



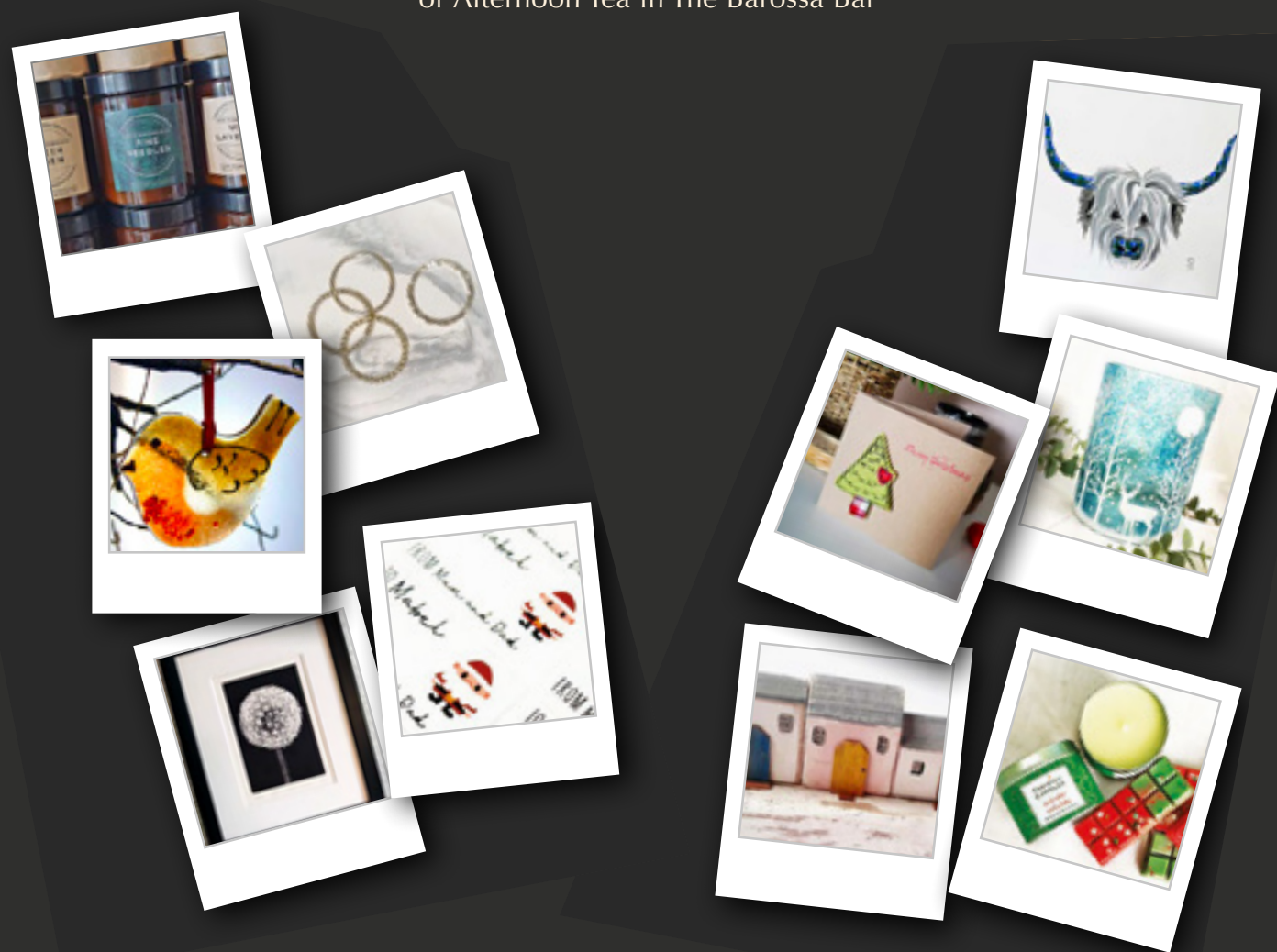
MURRAYSHALL

FESTIVE SEASON 2024

Festive Fayre

SAT 30TH NOVEMBER & SUNDAY 1ST DECEMBER
11AM - 4PM | FREE ENTRY

Over 30 stall holders to give you Christmas ideas from local crafters and food and drink. Book online for lunch in Cairns or Afternoon Tea in The Barossa Bar



MURRAYSHALL

MURRAYSHALL.CO.UK

THE FESTIVE SEASON AT MURRAYSHALL

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

GARY SILCOCK
GENERAL MANAGER

CELEBRATE CHRISTMAS AT MURRAYSHALL

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 the kids. For adults, you can enjoy either a festive ceramic 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 4-course Christmas lunch in Eòlas, served from 13.00hrs.

In the evening there will be a light dinner, followed by mince pies and coffee.

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 Simulator room, before we bid you a final festive farewell.

PRICING FROM £485PP

including complimentary golf on either of our courses, for the duration of your stay.

Extend your stay and stay over on Boxing Day evening for only £100 per person including breakfast. 50% deposit due at time of booking and remainder due 14 days prior to arrival.

CHRISTMAS MENUS

Christmas Eve in Cairns

STARTERS

Cullen skink, sourdough bread

Bruschetta, heritage tomatoes
Scottish mozzarella, aged balsamic

Haggis, neeps & tatties
pickled neeps, whisky sauce

Cauliflower wings, lemon hummus, flat bread

Spiced chicken skewers, chapati, pickle

Caesar salad, smoked chicken

MAINS

Wagyu burger, plant-based burger, brioche bun
gem, pickle, fries

Ribeye steak garni, green peppercorn
& marsala sauce, thick chips

Fish & chips, peas, lemon, tartare

Fancy mac n cheese, garlic ciabatta

Char grilled pork tomahawk,
salsa verde, watercress salad

Sahans Sri Lankan chicken curry, yellow rice

DESSERT

Sticky toffee pudding

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

Crab & gruyere doughnut, cheese, onion

STARTERS

Highland venison cured & smoked, nasturtium
mayo, fig leaf vinegar, truffle scotch egg

Mosaic of Scottish seafood, Exmoor caviar, yuzu

Jerusalem artichoke risotto, parmesan custard
pecorino tuille

INTERMEDIATE

Cauliflower velouté, blue cheese dumplings

MAINS

Free range turkey, classic garnishes

Roast beef fillet, truffle butter, celeriac

Hake, lemon & herb crust Arbroath smokie
cannelloni, winter greens

Mushroom pithivier, miso, soy,
pickle, maitake puree

DESSERT

Black forest baked Alaska.

Homemade Xmas pudding, mulled berry compote

Scottish cheese selection

Christmas Day Buffet in Eòlas

STARTERS

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

Pork & beef meatballs in beef, wild mushroom
& tomato ragout, fresh egg penne pasta

Wild mushroom & tomato ragout

ASSORTED FESTIVE DESSERTS



NEW YEAR CELEBRATIONS AT MURRAYSHALL

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 Ceramic class or a Champagne & Chocolate Tasting and you can pre order your wines for the big night.

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 you dancing into the New Year Tables this year will be set party style and so you will have the chance to share a table with new friends. 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 in our Golf Simulator Room followed by fond farewells by 1100hrs.

PRICING FROM 560PP

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 MENUS

Hogmanay

7 COURSES

Cheese & onion choux
Arbroath smokie rilette

Crab & lobster tart
whipped crème fraîche, lime

Mosaic of game

Cock a Leekie soup, truffle

Highland venison wellington
celeriac, onion

Cold Hot toddy pre dessert

Chocolate, glayva, cinnamon

New Year’s Day Brunch

EARLY BREAKFAST IN BAROSSA BAR
from 8am to 10am

Croissants, pastries, bagels, continental cold cuts
and cheese, tea, coffee, fresh fruit juices

BRUNCH

served from 10.30am to 1.30pm

Fruit salad & whole fruit

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

Porridge with Drambuie
red berry compote & heather honey

Whole brie, St Andrews cheddar
fruit loaf toast, chilled grapes

Honey roast ham carved in the room
piccalilli, pineapple chutney

Smoked salmon carved in the room
Caviar, blinis, lemon

Omelettes

Muffins: cured ham, smoked salmon
buttered spinach, smoked duck

Avocado, chilli flakes, poached eggs,
sour dough bread

Scrambled eggs, wild mushrooms, truffle tart

Scrambled eggs with George Campbell’s smoked
salmon, chives, crème fraîche & caviar

Kedgerree: curry spiced braised rice, poached peat
smoked haddock, spring onions, soft boiled quail eggs

Brioche French toast, sesame and miso maple syrup,
streaky bacon, watercress.

Full Scottish / Veggie Scottish

Tea, coffee, fresh fruit juices, smoothies



New Year’s Day Dinner

RELAXED DINNER IN CAIRNS

Smoked haddock & mussel chowder,
wild hearth sour dough bread

Haggis neeps & tatties, whisky sauce

Caeser salad

Crab thermidor rarebit

Chicken liver parfait, poppy seed brioche,
spicy beetroot chutney

Porcini & truffle arancini, parmesan, shaved truffle

Chargrilled served with, buttered new pots, chunky
chips, chive mash or watercress & rocket salad

Rare breed pork chop, spiced apple sauce

Scotch lamb cutlets, salsa verde

Corn fed chicken breast, Sri Lankan curry spices

32-day dry aged scotch beef steak, truffle butter

Wagyu / plant-based burger, sesame brioche,
slow roast tomato

Celeriac, artichoke, spinach cannelloni, gorgonzola

Sticky toffee pudding

Tiramisu

Ice creams

Cheese

CHRISTMAS DAY

NON RESIDENTS

Christmas Day in Cairns

Christmas Day in Cairns and the Lynedoch Suite 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. Served from 12 noon to 2.30pm.

PRICING FROM £115PP
(£50 UNDER 12, £25 UNDER 5)

50% non-refundable deposit due at time of booking and the remainder by the 1st December.

MENU

Chicken, partridge and pheasant roulade, apple, celery, walnut

Prawn, crab & smoked salmon tart
whipped crème fraiche, lime

Goats cheese crème brulee,
poppy seed brioche, onion jam

Roast tomato and red pepper soup, pesto croutons

Turkey with all the trimmings

Slow roast scotch beef, Yorkshire pudding,
horseradish mash, red wine gravy

Baked cod, preserved lemon & herb crust,
braised fennel, saffron potatoes

Pithivier, cauliflower cheese, sprouts, chestnuts

Homemade Xmas pudding

Lemon curd baked Alaska

Scottish cheese selection



HOGMANAY

NON RESIDENTS

Hogmanay Celebrations

The evening's celebrations commence with a pre-dinner glass of chilled Champagne & hand-crafted canapés 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 Strike a Chord, who will have your dancing into the New Year.

Tables this year will be set party style and so you will have the chance to share a table with new friends. Finish off your night with a late-night feast in Cairns.

PRICE £150PP
(OVER 18S ONLY)

50% non-refundable deposit due at time of booking and the remainder by the 1st December.

7 COURSE MENU

Cheese and onion choux, Arbroath smokie rillette

Crab & lobster tart, whipped crème fraiche, lime

Mosaic of game

Cock a Leekie soup, truffle

Highland venison wellington, celeriac, onion

Cold Hot toddy pre dessert

Chocolate, glayva, cinnamon



PARTY NIGHTS AT MURRAYSHALL

Friday & Saturday Party Nights

Our highly popular Party Night include a welcome glass of fizz, three-course dinner, with half a bottle of wine per person and DJ entertainment from 7pm.

FRIDAY 6 TH DEC	SATURDAY 7 TH DEC
FRIDAY 13 TH DEC	SATURDAY 14 TH DEC
FRIDAY 20 TH DEC	SATURDAY 14 TH DEC

PRICE £60PP

Forget a taxi and make a night of it, add on B&B for £100pp based on double occupancy or £190 single occupancy. Supplement applies for room upgrade from Deluxe upwards.

To secure your party night booking a £25 per person non-refundable 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

Roast vine tomato and basil soup, pesto oil
Nduja* mozzarella arancini
romesco sauce, rocket salad
Beetroot cured Scottish salmon,
fennel & grapefruit salad

Roast turkey with all the trimmings
Harissa roast salmon fillet, charred broccoli,
crispy chickpeas
Sahan’s Sri Lankan butternut curry
braised rice, spicy onions

Spiced toffee sponge, butterscotch sauce
clotted cream ice cream
Drambuie crème brulee, shortbread
Chocolate and orange tart, marmalade ice cream

Wednesday & Sunday Party Nights

Our highly popular Party Night include a welcome glass of fizz, three-course dinner, with half a bottle of wine per person and DJ entertainment from 7pm.

WED 4 TH DEC	SUNDAY 8 TH DEC
WED 11 TH DEC	SUNDAY 15 TH DEC
WED 18 TH DEC	

PRICE £25PP

Includes a glass of fizz on arrival, glass of wine, party table food and a live DJ.

Sausage rolls, cheese & tomato pizza slices,
beer & mustard chipolatas, goats cheese & spinach
quiche, hummus & flat bread, chicken, haggis and
vegetable pakoras.

To secure your party night booking a £12.50 per person non-refundable 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.



FESTIVE AFTERNOON TEA

From 1st Dec to 2nd Jan

Excludes 24th, 25th, 31st December & 1st January

£30.00 or add a glass of chilled fizz for £37.50
includes endless amounts The Wee Tea Company
tea and Miko coffees.

MENU

Sandwich operas
Smoked salmon, cream cheese
Turkey, stuffing, cranberry
Brie & cranberry

Scones
Plain & cranberry and almond
Clotted cream
Heather hills strawberry jam

Savory
Cheese & onion choux
Sausage roll

Sweet
White chocolate & praline choux
Christmas cake
Lemon Victoria sponge



FESTIVE LUNCH

From 1st to 24th December

Includes all of our Private Dining Rooms
(excludes 25th December & 1st January)

2 courses £28 pp | 3 courses £35 pp

MENU

Roast tomato, chilli & red pepper soup
pesto croutons
Prawn, crayfish & crab tart,
whipped crème fraiche, lime
Duck liver parfait, warm brioche
spiced plum compote
Twice baked souffle, mull cheddar, cauliflower

Roast turkey with all the bits
Slow cooked beef feather blade, neep & potato cake
red wine jus
Confit duck leg spiced red cabbage, Szechuan sauce
Baked hake, braised fennel, bisque sauce
Salt baked butternut wellington, skirlie
maple glazed vegetables

Spiced sticky date sponge, butterscotch
vanilla ice cream
Drambuie crème brulee, shortbread
Homemade Xmas pudding, brandy sauce
mulled berries
Chocolate & orange tart, marmalade ice cream



PURSUIITS AT MURRAYSHALL



Festive Horse Trekking

30TH NOVEMBER & 1ST DECEMBER

Festive Horse Trekking on the grounds of Murrayshall.

PRICES £15 FOR 30 MIN

Subject to availability and is led by an experienced instructor. Safety equipment is provided.

Advanced booking is required
stuart.kidd@murrayshall.co.uk.

SPA Treatments

Relax, unwind and enjoy a treatment in our SPA rooms at the Gate Lodge. We offer facials, massages, deep tissue, hot stones massage plus many more.

PRICES £40 TO £80

If a treatment is booked in during the month of December, enjoy 15% discount of any Ishga products on sale at Reception.

To book contact spa-treatments@murrayshall.co.uk



Quad Bikes, Archery & Axe throwing

QUAD BIKES

Looking for an adrenaline rush during your stay? Try our instructor-led Quad Bike trail! Our custom made track will test your driving skills, balance, and nerve. Minimum age is 18

Booking must be at least 24 hours in advance
pursuits@murrayshall.co.uk

PRICES FROM £50PP

ARCHERY

Feel like a modern-day Robin Hood? Try archery at our Pursuits Paddock! With expert guidance from a qualified instructor, hone your bow skills

Booking must be at least 24 hours in advance
pursuits@murrayshall.co.uk

PRICES £30PP FOR 1 HOUR

AXE THROWING

Under the guidance of our instructor in a fun and safe environment, you'll learn all you need to hit that elusive bullseye.

Booking must be at least 24 hours in advance
pursuits@murrayshall.co.uk

PRICES £30PP FOR 1 HOUR

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 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.

Contact our team to find out more

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