



*Merry Christmas
2021*

Norwood Hall Hotel

WELCOME



CALENDAR OF EVENTS

DATES	EVENT	PRICE (PER PERSON)
Throughout December 2021	Festive Lunches and Dinners	Lunch: £26.00 – two courses £31.00 – three courses Dinner: £29.00 – two courses £36.00 – three courses
Throughout December 2021	Festive Afternoon Tea	£20.00 per person or £27.00 with a glass of prosecco
Saturday 27th November	Christmas Party Nights	£37.00 per person
Thursday 16th December	In Pitfodels Suite	£80 B&B (based on two adults sharing)
Fri 3rd & Sat 4th Dec, Fri 10th & Sat 11th of Dec, Sat 18th December	Balmoral Suite Party Nights Prosecco on arrival / 3 course set menu / Disco	From £35.00 per person
Fri 25th December 2021	Family Christmas Day Carvery	£84.00 per adult £44.00 per child aged 10 – 16 £24.00 per child aged 4 – 9 Under 4's Free
Fri 25th December 2021	Christmas Day Lunch In The Tapestry Restaurant	£98.00 per person
Thur 31st December 2021	Hogmanay Gala Ball	£100.00 per person
Arrive Thurs 31st Dec, departing Sat 2nd Jan 2022	Hogmanay 2 Night Residential Package	£400.00 per couple

BOOK ON **01224 868951** OR EMAIL **INFO@NORWOOD-HALL.CO.UK**

FOR TERMS AND CONDITIONS OF BOOKING SEE **WWW.MACDONALDHOTELS.CO.UK/NORWOOD**

FESTIVE LUNCHES & DINNERS

STEP INSIDE WHERE IT'S WARM AND
COSY TO SAMPLE OUR FESTIVE FAYRE.

Our Chef has put together a sumptuous festive menu for the month of December, served amid the elegant surroundings of the award winning Tapestry Restaurant.

Throughout December 2021

Lunch: £26.00 – two courses; £31.00 – three courses

Dinner: £29.00 – two courses; £36.00 – three courses



BOOK ON **01224 868951** OR EMAIL **INFO@NORWOOD-HALL.CO.UK**

Menu

Starters

Leek and Potato Velouté
sautéed leek, potato, chive oil

Chicken Liver Parfait
spiced pear chutney, apple textures, toasted brioche

John Ross Smoked Salmon
pickled cucumber ribbons, dill emulsion, shallot



Mains

Roast Breast of Turkey
chipolatas, sage and onion stuffing, seasonal vegetables, roast potatoes, pan gravy

Braised Blade of Scotch Beef
honey roasted roots, creamed potatoes, broccoli, red wine sauce

Moroccan Spiced Cous-cous
butternut squash and goats cheese pithivier, spinach, tomato fondue



Desserts

Vanilla Cheesecake
stem ginger, chocolate crumb, orange, meringue drops

Christmas Pudding
brandy anglaise, honeycomb ice cream

Glazed Lemon Tart
raspberry puree, sugared nuts, vanilla ice cream

*Vegetarian/Vegan menu available on request and
any other dietary requirements can be catered for separately*

FESTIVE AFTERNOON TEA

SETTLE DOWN TO AN AFTERNOON OF IMPECCABLE TASTE.

The cosy lounges are decked with Christmas garlands and prove the perfect setting for three tiers of treats, homemade with a festive twist.

Throughout December

£20.00 per person or £27.00 with a glass of prosecco

Serving 1.00pm – 3.30pm



The product images shown are for illustration purposes only and may not be an exact representation of the product.

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Afternoon Tea

Sweets

Carrot Cake

garnished with a stem ginger butter icing

Clementine Posset

Raspberry and White Chocolate Cheesecake

Traditional Mince Pie



Scones

Apricot and Cranberry Scone

Plain Scone

with Clotted Cream and Homemade Preserve



Sandwiches

Egg and Chive Mayonnaise

Turkey, Cranberry and Rocket

John Ross Smoked Salmon, Lemon and

Cracked black Pepper Cream Cheese

Honey Roast Ham and Whole Grain Mustard



Tea and Coffee

*Vegetarian/Vegan menu available on request and
any other dietary requirements can be catered for separately*

JANUARY / FEBRUARY PARTY NIGHTS AVAILABLE

From £25 per person including arrival drink, 3 course meal and disco.

Private dining rooms also available for more intimate gatherings.

Selected dates throughout January & February

£25.00 pp

3 course set menu / Disco



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CHRISTMAS PARTY NIGHTS IN PITFODELS SUITE

Enjoy a three course, festive menu before our DJ plays the best hits into the night.

Christmas Party Nights in Pitfodels Suite - £37.00pp, £80.00 B&B

Saturday 27th November 2021

Thursday 16th December 2021



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Menu

Starter

Leek and Potato Velouté
sauteed leeks, potato, chive oil



Main

Roast Breast of Turkey
*chipolatas, sage and onion stuffing, seasonal vegetables,
roast potatoes, red wine jus*



Dessert

Vanilla Cheesecake
stem ginger, chocolate crumb, orange, meringue drops



Tea, Coffee & Traditional Mince Pie

*Vegetarian/Vegan menu available on request and
any other dietary requirements can be catered for separately*

BALMORAL SUITE PARTY NIGHTS

Friday 3rd & Saturday 4th December

Friday 10th & Saturday 11th of December

Saturday 18th December

Prosecco on arrival / 3 course set menu / Disco

From £35.00 per person

Our Balmoral Suite can also be hired for Private functions for up to 70 guests.



BOOK ON **01224 868951** OR EMAIL **INFO@NORWOOD-HALL.CO.UK**

Menu

Starter

Ham Hock Terrine

celeriac remoulade, apple, confit tomato, beetroot, toasted brioche



Main

Roast Breast of Turkey

*chipolatas, sage and onion stuffing, seasonal vegetables,
roast potatoes, red wine jus*



Dessert

Vanilla Cheesecake

stem ginger, chocolate crumb, orange, meringue drops



Tea, Coffee & Traditional Mince Pie

*Vegetarian/Vegan menu available on request and
any other dietary requirements can be catered for separately*

FAMILY CHRISTMAS DAY CARVERY

A three course buffet banquet will delight diners old and young in the elegant ballroom, whilst a magical visit from Santa proves that dreams can come true at Macdonald Norwood Hall Hotel.

Friday 25th December 2021

£84.00 per adult, £44.00 per child aged ten – sixteen years

£22.00 per child aged four – nine years.

Children under four years dine free

Sitting down between 12.30pm – 2.30pm



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Menu

Table Selection of Christmas Hors D'Oeuvres

Selection of Flavoured Breads
and Highland Oatcakes



Starters

North Atlantic Prawns
marie rose sauce, basil, apple, capers

John Ross Hot and Cold Smoked
salmon and dill roulade
horseradish mayo, cucumber

Shredded Smoked Ham Hock
lilliput capers, whole grain mustard, parsley

Goats Cheese, Leek and
Sundried Tomato Tartlet

Carrot and Lentil Soup



Salad Bar

Tomato, Basil, Mozzarella,
Pasta Salad

Cos Hearts, Croutons, Caesar
Dressing, Crispy Bacon Bits

Feta, Quinoa, Spinach,
Watermelon Salad

Red Cabbage Coleslaw

Mixed Leaves

Selection of Farmhouse Chutneys,
Pickles, Dressings and Croutons

From The Buffet

Hand Carved Meats
Roasted Turkey Breast
Marmalade and Honey
Glazed Gammon
Roast Scotch Beef

Poached Salmon Fillet
white wine cream and chive sauce

Mediterranean Vegetable, Onion
Marmalade, Spinach Wellington
tomato and basil sauce

Served With

*Roast Potatoes, Seasonal Vegetables, Sage
and Onion Stuffing, Herb Coated New
Potatoes, Chipolatas, Yorkshire Puddings,
Gravy, Cranberry Sauce*



Dessert Buffet

Dark Chocolate and Orange
Mousse

Mulled Berry Eton Mess

Traditional Christmas Pudding
Brandy Custard

Sherry Trifle

Vanilla and Stem Ginger
Cheesecake

Fresh Fruit Salad

*Vegetarian/Vegan menu available on request and
any other dietary requirements can be catered for separately*

CHRISTMAS DAY LUNCH IN

THE TAPESTRY RESTAURANT

FEAST LIKE KINGS WITH A FIVE COURSE LUNCH
PREPARED BY AWARD-WINNING CHEFS.

Magnificent historic surroundings, champagne on arrival and attentive service makes this an adults only, highlight of the year event particularly luxurious.

Friday 25th December 2021

£98.00 per person

Sitting down between 12.30pm – 2.30pm



BOOK ON **01224 868951** OR EMAIL **INFO@NORWOOD-HALL.CO.UK**

Menu

Starter

White Onion, Thyme and
Cider Velouté
parmesan crouton, herb oil

John Ross Salmon Hot and Cold
and Seafood Roulade,
*cucumber, wasabi emulsion,
gin pickled beetroot, dill*

Confit Pork Belly and
Seared Scallops
*stornoway black pudding,
apple puree, celeriac, cress*

Goats Cheese Parfait
*leek, orange, fennel salad,
toasted almonds, pesto crostini*



Sorbet

Champagne Sorbet
strawberry and mint salsa



Main

Turkey Ballotine
*sage and onion stuffing, fondant potato,
crispy bacon, sauteed sprout leaves,
carrot and nutmeg puree, red wine jus*

Venison Loin
*wild mushrooms, sweet potato and
spinach gratin, leek, parsnip puree,
pistachio crumb, port jus*

Fillet of Halibut
*herb crust, cauliflower textures, creamy
saffron potatoes, crispy kale, langoustine
bisque*

Wellington
*mediterranean vegetable and onion
marmalade wellington, spinach, wild
mushrooms, wilted baby gem, tomato fondue*



Desserts

Christmas Pudding
*hazelnut praline, chocolate, honeycomb
ice cream, brandy anglaise*

Blood Orange Mousse
*oat and honey crumb, orange textures,
raspberry puree, vanilla ice cream*

Rich Dark Chocolate Tart
*pomegranate, lime curd, white
chocolate, pistachio ice cream*

Selection of Scottish Cheeses
*clava brie, blue monday, mull cheddar, black
crowdie, celery, grapes, quince, fine biscuits*



Tea, Coffee and Petit Fours

**Vegetarian/Vegan menu available on request and
any other dietary requirements can be catered for separately**

HOGMANAY GALA BALL

HOGMANAY HIGHLAND FLING AN EVENING FULL OF TASTE & TRADITION!

Begin with Champagne & Canapes followed by a 4 course feast before the ceilidh band keeps you moving until midnight.

Then herald in the New Year with a cascade of fireworks before its back to the dance floor.

31st December 2021

£100.00 per person

7.00pm - Arrival, 7.30pm Dinner

Champagne / Canapes / Ceilidh Band / Disco / Fireworks

Dress code: Black-tie or Highland dress



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Menu

Starter

Confit Gressingham Duck and Golden Raisin Roulade
orange, toasted almonds, beetroot textures, fig chutney, brioche



Main

Fillet of Scotch Beef
*dauphinoise potato, honey roasted carrots and parsnips, crushed celeriac
and horseradish, red wine confit shallots, pancetta, thyme jus*



Dessert

White Chocolate and Raspberry Bavaois
dark chocolate soil, raspberry, meringue drops, sugared nuts, vanilla ice cream



Selection of Scottish Cheeses
clava brie, blue monday, mull cheddar, celery, grapes, quince, fine biscuits



Tea, Coffee and Petit Fours

*Vegetarian/Vegan menu available on request and
any other dietary requirements can be catered for separately*

HOGMANAY RESIDENTIAL PACKAGE

COMBINE THE LUXURIES OF A SHORT BREAK WITH THE REVELRY THAT MAKES A SCOTTISH NEW YEAR SO UNIQUE.

Enjoy award-winning menus, traditional Scottish breakfasts and exclusive Highland Fling celebrations to mark the New Year in exquisite style.

Hogmanay Gala Ball, Brunch, Breakfast & Table d'Hote Dinner on additional Evening.

Arrive 31st December 2021

Departing 2nd January 2022

£400.00 per couple for 2 nights

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BOOKING INSTRUCTIONS

25% initial deposit required, final payment due by 31st October 2021. Drinks pre-order forms to be returned to the events team no later than 14 days prior to arrival, all orders must be pre-paid.

All menu items are subject to change according to seasonality and availability

MACDONALD NORWOOD HALL HOTEL, GARTHDEE ROAD, ABERDEEN, AB15 9FX.

TELEPHONE: 01224 868951 EMAIL: INFO@NORWOOD-HALL.CO.UK

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