



Norwood Hall Hotel

Festive Brochure 2022

WELCOME



CALENDAR OF EVENTS

DATES	EVENT	PRICE (PER PERSON)
Throughout December 2022	Festive Lunches and Dinners	Lunch: £31.00 – two courses £36.00 – three courses Dinner: £34.00 – two courses £41.00 – three courses
Throughout December 2022	Host The Roast	Set Menu: £55.00 per adult £25 per child aged 10 – 16 £20 per child aged 4 – 9 Half bottle per adult
Throughout December 2022	Festive Afternoon Tea	£25.00 per adult or £32.00 with a glass of prosecco
Saturday 26th November Thursday 15th December	Christmas Party Nights In Pitfodels Suite	£42.00 per person £85 B&B (based on two adults sharing)
Fri 2nd & Sat 3rd Dec, Fri 9th & Sat 10th of Dec, Sat 17th December	Balmoral Suite Party Nights Prosecco on arrival / 3 course set menu / Disco	From £39.00 per person
Sunday 25th December 2022	Host The Roast	Set Menu: £89.00 per adult £49.00 child 10 – 16 years £29.00 child under 4 – 9 years
Sun 25th December 2022	Family Christmas Day Carvery	£89.00 per adult £49.00 per child aged 10 – 16 £29.00 per child aged 4 – 9 Under 4's Free
Sun 25th December 2022	Christmas Day Lunch In The Tapestry Restaurant	£99.00 per adult
Sat 31st December 2022	Hogmanay Gala Ball	£129.00 per adult
Arrive Sat 31st Dec, departing Mon 2nd Jan 2023	Hogmanay 2 Night Residential Package	£460.00 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. Private dining rooms available.

Throughout December 2022

Lunch: £31.00 – two courses; £36.00 – three courses

Dinner: £34.00 – two courses; £41.00 – three courses



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

Menu

Starters

Roasted Butternut Squash, Chilli and Coconut Soup,
Truffled Mascarpone

Chicken Liver Parfait
Celeriac Remoulade, Apple, Toasted Brioche

John Ross Smoked Salmon
Cucumber, Shallot, Lemon, Beetroot, Horseradish Mayonnaise



Mains

Roast Breast of Turkey
Chipolatas, Stuffing, Season Vegetables, Roast Potatoes, Pan Gravy

Braised Blade of Scotch Beef
Honey Roasted Roots, Creamed Potatoes, Tenderstem Broccoli, Red Wine Sauce

Mediterranean Vegetable and Onion Marmalade Wellington
Cous-cous, Spiced Tomato Sauce



Desserts

Vanilla Cheesecake
Granola, Chocolate, Clementine, Honeycomb

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

£25.00 per adult or £32.00 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.

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

Afternoon Tea

Sweets

Carrot Cake

Mulled Berry Panna Cotta

Clementine Tart

Chocolate Marquise

Traditional Mince pie



Homemade 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

Sausage Roll



Tea and Coffee

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

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 - £42.00pp, £85.00 B&B

Saturday 26th November 2022

Thursday 15th December 2022



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

Menu

Starter

Roasted Butternut Squash, Chilli and Coconut Soup,

Croutons, Spring Onion Truffle Oil



Main

Roast Breast of Turkey

Chipolatas, Stuffing, Seasonal Vegetables, Roast Potatoes, Red Wine Jus



Dessert

Vanilla Cheesecake

Granola, Chocolate, Clementine, Honeycomb



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 2nd & Saturday 3rd December

Friday 9th & Saturday 10th of December

Saturday 17th December

Prosecco on arrival / 3 course set menu / Disco

From £39.00 per adult

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, Ciabatta Crisp



Main

Roast Breast of Turkey

Chipolatas, Stuffing, Seasonal Vegetables, Roast Potatoes, Red Wine Jus



Dessert

Vanilla Cheesecake

Gronola, Chocolate, Clementin, Honeycomb



Tea, Coffee & Traditional Mince Pie

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

HOST THE ROAST

PRIVATE ROOM • FESTIVE NOVELTIES
CHEF'S HAT & APRON
• ½ BOTTLE OF WINE PER ADULT

The table is set, the bird is cooked. Sharpen your knives & carve!

Host a roast for a group of family, friends or colleagues with a succulent roast dinner in one of our private dining rooms. Served with spuds and Yorkshire puddings this will get the taste buds tingling.

Available throughout December at £55 per adult

£25.00 child 10 – 16 years,

£20.00 child under 4 – 9 years,

min of 8 persons

Available on Christmas Day

with the addition of a

cheese course at

£89.00 per adult

£49.00 child 10 – 16 years

£29.00 child under 4 – 9 years



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

Menu

Starter

John Ross Smoked Salmon

Pickled Cucumber, Confit Tomatoes, Beetroot,

Shalott, Horseradish Mayonnaise



Main

Roast Turkey and Beef Roasting Board

Seasonal Vegetables, Roast Potatoes

Chipolatas, Stuffing, Gravy



Dessert

Clementine Tart

Oat and Honey Crumb, Orange Textures,

Raspberry Puree, Vanilla Ice Cream

*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.

Sunday 25th December 2022

£89.00 per adult, £49.00 per child aged ten – sixteen years

£29.00 per child aged four – nine years

Children under four years dine free

Sitting down between 12.30pm – 2.30pm



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

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 Smoked Salmon Plater

Ham Hock
*Lilliput Capers, Whole Grain
Mustard, Parsley*

Plater of Cold Meats

Goats Cheese, Leek and
Sundried Tomato Tartlet

Roasted Butternut Squash Chilli,
*Coconut, Truffled Mascarpone,
Pumpkin Seeds*

Selection of Farmhouse Chutneys,
Pickles, Dressings and Croutons

From The Buffet

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

Poached Salmon Fillet
White Wine Cream and Chive Sauce

Mediterranean Vegetable, Onion
Marmalade, Spinach Wellington
Spiced Tomato Sauce

Served With
*Roast Potatoes, Seasonal Vegetables,
Stuffing, Herb Coated New Potatoes,
Chipolatas, Yorkshire Puddings, Gravy,
Cranberry Sauce*



Dessert Buffet

Dark chocolate and orange Marquise

Mulled Berry Panna Cotta

Traditional Christmas Pudding
Brandy Custard

Clementine Tart

Vanilla Cheesecake

*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.

Sunday 25th December 2022

£99.00 per adult

Sitting down between 12.30pm – 2.30pm



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

Menu

Starter

Roasted Butternut Squash Chilli,
Coconut, Truffled Mascarpone,
Pumpkin Seeds

Fillet of Halibut
Herb Crust, Cauliflower Textures, Saffron
Potatoes, crispy Kale, Langoustine Bisque

John Ross Hot and Cold
Smoked Salmon

Crab Mayonnaise, Cucumber, Beetroot, Dill

Wellington

Mediterranean Vegetable and
Onion Marmalade Wellington, Spinach,
Wild Mushrooms, Wilted Baby Gem,
Spiced Tomato Sauce

Confit Pork Belly and Seared Scallops
Stornoway Black pudding, Apple Puree,
Celeriac, Cress



Goats Cheese

Watermelon, Sundried Cherry Tomatoes,
Toasted Almonds, Pesto, Crostini

Desserts

Christmas Pudding
Hazelnut Praline, Chocolate, Honeycomb Ice
Cream, Brandy Anglaise



Sorbet

Champagne Sorbet
Strawberry and Mint Salsa

Clementine Tart
Oat and Honey Crumb, Orange Textures,
Raspberry Puree, Vanilla Ice Cream



Main

Turkey Ballotine
Stuffing, Fondant Potato, Crispy bacon,
Sautéed Sprout, Carrot and Nutmeg puree,
Red Wine Jus

Chocolate & Orange Marquise
Mulled Berry, Meringue, Pistachio Ice cream

Selection of Scottish Cheeses
Calva Brie, Blue Monday,
Mull Cheddar, Black Crowdie
Grapes, Quince, Fine Biscuits

Venison Loin

Wild Mushrooms, Sweet potato, Leek, Parsnip
Puree, Herb and Pistachio Crumb, Port Jus



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.

Saturday 31st December 2022

£129.00 per adult

7.00pm - Arrival, 7.30pm Dinner

Champagne / Canapes / Ceilidh Band / Disco / Fireworks

Dress code: Black-tie or Highland dress



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

Menu

Starter

Confit Gressingham Duck Roulade

Golden Raisin Puree, Toasted Almonds, Beetroot, Ciabatta Crisp



Main

Fillet of Scotch Beef

Dauphinoise Potato, Tenderstem Broccoli, Butternut, Celeriac, Thyme Jus



Dessert

Glazed Lemon Tart

Dark Chocolate Soil, Raspberry, Meringue, Sugared Nuts, Vanilla Ice cream

Selection of Scottish Cheeses

Calva Brie, Blue Monday, Mull Cheddar

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 2022

Departing 2nd January 2023

£460.00 per couple for 2 nights

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JANUARY / FEBRUARY PARTY NIGHTS AVAILABLE

From £39 per adult including arrival drink, 3 course meal and disco.

Private dining rooms also available for more intimate gatherings.

Selected dates throughout January & February

£39.00 per adult

3 course set menu / Disco



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

JANUARY 2023 OFFERS

£149 Dinner Bed & Breakfast in an Executive Room for 2 Adults

2 for £30 on Afternoon Tea

Sunday Roasting Board £32 for 2 people

Full Day Delegate Rate £39



Gift Vouchers

Treat your loved ones to an Afternoon Tea Voucher or a Monetary Voucher for them to use in the Restaurant or for an Overnight Stay

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



MACDONALD
HOTELS & RESORTS

CHRISTMAS WEDDINGS

Prosecco & Beer on Arrival
Three course set wedding dinner with tea and coffee
A half bottle of our specially selected red or white wine
A glass of chilled prosecco for your toast drink
Evening buffet of sandwiches & sausage rolls
Complimentary menu tasting prior to your wedding
Honeymoon suite

£90 per guest 2023 / £95 per guest 2024

Valid December



EMAIL WEDDINGS@NORWOOD-HALL.CO.UK

WINTER WONDERLAND

A glass of chilled sparkling wine for your welcome drink
Three course set wedding dinner with tea and coffee
A glass of our specially selected red or white wine
A glass of chilled sparkling wine for your toast drink
Evening buffet of bacon and sausage filled rolls
Complimentary menu tasting prior to your wedding
Honeymoon suite
2 executive double rooms

£70 per guest

Valid January, February and March



BOOK ON **01224 868951**

BURNS SUPPER PACKAGES

Packages available January / February 2023

£40.00 – three courses

*“Some hae meat and canna eat,
And some wad eat that want it,
But we hae meat and we can eat,
And sae the Lord be thankit.”*

Robert Burns



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

Burns Night Menu

Haggis Neeps and Tatties

Whisky Sauce



Chicken Stuffed with Skirlie

Butternut Puree, Chantenay Carrots, Tenderstem Broccoli,

Potato, Red Wine Jus



Whisky and Honey Cheesecake

Raspberries, Toasted Oats, Vanilla Ice Cream

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

BOOKING INSTRUCTIONS

25% initial deposit required, final payment due by 31st October 2022. 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.

GIFT VOUCHERS AVAILABLE

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

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

WWW.MACDONALDHOTELS.CO.UK/NORWOOD

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