



# MURRAYSHALL

## FESTIVE BROCHURE 2022

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## Welcome to our festive brochure for 2022

It's been a big year for Murrayshall as we continue to invest in making the guest experience the best we possibly can.

Most notably, we rebranded both of our restaurants this year where our mission is simple; to offer the best modern Scottish cooking, specialising in quality, seasonal food and local producers. We've also started the upgrade of bedrooms as well as investing further into our golf courses.

Awarded 2 Red Rosettes by the AA earlier this year, our fine dining restaurant Eòlas (pronounced oh-lass) is Scots Gaelic for knowledge through experience and it's all about the experience for our guests.

Cairns, is our casual dining restaurant and is inspired by the cairns found on top of hills around Perthshire and Scotland, with views over Perthshire to the mountains of the Southern Highlands and Cairngorms, is an ode to the simplicity and beauty of the Scottish landscape.

With all the changes we have made over the past two years, we hope you will enjoy Murrayshall as a haven where you can escape the ordinary.

The team and I look forward to welcoming you this festive season to make it the best yet.

Best Regards,



GARY SILCOCK  
General Manager

## Christmas Getaway From £395pp

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### Christmas Eve

After check-in on Christmas Eve you will be welcomed by a festive afternoon tea served in Barossa Bar or fine dining restaurant Eòlas. We will also have gingerbread decorating for the kids. This will be followed by a relaxed dinner in Eòlas.

Before bed, there will be hot chocolates and hot toddies for all guest before getting ready for bed but not before leaving Santa's biscuit and milk out.

### Christmas Day

Christmas Day begins with a traditional Buck's Fizz breakfast, after which you can explore the majestic countryside that surrounds the estate, or enjoy a leisurely morning in a cosy corner.

The main event begins with a pre-lunch glass of fizz before sitting down for an indulgent 4-course Christmas lunch in Eòlas. In the evening there will be a light dinner, followed by mince pies and choice of house liquor.

### Boxing Day

On Boxing Day enjoy a leisurely full Scottish breakfast in Eòlas before we bid you a final festive farewell.

Pricing from £395 per person - including complimentary golf for the duration of your stay. Extend your stay and stay over the evening of Boxing Day for only £80 including breakfast.

50% deposit due at time of bookings and remainder due 14 days prior to arrival.

## Hogmanay Celebrations From £395pp

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### Hogmanay

Kick start your celebrations on arrival with a Prosecco afternoon tea in the cosy setting of the Barossa Bar before retreating to the comfort of your room or suite.

The evening's celebrations commence with a pre-dinner glass of Champagne & canapes before taking your seat for a tantalising 7-course tasting menu in Eòlas.

Spend the evening enjoying the dance and a live band. Take part in Scottish festive tradition with a Ceiligh set being played leading up to the bells.

We are prepared for the bells, dram or sloe gin & black bun to welcome in the New Year.

### New Year's Day

New Year's Day Brunch is served in Eòlas and for any sore heads, we highly recommend a visit to our Bloody Mary station!

After an indulgent mid-morning brunch, blow away the cobwebs with a walk up to the iconic Lynedoch monument and take in the stunning panoramic views over to the Strathmore hills. Upon your return enjoy a specially prepared hot toddy in front of the fire before the evening's 3-course dinner in Eòlas with exquisite wine pairings.

### 2nd January

Wake up to a full Scottish breakfast followed by fond farewells by noon.

Pricing from £395 per person. Extend your stay and stay over the evening of Boxing Day for only £80 including breakfast.

50% deposit due at time of bookings and remainder due 14 days prior to arrival.



## Christmas Eve *(residents only)*

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Served in our clubhouse, Cairns, with a more relaxed, less formal menu from 18:00 to 20:30.

### Starters

Filo wrapped prawns, mango and chilli dip  
Haggis croquettes, whisky, honey, and grain mustard mayo  
Heirloom tomato, basil and burrata bruschetta, aged balsamic  
Soup and crusty bread / Cullen skink  
Chicken satay skewers, peanut and coconut dressing  
Potted Hough, piccalilli, sour dough bread  
Caeser salad, tandoori chicken, or prawns  
Korean style sticky pork belly bites, kimchi, spring onions, sesame

### Mains

Gourmet burger – confit onion, truffle mayo, gruyere cheese, French fries, slaw  
Vegan burger – vegan cheese, vegan brioche bun, truffle mayo, fries, slaw  
Tempura sole goujons, pea and mint puree, salt and vinegar chunky chips, lemon in muslin, tartare sauce  
Fresh egg pasta tagliatelle / pappardelle – beef shin, mushroom and red wine ragout, parmesan / wild mushroom, spinach, and truffle / white wine, clams, parsley  
Coconut curry – butternut and pineapple, fragrant rice, toasted homemade naan  
Chargrilled rare breed pork chop, cabbage, and bacon  
Ribeye steak garni, peppercorn sauce

### Desserts

Crème brulee, shortbread  
Winter fruit crumble, vanilla ice cream  
Sticky toffee pudding  
Chocolate brownie  
Affogato









## New Year's Day *(residents only)*

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Enjoy an early breakfast in Barossa from 8am to 10am.

Croissants / pastries / muffins / cheese scones, wild hearth sourdough, Danish continental cold cuts and cheese, tea, coffee, fresh fruit juices

Or opt for a brunch served from 10:30am to 1:30pm.

Tea / Coffee / Smoothies / Fresh fruit juices

Fruit salad and whole fruit

Homemade bircher – yoghurt-soaked oats, grated apple, sultanas, cinnamon, banana, coconut

Porridge with Drambuie, raspberry compote and heather honey

Smoked salmon carved in the room. Caviar station, lemon in muslin

Kedgerie – curry spiced braised rice, poached peat smoked haddock, crab claw meat, spring onions, soft boiled quail eggs

Omelettes

Eggs Benedict / Royale / Florentine

Scrambled duck eggs with wild mushrooms, tarragon and truffle on toasted sour dough

Scrambled eggs with George Campbells smoked salmon, chives, crème fraîche and caviar

Baked eggs with baby chorizo, tomato, spinach and butter beans, salsa verde

Full Scottish breakfast

Full Vegetarian breakfast

Avocado smash and chilli flakes on sourdough

Baked baby camembert, cured meats, pickles and toasted sour dough

Brioche French toast, sesame and miso maple syrup, puffed grains, watercress

Baked portabella mushrooms topped with spinach, smoked cheese rarebit and crispy onions







## Festive lunch in Cairns

£25.00 two courses / £29.50 three courses

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Available to book for the 1st of  
December till the 23rd of December.

### Starters

Roast pumpkin soup  
*pumpkin seed pesto*

Goat's cheese and walnut terrine  
*beetroot and horseradish chutney, sourdough*

Chicken liver parfait  
*mango chutney, oatcakes*

Hot & cold smoked Scottish salmon  
*avocado mousse, confit lemon*

### Mains

Turkey and stuffing roulade  
*all the trimmings*

Braised beef feather blade  
*creamed potato, maple roast carrots*

Grilled seabass  
*curry spices, braised coco beans, mussels, coconut  
sauce*

Salt baked celeriac  
*put lentil, herb and vegetable ragout*

### Desserts

Christmas pudding  
*stewed winter berries, mincemeat ice cream*

Vanilla crème brûlée  
*buttery shortbread*

Prices sticky toffee pudding  
*butterscotch sauce, ice cream*

### Coffee and mince pies



## Christmas Day Cairns

£95pp (£45 under 12 / £25 under 5)

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Christmas Day in Cairns promises to be a festive delight for all those in attendance. The perfect place to unwind and celebrate with friends and family by the fire.

### Starters

Citrus cured Scottish salmon, Katy Rodger's crowdie, avocado puree, caviar, dill

Whipped chicken liver parfait, Cumberland jelly, homemade oatcakes

Cheddar cheese and cauliflower souffle, smoked cheddar foam

### Intermediate

Roast tomato, red pepper, and basil soup, tomato and parmesan bread

### Mains

Roast roulade of turkey, traditional trimmings

Herb crusted sirloin of scotch beef, Yorkshire pudding, artichoke and potato gratin, red wine jus

Baked hake, smoked garlic mash, tempura fennel, mussel, parsley and garlic butter

Salt baked celeriac wellington, confit vegetable terrine, lovage emulsion

### Desserts

Malted chocolate mousse, caramel tuille, salted caramel ice cream

Christmas pudding, brandy sauce, vanilla ice cream

Scottish cheeses, chutney, biscuits, grapes

## Christmas Day Eòlas *(residents only till mid November)*

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Champagne on arrival. Enjoy canapes in the Barossa Bar with a crackling log fire and stunning views out across the Strathmore Hills.

### Canapes

Enjoy in Barossa bar

### Starters

Pork knuckle, foie gras and smoked chicken terrine, cider apple jelly, pickled radish

Crab and cucumber salad, crispy langoustines, oyster emulsion, nasturtium oil

Baked truffle custard, parsnips crisps, pickled mushrooms, gruyere foam

### Intermediate

Jerusalem artichoke velouté, hazelnut pesto

### Mains

Roast turkey roulade, sage and onion, duck fat potato, cranberry jus

Slow cooked scotch fillet of beef, cheek and haggis pie, beer battered shallot rings, whisky jus

Roast megrim sole, Scottish seafood fricassee, sea vegetables, champagne butter sauce

Strained ricotta and saffron tortellini, pumpkin puree, walnut and sage butter

### Pre Dessert

Clementine Christmas cocktail jelly and granita

### Dessert

Dark chocolate torte, peppermint fondant, chocolate sorbet

Homemade cherry and amaretto Christmas pudding, mulled cherries, clotted cream ice cream

Scottish cheeses, chutney, biscuits, grapes





## Hogmanay £120pp (over 18s only)

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Join us for the perfect New Year's celebration in the luxurious surroundings of the Perthshire Countryside.

### 7 Course Menu

Canapes

Loch Etive trout, gin, cucumber, pink grapefruit, caviar

Beef cheek and haggis pie, whisky jus

Clear roast onion soup, smoked chicken and truffle tortellini

Highland venison, parsnip mash, cep puree, elderberry ketchup, venison sauce

Ginger beer and rum granita

Bitter orange and ginger chocolate torte, marmalade ice cream

## Party Nights £55pp

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Included is a welcome glass of fizz, three course dinner and DJ entertainment.

Party night dates:

Friday 9<sup>th</sup> December

Saturday 10<sup>th</sup> December

Friday 16<sup>th</sup> December

Saturday 17<sup>th</sup> December

### MAKE A NIGHT OF IT!

Why not make a night of it, add on B&B for £60 pp based on double occupancy or £110 single occupancy.

Supplement applies for room upgrade from Deluxe upwards.

### Starters

Sweet potato, roast red pepper and chilli soup

Duck confit and cherry bon bon, sweet and sour cherry compote

Sweet chilli prawn, peanut and mango salad

### Mains

Turkey and stuffing roulade, all the trimmings

Cumin spiced panisses, potato dhal, coconut, coriander

Grilled Scottish salmon, peppers, onion, capers and olives

### Desserts

Christmas pudding, mulled berries, brandy sauce

Spiced sticky toffee pudding, butterscotch sauce

Crème brulee, buttery shortbread



## Festive Afternoon Tea £32.50 or £37.50 with Glass of Fizz

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Delicate pastries, perfectly cut sandwiches and freshly-baked scones.

Afternoon tea beautifully presented just for you.

### **Sandwiches**

George Campbell and Son's Smoked Scottish Salmon & Cream Cheese

Slow Roast Scotch Beef & Grain Mustard

Mull Cheddar Cheese & Confit Onion

### **Savouries**

Black Pudding Scotch Egg

Pickle Sausage Rolls

### **Sweets**

Homemade Scones, Jam & Clotted Cream

Carrot Cake, Candied Pecans

Toffee Tunnocks Tea Cake

Hazelnut & White Chocolate Brownie

Rhubarb & Gin Trifle

Orange & Polenta Cake

### **Afternoon Tea Blend**

With the beauty of Perthshire on our doorstep, we bring the taste of nature to your plate. Creating the perfect balance between traditional and modern dishes, Craig Jackson and his team will impress you with only the finest ingredients sourced locally.

Gary Silcock  
General Manager











Visit us online to find out more  
or contact us to book.