CHRISTMAS AT MURRAYSHALL

MURRAYSHALL

ESTD COUNTRY ESTATE 1664

WELCOME

WELCOME TO OUR FESTIVE BROCHURE FOR 2023

Nestled in the Perthshire countryside, Murrayshall Country Estate is the perfect venue for celebrating the December festivities in style.

Within this brochure you will find all the details on our specially created Christmas and Hogmanay dining menus.

Last year's Festive Fayre was a huge success and we have pencilled that in again as well as our hugely popular Party Nights. Plus, we have a new event with our Festive Craft making day.

So, whether you are new to Murrayshall, visiting us for the first time or you are a regular and just love our hotel, the team and myself look forward to welcoming you for an unforgettable festive season where we plan to make it our best yet.

Gary Silcock *General Manager*

CONTENTS

Festive Fayre

SAT 25TH AND SUN 26TH NOVEMBER
11AM TO 4PM
FREE ENTRY

Over 15 stall holders to give you Christmas ideas from local crafters.
Book online for lunch in Cairns or Afternoon Tea in The Barossa Bar.

MURRAYSHALL

FESTIVE AFTERNOON TEA

FESTIVE LUNCH

FESTIVE LUNCH

Served from 24th November to 2nd January in Cairns as well as all of our Private Dining Rooms (excludes 24th, 25th, 31st December and 1st January)

2 courses £27 per person
3 courses £34 per person

FESTIVE LUNCH

TO START

Leek, Potato & Watercress soup
chive oil

Hot Smoked Trout
celeriac remoulade, gravadlax sauce

Duck Liver Parfait
warm brioche, spiced plum compote

Heritage Beetroot
hazelnut, avocado, orange

MAINS

Turkey
with all the trimmings

Slow Cooked Scotch Beef Feather Blade
gruyere dauphinoise, red wine jus

Grilled Bass
minestrone of mussels and clams

Honey Baked Squash
spiced tomato couscous, pumpkin seed pesto

TO FINISH

Spiced Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Drambuie Crème Brûlée
shortbread

Homemade Christmas Pudding
brandy sauce, mulled berries

FESTIVE AFTERNOON TEA

served from 25th November to 2nd January (excludes 24th, 25th, 31st December and 1st January)

£30.00 or add a glass of chilled fizz for £37.50
includes endless amounts tea and coffees

FESTIVE AFTERNOON TEA

SANDWICHES

Brie & Cranberry
Roast Turkey & Stuffing
Smoked Salmon & Cucumber

SAVOURY

Chipolata Sausage
with honey, beer & mustard glaze

Goats Cheese & Beetroot Tart
with Poppy Seed Crust

SWEET

Mini Mont Blanc
Pistachio & Apricot Tartlet
Red Velvet Cupcake
Bitter Chocolate & Orange Mousse
with mirror glaze

SCONE

Cranberry & Almond, Plain
served with clotted cream & jam

PARTY NIGHTS

Our highly popular Party Night include a welcome glass of fizz, three-course dinner and DJ entertainment from 7pm.

FRIDAY 1ST DECEMBER	SATURDAY 2ND DECEMBER
FRIDAY 8TH DECEMBER	SATURDAY 9TH DECEMBER
FRIDAY 15TH DECEMBER	SATURDAY 16TH DECEMBER SOLD OUT

To secure your party night booking a £10 per person deposit will be required with the remaining full amount paid 4 weeks prior to your party night date.

All pre-orders for both Menu and Wines, will also be required to be ordered 4 weeks in advance of your party night date and paid in full.

MENU

TO START

Crayfish Salad
mango & chilli dressing

Roast Vine Tomato & Basil Soup
pesto oil

Nduja & Mozzarella Arancini
romesco sauce, rocket salad

MAINS

Turkey Roulade
with all the trimmings

Grilled Scottish Salmon
haricot bean & clam fricassee

Baked Butternut Squash
spiced Israeli couscous, pumpkin seed pesto

TO FINISH

Spiced Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Drambuie Crème Brûlée
shortbread

Mulled Wine & Winter Berry Pavlova
yoghurt ice cream

Forget a taxi and make a night of it, add on B&B for £80pp based on double occupancy or £150 single occupancy. Supplement applies for room upgrade from Deluxe upwards. £50 deposit required on booking and then paid in full 4 weeks prior to the party night.

CHRISTMAS - residents

CHRISTMAS EVE

After check-in on Christmas Eve you will be welcomed by a Prosecco Cream Tea served in Barossa Bar or fine dining restaurant Eòlas.

To keep the kids entertained, our talented Pastry Chef will be hosting some gingerbread decorating. For adults you can enjoy either a festive table arrangement class or a wine tasting.

In the evening, there will be a relaxed dinner in Cairns, served from 18.00hrs.

CHRISTMAS DAY

We kick off Christmas Day in style with a Buck's Fizz breakfast in Eolas. Head off and open up your Christmas presents, take a walk within our 365-acre estate or enjoy a leisurely morning in a cosy corner by one of our log burning fires in the hotel.

The main event begins with a pre-lunch glass of fizz served with hand-crafted canapes before sitting down for an indulgent 6-course plus canapés Christmas lunch in Eòlas, served from 13.30hrs.

In the evening there will be a light dinner buffet.

BOXING DAY

On Boxing Day enjoy a leisurely full Scottish breakfast in Eòlas and have a bit of fun with our Beat the Pro Competition in our new Golf Academy before we bid you a final festive farewell.

Pricing from £475 per person for 2 nights - including complimentary golf on either of our courses, for the duration of your stay. Extend your stay and stay over the evening of Boxing Day for only £100 per person including breakfast.

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

CHRISTMAS - residents menus

CHRISTMAS EVE IN CAIRNS

TO START

Cullen Skink
sourdough bread

Tempura Prawn or Vegetables
mango and chilli dip

Bruschetta
Isle of Wight heritage tomatoes, Scottish mozzarella, aged balsamic

Haggis
neeps & tatties

Spiced Chicken Skewers
chapati, pickle

Caesar Salad
prawns or chicken

MAINS

Wagyu or Plant Burger
brioche bun, chipotle mayo, pickle, slaw, fries

Ribeye Steak Garni
green peppercorn & marsala sauce

Fish & chips
peas, lemon, tartare

Fancy Mac 'n' Cheese
garlic ciabatta

Chargrilled Pork Tomahawk
salsa verde, salad

Sahan's Sri Lankan Chicken Curry
yellow rice

TO FINISH

Sticky Toffee Pudding
Agnese's Tiramisu
Affogato
Spiced Apple Crumble & Ice Cream

CHRISTMAS DAY LUNCH IN EÒLAS

For the perfect start to celebrate Christmas, enjoy a chilled glass of fizz & hand-crafted canapes served in The Barossa Bar prior to lunch.

AMUSE BOUCHE

Duck Liver Doughnut
confit onion, truffle

TO START

Warm Terrine of Rare Breed Pork
black pudding, crispy sweetbreads, burnt apple, prune jus

Torched Scallop
celery & apple tartare, seaweed velouté

BBQ Maitake
miso mushroom broth, fermented barley, pickled enoki

INTERMEDIATE COURSE

Jerusalem Artichoke Velouté
crispy skin

MAINS

Traditional Roast Turkey
stuffing, roasted duck fat potatoes, brussel sprouts, carrots and gravy

Scotch Beef Short Rib
chargrilled rib, oxtail, onion, bone marrow jus

Stuffed Plaice Wrapped in Crispy Potato
bouillabaisse jus, smoked & pickled mussels, sea vegetables

Aubergine
BBQ & confit aubergine, baba ganoush, crisps, pickled lemon

PRE DESSERT

Jelly & Granita

TO FINISH

Homemade Christmas Pudding
Selection of Scottish Cheeses
oatcakes, chutney & grapes
Christmas Chocolate Rubik's Cube

CHRISTMAS DAY DINNER BUFFET IN EÒLAS

TO START

Pakoras, Bhajis & Samosas
Prawn, Mango & Sweet Chilli Cocktail
Spiced Onions, Mango Chutney & Poppadoms
Hummus & Flat Bread
Tomato, Onion & Cucumber Salad

MAINS

Corn-Fed Chicken
Sri Lankan sesame curry, yellow rice, naan bread

Vegetable Biryani
Lightly Spiced Pork & Beef Meatballs
Wild mushroom & Tomato Ragout
fresh egg penne pasta

TO FINISH

Assorted Desserts

CHRISTMAS DAY IN CAIRNS

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 our log-burning fire.

£99pp, £45 under 12, £25 under 5. Served from 12 noon until 1400hrs.

MENU

TO START

Chicken, Pork & Smoked Duck Terrine
burnt apple compote

Smoked Steelhead Trout
pink grapefruit, cucumber, fennel

Goats Cheese Doughnut
caramelised onion chutney, seeds & nuts

INTERMEDIATE COURSE

Roast Butternut Squash & Pumpkin Velouté
hazelnut & sage pesto

MAINS

Turkey
with all the trimmings

Roast Beef
Yorkshire puddings, roast duck fat potatoes, carrots, brussel sprouts & red wine jus

Whole Baked Sole
clam & white wine sauce, grapes, sea vegetables

Salt Baked Celeriac Wellington
skirlie, caramelised celeriac puree

TO FINISH

Homemade Christmas Pudding

Cairn's Monte Blanc
dark chocolate cake, chestnut bavarois, meringue, glazed chestnuts

Scottish Cheese Selection
oatcakes, chutney & grapes

HOGMANAY - residents

HOGMANAY

Kick start your celebrations on arrival with a chilled glass of Prosecco & a cream tea in the cosy setting of our Barossa Bar or Eòlas before taking part in either a Cheese & Wine Tasting or a Champagne & Chocolate Tasting.

The evening's celebrations commence with a pre-dinner glass of chilled Champagne & hand-crafted canapes in The Barossa Bar. Then our Piper will pipe guests to dinner for a tantalising 7-course tasting menu in The Lynedoch Suite. After dinner, enjoy live music from our Hogmanay Band called Strike a Chord, who will have your dancing into the New Year.

Finish off your night with a late night feast in Cairns.

NEW YEAR'S DAY

A real highlight of New Year's Day will be our Brunch, served in Eòlas. A chance to take your time to sit and relax and enjoy a feast of dishes including our Caviar Station, Carved Gammon and Smoked Salmon prepared specially for you.

For any sore heads, we highly recommend a visit to our Bloody Mary station! Then a chance to relax by our log-fires or head off to 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.

Finish New Year's Day of with a relaxed dinner in Cairns served from 1800hrs.

2ND JANUARY

Wake up to a full Scottish breakfast and a chance to Beat the Pro at our new Golf Academy followed by fond farewells by 1100hrs.

Price from £550 per person for 2 nights.

Extend your stay and stay over the evening of 2nd January for only £100 per person including breakfast.

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

HOGMANAY STAY - residents menus

HOGMANAY

7-course Tasting Menu

CANAPES

Gougères
confit onion, truffle

AMUSE

Duck Wings
Szechuan style

TO START

Crab, Apple & Celeriac Tartlet
topped with caviar

INTERMEDIATE COURSE

Whisky & Oxtail Consommé

MAIN

Highland Venison Cutlet
haggis, celeriac puree

PRE-DESSERT

Jelly & Granita

TO FINISH

Heather Honey & Whisky Meringue
honeycomb, Glayva ice cream

NEW YEAR'S DAY BRUNCH

EARLY BREAKFAST IN BAROSSA BAR

served from 0800hrs to 1000hrs

Croissants, Pastries, Muffins,
Continental Cold Cuts & Cheese
Tea & Coffee
Fresh Fruit juices

BRUNCH

served from 1030hrs to 1330hrs

Fruit Salad & Whole Fruit
Homemade Bircher
yoghurt-soaked oats, grated apple, sultanas, cinnamon, banana, coconut
Porridge With Drambuie
raspberry compote & heather honey
Cheese Station
whole Brie, St Andrews Cheddar, fruit loaf toast, chilled grapes
Leg of Gammon
carved in the room
Smoked Salmon
carved in the room
Eggs Benedict
Eggs Royale
Eggs Florentine
Avocado on Sourdough
chilli flakes
Scrambled Eggs with George Campbell's Smoked Salmon
chives, crème fraiche & caviar
Kedgeree
curry spiced braised rice, poached peat smoked haddock, crab claw meat, spring onions, soft boiled quail eggs
Brioche French Toast
Sesame & miso maple syrup, streaky bacon, watercress
Full Scottish Breakfast
Veggie Scottish Breakfast
Tea
Coffee
Fresh Fruit Juices
Smoothies

NEW YEAR'S DAY DINNER IN CAIRNS

from 1800hrs

TO START

Smoked Haddock & Mussel Chowder
wild hearth sourdough
Haggis Neeps & Tatties
whisky sauce
Caesar Salad
Wild mushroom risotto
Chicken liver parfait
mango chutney and brioche
Tomato & Mozzarella Bruschetta

MAINS

Choose from our Chargrilled Meat Selection
all served with buttered new potatoes or chunky chips, chive mash or watercress & rocket salad

Rare Breed Tomahawk Pork Chop
spiced apple sauce
Scotch Lamb Cutlets
salsa verde
32-day Dry Aged Scotch Beef Ribeye Steak
truffle butter
Sri Lankan Spiced Monkfish Tail
Wagyu Burger & Chunky Chips
Tagliatelle
with tomato, aubergine, basil and parmesan

TO FINISH

Selection of Festive Desserts
Scottish Cheese
oatcakes, chutney & grapes

HOGMANAY

The evening's celebrations commence with a pre-dinner glass of chilled Champagne & hand-crafted canapes in The Barossa Bar. Then our Piper will pipe guests to dinner for a tantalising 7-course tasting menu in The Lynedoch Suite. After dinner, enjoy live music from our Hogmanay Band called Strike a Chord, who will have your dancing into the New Year. Finish off your night with a late night feast in Cairns.

£130pp (over 18s only)

MENU

7-course Tasting Menu

CANAPES
Gougères
confit onion, truffle

AMUSE
Duck Wings
Szechuan style

TO START
Crab, Apple & Celeriac Tartlet
topped with caviar

INTERMEDIATE COURSE
Whisky & Oxtail Consommé

MAIN
Highland Venison Cutlet
haggis, celeriac puree

PRE-DESSERT
Jelly & Granita

TO FINISH
Heather Honey & Whisky Meringue
honeycomb, Glayva ice cream

GIFT VOUCHERS

Struggling to know what to buy at this time of year?

We've made it easy with 25 Christmas gift ideas
- with everything from stays, afternoon tea, golf lesson, Sunday lunch
- there's something for everyone.

Available to purchase online on our website.

JANUARY SALE

From £99 per room per night

It's the one chance to stay at our beautiful pad in Scone, Perthshire from only £99 per room per night (subject to availability) including full Scottish breakfast!
That's only £49.50 per person to enjoy our 365 acre estate and all the luxury that Murrayshall has to offer from Jan 2nd to 31st.
Upgrades available like this gorgeous Miller Suite, the pinnacle of our gorgeous rooms with 4-poster bed and views for miles and miles and miles.