burning fires, award-winning food and superb service. A time for family and friends to come together and celebrate the most magical time of the year.

Discover all about our parties, festive dining, breaks and seasonal treats from Scotland’s Most Hospitable Hotel for 2019...
THE GREATEST PARTY NIGHTS

Friday 6 December | Thursday 12 December | Friday 13 December | Saturday 14 December
Thursday 19 December | Friday 20 December | Saturday 21 December | Saturday 4 January

19.00hrs “P.T. Barnum Cocktail” served on arrival
19.30hrs Dinner in Ballroom

Followed by live singing from John Duncan ‘Ringmaster’
of theme songs such as The Greatest Show, Rewrite the Stars and Million Dreams plus disco.

£39.00 per person

CHRISTMAS PARTY MENU

Sun Blushed Tomato Soup
pesto mascarpone

Pressing of Smoked Salmon
cauliflower, curry flavours

Traditional Roast Turkey
skirtie, roast vegetables, roast potatoes, chipolata sausage, gravy

12hr Slow Cooked Beef Shin
crispy ham, Riga jus

Pina Colada Cheesecake
pineapple gel, coconut ice cream

After Eight Chocolate Brownie
dark chocolate and mint ice cream

Freshly Brewed Tea or Coffee
praline chocolate

CHRISTMAS PARTY COCKTAIL MENU

ARRIVAL DRINK
P.T. Barnum Cocktail
Raspberry gin, Chambord, sugar syrup, lemon juice, soda water

COCKTAILS
White Lady £10
Gin, Cointreau, Malibu, sugar syrup
The Grinch £5
Mintini topped with lemonade
Midnight Fantasy £7
Vodka, Blue Caraco, cranberry juice, pink candy floss
Popcorn Colada £11
Rum, unsweetened pineapple juice, popcorn syrup, coconut flavours, popcorn

PITCHERS
Santa’s Sleigh £34
Passoosa, Raspberry gin, OJ, lemon juice
P.T. Barnum Cocktail £39
Raspberry gin, Chambord, sugar syrup, lemon juice, soda water

Cocktails, pitches available to pre-order

Non-refundable deposit of £10 per person on booking followed by full pre-payment by Friday 10th November 2019.
AFTERNOON TEA WITH FESTIVE TWIST
1st to 23rd December 2019

Toffee Nut Ginger Cake
White Chocolate Snowballs
Salted Caramel Delice
Nutella Macaroons

Apple and Cinnamon Scones
with clotted cream and homemade raspberry jam

Selection of Sandwiches
along with festive favourites

Freshly Brewed Tea or Coffee

£11.99 PER PERSON
ADD A GLASS OF FIZZ FOR £7.50

PRIVATE DINING FESTIVE MENU
1st to 24th December 2019

Pork and Smoked Ham Terrine picnic-style flavoured
Sweet Potato and Red Pepper Soup potato crisps, pepper espuma
Crab and King Prawn Tart avocado puree, smoked tomatoes
Rillettes of Gressingham Duck Leg balsamic, beetroot gel
Pressed Root Vegetable Terrine toasted hazelnut pesto

Traditional Roast Turkey roasted root vegetables, goose-fat potatoes, stuffing, roasted gravy
Seared Fillet of Cod black olive crust, winter greens, salsa verde
Bread of Penseant streaky bacon, leek mash, roast garlic purée, thyme-scented jus

24hr Slow Cooked Beef Shin bourguignon garnish, dauphinoise, heritage carrots, red wine reduction
Goats Cheese and Puy Lentil Wellington beetroot jam, roast chestnuts, peaib cream

Bakewell Tart marzipan ice cream, macerated cherries
Christmas Pudding Portait brandy snap
Chocolate Orange Delice mandarin ice cream
Molotraum House Tipsy Trifle whisky syrup
Selection of Scottish cheeses grapes, chutney, oatcake

Freshly Brewed Tea or Coffee with festive treats

£39 PER ADULT (includes a glass of festive cocktail on arrival per person)
YOUR FESTIVE STAY
AT MELDRUM
TWO OR THREE NIGHTS – THE CHOICE IS YOURS

★ TWO NIGHTS: From £245pp (Depart Boxing Day) ★

ARRIVE CHRISTMAS EVE – 24TH DECEMBER
Cream tea from 2:00pm to 4:00pm: homemade scones, fresh cream & jam, tea or flute of champagne
Meet the Management at 5:30pm for champagne and canapes in the Drawing Room
Dinner in our award-winning Dining Room
Live singer John Duncan in the Cave Bar for evening
After dinner mailed wine and mincepie plats in the Cave Bar
Transport to watch Fireworks in Oldmeldrum

★ ★ ★ ★ ★

CHRISTMAS DAY – 25TH DECEMBER
Full Scottish Breakfast
Carvery lunch in our Ballroom
Upgrade to formal Dining Room lunch available, subject to availability
Sandwiches, savouries and board games in the Cave Bar in the evening
Movie with popcorn in the Stables

★ ★ ★ ★ ★

THREE NIGHTS: From £420pp (Depart 27th December) ★

BOXING DAY – 26TH DECEMBER
Full Scottish Breakfast
Transport to Locher (3 outdoor adventures: stroll at the Locher Activity Centre)
Lunch upon return
'Taste of Aberdeenshire' Dinner in our Dining Room

★ ★ ★ ★ ★

27TH DECEMBER
Full Scottish Breakfast before departure

BASED ON TWO PEOPLE SHARING A ROOM, SINGLE SUPPLEMENT APPLIES

Come and stay with us this Christmas
At Meldrum House we are masters at making magical moments. Get away from it all at our luxury hotel where it's all about good food, good fizz and good company at the most wonderful time of the year.
CARVERY CHRISTMAS DAY LUNCH
IN THE BALLROOM

ARRIVE FROM 12.30PM FOR 12.30PM WITH CHAMPAGNE ON ARRIVAL
12.30PM CARVERY SERVICE

Yihang Bakery Rolls
King Prawn Cocktail: lobster dressing, cucumber salsa
Winter Vegetable Broth
Goats Cheese and Onion Tart: aged balsamic, basil oil, rocket salad
Ham Hock and Apricot Terrine: mini brioches, onion jam

Traditional Roast Turkey
Roast Rib Eye of预售’s Beef
Aberdeen Angus Honey Glazed Gammon
Roast Potatoes: crunchy sprouts, rosemary and sea salt roast tatties,
Traditional apple stuffing, chipolata sausages and Yorkshire puddings

Dark Chocolate Delice: passion fruit sorbet
Banoffee Pie: maple syrup ice cream
Classic Christmas Pudding: brandy custard
Selection of Scottish Cheeses: grapes, chutney, oatcake
Freshly Brewed Tea or Coffee with festive treats

£80 PER ADULT • £40 PER CHILD (2-12 YEARS) • UNDER 2 COMPLIMENTARY

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE CONTACT OUR TEAM FOR ALTERNATIVE MENU

CHRISTMAS DAY LUNCH
IN OUR 2 ROSETTE RESTAURANT

ARRIVE AT 3.30PM WITH CHAMPAGNE ON ARRIVAL

Butternut Squash Velouté: roast pumpkin seeds, truffle oil
Wild Bear and Venison Terrine: pancetta, cranberry chutney, roasted chestnuts
Twice Baked Lemongrass Cheddar Soufflé: Armagh mustard cream
Seared Loin Scallops: charred sweetcorn, Stornoway black pudding

Passion Fruit Sorbet

Traditional Roast Turkey: skirt, chipolata, roast potatoes, gravy
Fillet of North Sea Halibut: lobster ravioli, bok choy sauce, samphire
 Duo of Beef Medallions: fillet, slow cooked seed pudding, Shiraz jus
Wellington of Wild Mushrooms: spinach and goats cheese, pine nut pesto

Dark Chocolate Fondant: white chocolate ice cream, toasted marshmallows
Melted House Christmas Pudding: brandy sauce, cinnamon ice cream
Cherry Bakewell Tart: frozen yoghurt, macerated cherries
Apple Strudel: Crabbie’s custard, calvados ice cream
Freshly Brewed Tea or Coffee with festive treats

£95 PER ADULT • £47.50 PER CHILD (2-12 YEARS) • UNDER 2 COMPLIMENTARY

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE CONTACT OUR TEAM FOR ALTERNATIVE MENU
The Hogmanay Gala Ball

ARRIVE AT 6.45PM FOR CHAMPAGNE AND CANAPES FOLLOWED BY 5-COURSE DINNER

ENTERTAINMENT FROM REMOVED LIVE BAND LOST IN MUSIC

CHAMPAGNE TOAST THE BELLS, HOT CHOCOLATE AND BACON HILLS ON DEPARTURE

- Pressed Game Terrine
- Bread and butter
- Parsnip Velouté
- Curried oil
- Duo of Aberdeenshire Beef
- Presely's fillet steak, 24hr cooked smoked short rib
- Green Apple Sorbet
- Dark Chocolate Delice
- Milkstone fountains
- Freshly Brewed Tea or Coffee

£130.00 PER PERSON

DRESS CODE: BLACK TIE

OVER £10 ONLY

If you have any dietary requirements please contact our team for alternative menu

If you’re planning on joining our Gala Ball celebrations, why not make it extra special? Take advantage of our residential two night package which includes attendance to Gala Ball, two night stay with breakfast and dinner in our award-winning restaurant on 1st January. Upgrades available for a supplement.

TWO NIGHT PACKAGE From £280pp

BASING ON TWO PEOPLE SHARING A ROOM, SINGLE SUPPLEMENT APPLIES
HOGMANAY
FAMILY FRIENDLY DINNER
IN OUR RESTAURANT

DINNER SERVED 6.30PM | 7PM | 7.30PM

Pressed Smoked Chicken Terrine
sweet and sour flavours

Fillet of Aberdoneshire Beef
haggis bon bon, Founders jus

Cookies and Cream Artic Roll

Freshly Brewed Tea or Coffee
with festive treats

Ancestral Haggis

Toasts the haggis with a glass of champagne as our resident piper brings in the New Year.

DRESS CODE: SMART CASUAL

£55 PER ADULT - £25 PER CHILD (2-12 YEARS) - UNDER 2 COMPLIMENTARY

Children's menu available on request

If you have any dietary requirements please contact our team for alternative menu

HOGMANAY IN 1236 @ THE CAVE BAR

7.30pm on Hogmanay for a more casual evening with live music from Michael Macdermid

We will be serving Scottish suppers

Toasts the haggis with a glass of champagne as our resident piper brings in the New Year.

Soup and butterflies after midnight

£45.00 per person

DRESS CODE: SMART CASUAL

1236 @ THE CAVE BAR

If you have any dietary requirements please contact our team for alternative menu

Icons of Whisky Hotel Bar of the Year