



MURRAYSHALL

FESTIVE SEASON 2025

THE FESTIVE SEASON AT MURRAYSHALL

Celebrate the magic of the season at Murrayshall Country Estate nestled in the heart of the beautiful Perthshire countryside, is the perfect setting to enjoy the December festivities in true style.

Inside this brochure, you'll find everything you need to know about our specially crafted Christmas and Hogmanay stays and dining experiences.

Following the success of last year's Festive Fayre, we're excited to bring it back alongside our ever popular Party Nights. This year, we're also introducing something new: our Festive Craft Making Day, perfect for getting into the seasonal spirit.

Whether you're discovering Murrayshall for the first time or returning as one of our valued guests, we can't wait to welcome you for a festive season to remember. We're planning our most magical celebration yet and you're invited.

GARY SILCOCK
GENERAL MANAGER



FESTIVE FAYRE

SATURDAY 28TH AND SUNDAY 29TH NOVEMBER
11AM TO 4PM FREE ENTRY

Over 30 stall holders to give you Christmas ideas from local crafts to food and drink. Book online for lunch in Cairns or Saturday Afternoon Tea in The Barossa Bar our Grand Afternoon Tea available Sunday's in Eòlas.

SANTA PLATE CERAMICS

Hosted by Art by Po, Pauline Smith enjoy a hands on class for children aged from 3yrs to 12 yrs old. Get ready for Santa and create your very own plate for Santa's milk and biscuits. Includes milk and festive biscuits.

Sunday 16th November
2pm to 4pm
£28 for 1 child
£45 for 2 children

FESTIVE WREATH MAKING

Audrey Bell. A masterclass in making your very own festive wreath, and also some top tips on how to re-vamp your Christmas decorations and decorate your tree. Includes tea, coffee and sweet treats.

Sunday 7th December
Sunday 14th December
2pm to 5pm
£65 per person

CELEBRATE CHRISTMAS AT MURRAYSHALL

CHRISTMAS EVE

After check-in on Christmas Eve, guests are invited to enjoy a warm welcome in the Library with a delicious selection of festive treats and mulled wine. Unwind in the comfort of our Barossa Bar, or join local artist Pauline Smith of Art by Po for a festive ceramics session, running from 3:00pm to 5:00pm.

To keep little ones entertained, our talented Pastry Chef will be hosting a fun gingerbread decorating activity perfect for sparking creativity and holiday cheer. In the evening, there will be a relaxed dinner in Cairns, served from 6pm.

CHRISTMAS DAY

We begin Christmas Day in style with a Buck's Fizz breakfast served in Eòlas the perfect way to start your festive morning.

After breakfast, take time to unwrap your Christmas presents, explore the beauty of our 365-acre estate, or simply relax in a cosy corner by one of our crackling log fires.

The main event begins with a pre-lunch glass of fizz served with hand-crafted canapes, before sitting down for an indulgent 5-course Christmas lunch in Eòlas, served from 1pm.

Later in the evening, enjoy a light buffet accompanied by freshly brewed coffee and traditional mince pies an elegant end to a magical day.

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 £499PP

Enjoy complimentary golf throughout your stay on either of our two picturesque courses perfect for those looking to make the most of the great outdoors. Extend your stay and stay over Boxing Day for only £100 per person including breakfast. 50% deposit due at time of booking, and remainder due 14 days prior to arrival.



CHRISTMAS MENUS

WELCOME TREATS IN THE LIBRARY

served from 12 noon to 4pm

Homemade scones, served with Heather Hills jams and Katy Rodgers clotted cream.

Battenburg cake, lemon drizzle cake, mince pies

(Mulled Wine, Mulled Cider, Festive Cocktails)

Choose 1 option

CHRISTMAS EVE IN CAIRNS

SERVED FROM 6PM- 8PM

STARTERS

Curried parsnip and pear velouté

Grilled scallops, garlic and parsley butter

Tempura halloumi, sweet chilli jam

Haggis scotch egg, green peppercorn and whisky sauce

MAINS

Ribeye steak garni, miso butter, French fries

Baked seabass, heritage potatoes, hollandaise sauce, lemon thyme

Spatchcock poussin, cassoulet

Rare bread pork tomahawk, salsa Verde

Sahan’s Sri Lankan lamb shank curry

DESSERT

Chocolate fondant, raspberry sorbet

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. Served from 1pm to 3pm

AMUSE BOUCHE

Crab & gruyere doughnut, cheese, onion

STARTERS

Pressé of partridge, pheasant and duck, pickled raisin jelly, treacle bread

Langoustine, cantaloupe melon, spiced carrot emulsion

Salt baked beetroot, sunflower purée, radishes

INTERMEDIATE

White onion velouté, cheese and truffle French toast

MAINS

Kelly Bronze turkey and all the trimmings

Scotch beef and haggis wellington, truffle mash, roast maitake

Scottish salmon, fennel ragout, mussel ravioli, bouillabaisse sauce

Cauliflower, caper purée, artichoke crisps

DESSERT

Homemade Christmas pudding, calvados ice cream

Scottish cheeses, Arran chutney, toasted sesame and fruit bread

Baked Alaska, Greek yoghurt semifreddo, yuzu, citrus sherbet



CHRISTMAS DAY BUFFET IN EÒLAS

SERVED FROM 7PM TO 8:30PM

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

Butternut squash and chick pea Sri Lankan curry

Lightly spiced pork and beef meatballs in beef, wild mushroom and tomato ragout

Fresh egg penne pasta

SWEET

Assorted festive desserts



NEW YEAR CELEBRATIONS AT MURRAYSHALL

HOGMANAY

After check-in you will be welcomed by a table full of yummy festive treats and mulled wine in the Library. Which you can sit back and relax in our Barossa Bar, or enjoy while doing some festive ceramics, with our local artist Art by Po, Pauline Smith from 3pm to 5pm.

Our Sommelier will also be on hand with some special champagnes for you to enjoy and also help you select 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 be Piped to dinner for a tantalising 5-course tasting menu in The Lynedoch Suite. After dinner, enjoy live music from our Hogmanay Band Strike a Chord, and dance into 2026. Tables this year will be set party style to give a chance to meet 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.

Our bloody mary station will be on hand. Then a chance to relax by our log-fires or 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 off 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 11am.

PRICING FROM £585PP

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

WELCOME TREATS IN THE LIBRARY

served from 12 noon to 4pm

Homemade scones, served with Heather Hills Jams and Katy Rodgers clotted cream

Battenburg cake, lemon drizzle cake

Mince pies

Mulled wine, Mulled cider, Festive Cocktails

HOGMANAY DINNER

Cured and smoked beef, pickled onion, mead

Poached halibut, seaweed butter sauce

Venison wellington, celeriac, dauphine

Pear tree

Coffee & Petit fours

EARLY BREAKFAST IN BAROSSA BAR

served from 8am to 10am

Croissants, pastries, bagels, continental cold cuts and cheese

tea, coffee, fresh fruit juices

NEW YEAR’S DAY BRUNCH

BRUNCH

served from 10.30am to 1.30pm

Fruit salad and sliced tropical fruits

Porridge with Drambuie, raspberry compote and heather honey

Greek yoghurt with seasonal fruit compotes, purees, toasted nuts and seeds

Cheese station, whole brie, St Andrews cheddar, fruit loaf toast, chutney

Honey roast ham carved in the room, caramelised pineapple

Smoked salmon carved in the room with caviar, crème fraiche and lemon in muslin

Omelettes, ham, mushroom, tomato, spinach, herbs, cheese, smoked salmon

Eggs Benedict / Florentine / royale

Avocado smash and chilli flakes, poached free range eggs on sourdough

Scrambled eggs with George Campbell’s smoked salmon, chives, crème fraiche and caviar.

Kedgeriee, curry spiced braised rice, peat smoked haddock, spring onions, soft boiled eggs.

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

Full Scottish, smoked back bacon, sausage, haggis, tattie scone, mushroom, tomato, egg of choice

Vegetarian, plant-based sausage, mushroom, tomato, tattie scone, beans, egg of choice

Tea, coffee, fresh fruit juices



TREAT TABLE IN THE LIBRARY FROM 2PM TO 4PM

Warm scones, pots of Heather Hills jams and honey, clotted cream

NEW YEAR’S DAY DINNER

STARTER

Potato and leek velouté, smoked haddock and leek gratin

Game terrine, sour berries, pickled artichokes

Yuzu cured Scottish salmon, beetroot garnishes

Heritage tomato salad, green olive, feta, sour dough

MAIN

Stuffed saddle of lamb, apricot and pinenut, tagine consommé

Roast rack of pork, haricot beans, nduja sauce

Brown butter poached cod, smoked garlic mash, mariniere sauce

Miso baked celeriac, mushroom dashi

DESSERT

Pear and frangipane tart, clotted cream ice cream

Heather honey ice cream sandwich

Banana and rum bread pudding, banana custard

Scottish cheese selection, bannocks, Arran chutney

CHRISTMAS DAY

NON RESIDENTS

CHRISTMAS DAY IN

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

STARTER

Chicken and duck liver parfait, mulled berry jam, malt loaf

Gin cured salmon, crab beignets, taramasalata, lemon pearls

Warm tartlet of vacherin Mont dor, truffle and leek

MAIN

Turkey, with all the traditional trimmings
Scotch beef and haggis wellington, smoked garlic mash, glazed vegetables

Baked sole, wilted greens, smoked clam butter sauce

Salt baked celeriac wellington, traditional Christmas garnishes

DESSERT

Homemade Christmas pudding, calvados ice cream

Scottish cheeses, Arran chutney, toasted sesame and fruit bread

Baked Alaska, Greek yoghurt semifreddo yuzu, citrus sherbet



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 5-course tasting menu in The Lynedoch Suite. After dinner, enjoy live music from our Hogmanay Band '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.

PRICE £150PP
(OVER 18S ONLY)

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

HOGMANAY DINNER

Cured and smoked beef, pickled onion mead/ Poached halibut, seaweed butter sauce/ Venison wellington, celeriac, dauphine/ Pear Tree
Coffee & Petit fours



PARTY NIGHTS AT MURRAYSHALL

PARTY NIGHTS

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

THURSDAY 4 TH DEC	FRIDAY 5 TH DEC
SATURDAY 6 TH DEC	THURSDAY 11 TH DEC
FRIDAY 12 TH DEC	SATURDAY 13 TH DEC
THURSDAY 18 TH DEC	FRIDAY 19 TH DEC
SATURDAY 20 TH DEC	

PRICE £62PP

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.

Looking for a treat for the whole company? we can offer exclusive availability for all the team. Please speak to our Events Manager for availability.

MENU

STARTER
Prawn and melon salad, mango and chilli dressing
Roast vine tomato and basil soup pesto oil
Chicken and apricot terrine, spiced apple and pear chutney

MAIN
Roast turkey with all the trimmings
Grilled seabass, harissa roast vegetables
Salt baked beetroot wellington, all the trimmings

DESSERT
Spiced sticky toffee pudding, miso butterscotch, clotted cream ice cream
Christmas pudding crème brulee, cinnamon shortbread
Chocolate and orange torte, tangerine compote



FESTIVE AFTERNOON TEA

From 1st Dec to 2nd Jan

Excludes 24th, 25th, 31st December & 1st January
£30.00 per person includes endless amounts of the Wee Tea Company tea and speciality coffees.

MENU

SANDWICHES

- Brie and cranberry
- Roast turkey and stuffing
- Smoked salmon and cucumber

SAVORY

- Honey and mustard glazed chipolata sausage
- Goat's cheese and red onion quiche

SCONES

- Plain & cranberry
- Clotted cream
- Heather Hills strawberry jam

SWEET

- Orange caramel choux
- Cherry and kirsch brownie
- Mince pie



FESTIVE LUNCH

From 1st to 24th December

Includes all of our Private Dining Rooms
(excludes 25th December 1st & 2nd January)
2 courses £30 pp | 3 courses £38 pp

MENU

STARTER

- Sweet potato, red pepper and chilli soup
- Balvenie cured Scottish salmon, horseradish crème fraîche
- Chicken liver parfait, mulled wine jelly, pickled vegetables
- Heritage beetroot terrine, whipped feta, berry dressing

MAIN

- Turkey, with all the trimmings
- Braised blade of beef, smoked garlic mash, green peppercorn sauce
- Grilled sea bass fillets, minestrone of seafood
- Celeriac and artichoke risotto, artichoke crisps

DESSERT

- Spiced sticky toffee pudding, butterscotch sauce, clotted cream ice cream.
- Christmas pudding crème brulee, shortbread
- Chocolate and orange torte, marmalade ice cream



FESTIVE ACTIVITIES AT MURRAYSHALL



Looking to add something extra during your Christmas stay at Murrayshall? From a relaxing SPA treatment in our Gate Lodge to exhilarating activities at our Pursuits area, we have something for everyone.

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. Please note there is a surcharge for treatments booked on 25th December 31st Decemebr and 1st January.

FESTIVE FACIAL FOR 2

This includes a 60 minute facial for two and a glass of nosessco on arrival at the Gate Lodge.

£160 for 2

Festive SPA Day

Enjoy a 60 minute SPA treatment with Afternoon Tea. This includes a glass of mulled non alcoholic wine to warm the cockles.

Only £105 per person.



TARGET PACKAGE

£35PP / 45min Archery/ 45min axe throwing

FAMILY PACKAGE

£120PP Based on 2 adults and 2 children
(additional adult £15)
(additional child £10)

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 18+

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

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 12+ £20PP 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 AGE 12+ £20PP FOR 1 HOUR

PURSUITS ACTIVITIES

3 x Activities for £90.00PP. Enjoy 1 hour of Quad Bike Trek, 1 hour of Axe Throwing and 1 hour of Archery all for £90.00

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
Murrayshall.co.uk



January Sale!



FROM £99
PER ROOM PER NIGHT

It's the one chance to stay at our beautiful estate 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

Sales@murrayshall.co.uk



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