
MURRAYSHALL
ESTD COUNTRY ESTATE 1664
Festive Brochure

Save The Date

Festive Fayre

SAT 21ST & SUN 22ND NOVEMBER | 11AM - 4PM | **FREE ENTRY**

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

Breakfast With Santa

SAT 12TH & SAT 19TH DECEMBER | SUN 13TH & 20TH DECEMBER | **£22.50 PER ADULT | £17.50 PER CHILD**

Enjoy a private visit too see Santa in our charming Library. A magical personal moment where children can share their Christmas wishes and receive an early Christmas gift. Afterwards, continue to our Private Dining Room for a hearty breakfast. Make sure to say hello to Santa's reindeer!

Festive Wreath

SUN 6TH & SUN 13TH DECEMBER || £65 PER PERSON

With local craft maker Audrey Bell. A masterclass in making your very own festive wreath. Discover some top tips on how to revamp your Christmas decorations and decorate your tree. Includes tea, coffee and sweet treats.

Santa Plate Ceramics

SUN 29TH NOVEMBER | SAT 12TH & SAT 19TH DECEMBER | **£28 FOR 1 CHILD | £45 FOR 2**

With local artist Art by Po, Pauline Smith, a hands-on class for children aged from 3 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.

A December to Remember

Festive Afternoon Tea

1ST DECEMBER - 2ND JANUARY | **£30** PER PERSON |
UPGRADE TO A GLASS OF FIZZ FOR **£7.50**

Treat yourself and loved ones to our highly popular seasonal afternoon tea menu, with carefully curated festive flavours, endless tea & coffee and a cosy atmosphere.

EXCLUDES 24TH, 25TH, 31ST DECEMBER & 1ST JANUARY

Festive Lunch

1ST - 24TH DECEMBER | 2 COURSES **£30** PER PERSON | 3 COURSES **£38** PER PERSON

Gather in any of our private dining spaces for a festive lunch. Enjoy a 3-course meal, warm company & a dedicated event manager to help you plan the finer details.



Festive Group Dinner

1ST - 24TH DECEMBER | PRIVATE DINING ROOM | 2 COURSES **£36** PER PERSON | 3 COURSES **£42** PER PERSON

STARTER

Pumpkin & chilli velouté, chilli oil

Smoked Scottish salmon gateaux, crème fraîche, dill, pickled fennel

Chicken & duck liver parfait, apricot and mango chutney, warm loaf

Heritage beetroot terrine, mulled wine jelly, whipped feta, berry dressing

MAIN

Festive turkey, all the trimmings

Braised beef cheek & skin roulade, bourguignon sauce

Grilled sea bass fillets, smoked clam & sweetcorn chowder

Wild mushroom & artichoke risotto, artichoke crisps

DESSERT

Mulled cranberry & lemon cheesecake, anise spiced berry sauce

Brandy crème brûlée, Christmas pudding cookie

Chocolate & orange torte, tangerine Glayva compôte

Christmas Eve

Check in and relax! Make your way to our Library for mulled wine & festive sweet treats.

Enjoy while tucked away in our Barossa Bar, or bring with you to our festive ceramic-making hosted by local artist Art by Po, between 3pm-5pm. Casual dining available in our restaurants from 6pm.

Welcome Treats

SERVED FROM 12PM TO 4PM IN THE LIBRARY

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

Battenberg & lemon cake

Lemon drizzle cake

Black pudding & cranberry sausage roll

Mince pies

Mulled wine & mulled cider

Festive cocktails



Dinner Menu

SERVED FROM 6PM TO 8PM

STARTER

Ham hough & parsley terrine, walnuts, piccalili, warm bread

Shiitake mushroom pâté, miso, toasted flat bread

Cured trout, avocado purée, compressed cucumber, pickled fennel

Dry aged Scotch beef carpaccio, salted celeriac, truffle dressing

MAIN

40-day dry aged Scotch ribeye, café de Paris butter, crispy garlic potatoes

Baked seabass, fire-baked baby potatoes, hollandaise

Rare-bred pork tomahawk, butter beans, chorizo, fresh herbs

Slow-cooked crispy lamb shoulder, confit tomatoes, anchovy tempura, green olive tapenade

Crispy aubergine fritters, char-grilled veg, pistou broth

DESSERT

Affogato

Spiced apple crumble, ice cream

Lemon curd tart, torched mallow

Valrhona chocolate brownie, kirsch cherry

Blue murder, pickled walnuts, oatcakes

Christmas Day

Open your gifts, take a walk on the estate or make time for yourself by the fire. Whether your Christmas is loud & boisterous, or serene & reflective, our team are on hand to make every moment magic. Enjoy a Buck's Fizz breakfast in our Eòlas restauarant.

Lunch begins with a cold glass of fizz & canapés, before sitting down to induldge in our 5-course menu in Eòlas from 1pm.
ROOM FOR MORE? LIGHT DINING OPTIONS AVAILABLE IN OUR RESTAURANT IN THE EVENING.

Light Evening Buffet

SERVED FROM 7PM TO 8:30PM IN OUR FESTIVE RESTAURANTS

STARTER

Vegetable pakora & samosas

Haggis pakoras, whisky dip

Tempura prawns, sweet chilli

Spiced onions, mango chutney & poppadoms

Hummus & flatbread

Tomato, onion, cucumber salad

MAIN

Corn fed chicken in Sri Lankan sesame curry

Butternut squash & chickpea curry

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

SWEET

Assorted festive desserts

Christmas Day Lunch

SERVED FROM 1PM TO 3PM IN EÒLAS

AMUSE BOUCHE

Tartlet of cheese, crispy onions and truffle

STARTER

Press of duck & partridge, whipped duck liver parfait, mulled cherry

Scottish seafood terrine, caviar crumpet

Salt baked beetroot tart, sunflower purée, radishes, popcorn shoots

INTERMEDIATE

Delicia pumpkin velouté, smoked ricotta, truffle honey, spiced seeds

MAIN

Kelly bronze turkey, Christmas garnishes

Dry aged Scotch beef wellington, truffle mash, maderia jus

Pan roasted cod, brandade, smoked clams

Potato dumplings, baked artichokes, connage gouda

DESSERT

Christmas pudding, calvados ice cream, spiced cranberry compote, brandy sauce

Scottish cheeses, Arran chutney, oatcakes & crackers

Peach melba



Hogmanay

Check in and prepare to party! Enjoy welcome treats and mulled wine on arrival, with ceramic making with Art by Po available from 3pm to 5pm before the festivities begin in full.

The evening's celebrations commence with a pre-dinner glass of chilled champagne & hand-crafted canapés in The Barossa Bar, before being piped through to the Lynedoch Suite for a 5-course tasting menu, prepared by Master Chef of Great Britain, Craig Jackson.

After dinner, swing your partner into 2027 with live music/ceilidh from Strike a Chord. Party style tables to share with new friends and old, and then begin the New Year with an after party in Cairns.

Welcome Treats

SERVED FROM 12PM TO 4PM IN THE LIBRARY

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

Battenberg & lemon cake

Lemon drizzle cake

Black pudding & cranberry sausage roll

Mince pies

Mulled wine & mulled cider

Festive cocktails

Dinner Menu

SERVED FROM 6PM TO 8PM

CANAPÈS IN BAROSSA

MAIN

Creedy carver duck lavender honey breast, confit leg bon bon, whipped liver tartlet

Beef consommé, XO glazed short rib

Wild halibut, scallop mousse, salted grapes, verjus sauce

Highland venison wellington, haggis faggot, celeriac, blackberry jus

DESSERT

Valrhona chocolate, crémeux, hazelnuts, caramel

COFFEE & PETIT FOURS



New Years Day

The day after the night before. Soothe sore heads with brunch throughout the estate - a chance to recover and enjoy a feast of dishes including seafood, carved gammon and smoked salmon, as well as a Bloody Mary station!

Grazing tables will be available in the Library throughout the day, as well as a spa therapist on hand to offer short feet, hand or neck massages. Finish New Year's Day off with a relaxed dinner in our festive restaurants, served from 6pm.

Early Bird Breakfast

SERVED FROM 8AM TO 10AM

Croissants, pastries, bagels, continental cold cuts & cheese

Tea, coffee, fresh fruit juices

2nd of January

Enjoy a leisurely full Scottish breakfast in Eòlas, and make use of 100 complimentary balls in the driving range, before heading onwards with our well-wishes for the year ahead.

PRICING FROM **£615** PER PERSON.

Extend your stay into the 3rd of January for only **£100** per person with breakfast. 50% deposit due at the time of booking with the remainder kindly requested 14 days prior to arrival.

Dinner Menu

SERVED FROM 6PM IN OUR FESTIVE RESTAURANTS

STARTER

French onion soup, parmesan croutons

Game terrine, sour berries, pickled artichokes

Scottish salmon tartlet, cured & smoked, beetroot, lime

Mushroom truffle patê, mushroom chutney, herb crisp breads

MAIN

Slow roast sirloin of Scotch beef, XO glazed short rib, beef fat carrot

Roast rack of dry aged pork, haricot beans, nduja sausage

Fire baked sole, brown shrimp butter, fried croutons, parsley

Salt baked celeriac, pickled radish, celeriac broth

DESSERT

Apricot & frangipane tart, apricot compote

Heather honey & whisky parfait, honeycomb, honey sponge

Banana & rum bread pudding, banana custard

Scottish cheese selection, oatcakes, Arran chutney



New Year's Day Brunch

SERVED IN EÒLAS | FROM 10:30AM TO 1:00PM

Cocktail station, bloody marys, bellinis, mimosas

Fruit salad and sliced tropical fruits

Porridge with Drambuie, raspberry compote and heather honey

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

Cheese station, whole brie, St Andrews cheddar

Honey roast ham carved in the room, caramelised pineapple

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

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

Eggs Benedict | Florentine | Royale

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

Scrambled eggs with George Campbell's smoked salmon, chives, crème fraiche & caviar

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

Brioche French toast, sesame & 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



Boxing Day

On Boxing Day, enjoy a leisurely full Scottish breakfast in Eòlas, and have a bit of fun at our Driving Range, where you will get a 100 golf balls to hit before we bid you a final festive farewell.

Pricing from £575 per person - including complimentary golf on either of our courses, for the duration of your stay.

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.

Non Residents

Christmas Day

FROM **£125** PER PERSON | **£55** UNDER 12 | **£28** UNDER 5

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.

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

Menu

SERVED FROM 12PM - 2:30PM

STARTER

Chicken & duck liver parfait, mulled wine and berry jelly, warm malted loaf

Smoked Scottish salmon, cream cheese, king prawns, bloody mary mayo

Courgette & feta tart, candied walnuts, celery, apple

MAIN

Turkey, all the trimmings

Scotch beef & haggis wellington, glazed vegetables, Madeira jus

Fire roast cod, brandade croquettes, smoked clam butter sauce

Salt baked celeriac wellington, traditional Christmas garnishes

DESSERT

Christmas pudding, calvados ice cream, spiced berry compote, brandy sauce

Scottish cheeses, Arran chutney, biscuits and crackers

Peach melba

Hogmanay

FROM **£160** PER PERSON (OVER 18s ONLY)

Enjoy the party with friends & family and return to your own bed! Be welcomed with chilled champagne in Barossa, then follow our piper to the Lynedoch Suite for the evening's celebrations.

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

Menu

SERVED FROM 12PM - 2:30PM

CANAPÈS IN BAROSSA

MAIN

Creedy carver duck, lavender honey breast, confit leg bon bon, whipped liver tartlet

Beef consommé, XO glazed short rib

Wild halibut, scallop mousse, salted grapes, verjus sauce

Highland venison wellington, haggis faggot, celeriac, blackberry jus

DESSERT

Valrhona chocolate, crémeux, hazelnuts, caramel

PRE-BOOK NEW YEAR'S STEAK PIE
Call 01738 551171 or email
info@murrayshall.co.uk

Party Nights

FRIDAY 4TH, 11TH & 18TH | SATURDAY 5TH, 12TH & 19TH | DECEMBER | **£65 PER PERSON**

Perfect for friends, work & family, our party nights include a welcome glass of fizz, 3 course dinner, and half a bottle of wine per person. Dance the night away with a local DJ from 7pm. Carriages from 12.30am. Forget a taxi and make a night of it! Add on B&B for **£99** per person per room. Supplement applies for room upgrade from Deluxe and above.

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 menu and wine pre-orders will also be required four weeks in advance of your party night date and must be paid in for full.

Menu

STARTER

Prawn, melon & mango salad, mango, chilli and lime dressing

Vine tomato & basil soup, pesto oil

Chicken, pig cheek & apricot terrine, roast apricot purée, pickled raisins

MAIN

Turkey breast, all the trimmings

Grilled seabass, lemon & dill mash, salsa verde

Salt baked beetroot, all the trimmings

DESSERT

Spiced cranberry & lemon cheesecake, mulled berry sauce

Brandy crème brûlée, Christmas pudding cookie

Chocolate & orange torte, tangerine compote



A Little Something Extra

Gift Vouchers

Last minute stocking fillers? Looking for a gift that creates memories? Treat someone special to a Murrayshall gift voucher this Christmas.

From relaxing stays & indulgent dining to unforgettable experiences in the beautiful Perthshire countryside, there's something for everyone to enjoy throughout the estate.

VOUCHERS CAN BE PURCHASED ONLINE VIA OUR WEBSITE | MURRAYSHALL.CO.UK

January Sale

Make the most of up to 50% discount on our room rates throughout January with breakfast.

Experience Perthshire at its most compelling, crisp air, glistening frosts, and warm evenings by the log fires, or watch the sun set early from your hot tub in our pod retreats.

ENQUIRE | MURRAYSHALL.CO.UK/STAY | ALL OFFERS SUBJECT TO AVAILABILITY | ROOM UPGRADES MAY INCUR SUPPLEMENTAL CHARGES.

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