

NORWOOD HALL CHRISTMAS 2025





EVENTS THIS SEASON

Thanksgiving Dinner 27th November 2025

Festive Lunches & Dinners 1st - 23rd December 2025

Festive Host The Roast 1st - 23rd December 2025

Festive Afternoon Tea 1st - 23rd December 2025

Santa Sunday's Afternoon Tea 7th & 14th December 2025

Party Nights, Private Hire, BAPTAP, Live Band, Day Disco -

Dates throughout November & December

Santa Family Disco - Sunday 21st December 2025

Christmas Day Lunch, Carvery & Host the Roast - Thursday 25th December 2025

Hogmanay Gala Ball - Wednesday 31st December 2025

Burns Supper - Saturday 24th January 2026

BOOKING INSTRUCTIONS

25% non-refundable & non-transferable deposit required,
final payment due by 31st October 2025.

Drinks pre-order forms & all dietary requirements to be returned to the events
team no later than 14 days prior to arrival.

All pre-orders must be pre-paid.

Party tables & minimum numbers may apply.

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



facebook.com/norwoodhallhotel



@macdonaldnorwoodhallhotel

Book on **01224 868 951** or email **info@norwood-hall.co.uk**



MENU

TO BEGIN

Enjoy a warm glass of apple cider on arrival

BUTTERNUT SQUASH SOUP

Corn Bread

ROAST BREAST OF TURKEY

Sage & Onion Stuffing, Sweet Potato, Creamed Mash
Green Bean Casserole, Pan Gravy

with additional sides available

TRIO of TRADITIONAL PIES

Pumpkin, Apple and Pecan

Dietary Options

We have menus for everyone, whether you are
Vegan, Vegetarian, Gluten or Dairy Free, Just let
us know and we will send you the menu.

THANKSGIVING DINNER

THE LOVE OF FAMILY AND THE
ADMIRATION OF FRIENDS IS MUCH MORE
VALUABLE THAN WEALTH

Celebrate Thanksgiving in timeless tradition, enjoy thanksgiving dinner served amid the elegant surroundings of the Tapestry Restaurant. Private dining rooms are available.

Thursday 27th November 2025

£45 per adult



Book on **01224 868 951** or email **info@norwood-hall.co.uk**



MENU

HAM HOCK TERRINE

Beetroot, Horseradish Mayonnaise, Pickled Carrot, Oatcakes

ROAST BUTTERNUT SQUASH, CHILLI & COCONUT SOUP

Spring Onion, Chili Oil

POACHED PEAR

Spiced Cous-Cous, Toasted Walnuts, Blue Cheese,
Confit Tomato, Herb Oil

ROAST BREAST OF TURKEY

Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables,
Carrot & Nutmeg Puree, Pan Gravy

PAN SEARED COD

Creamed Potatoes, Roasted Cherry Tomatoes,
Tenderstem Broccoli, Lemon Butter Sauce

WILD MUSHROOM AND LEEK RISOTTO

Blue Cheese, Toasted Chestnuts, Crispy Leeks

CHRISTMAS PUDDING

Brandy Anglaise, Redcurrants, Salted Caramel Ice Cream

GINGERBREAD CHEESECAKE

Orange, Pistachio Crumb, Chocolate Ice Cream

CRANBERRY AND TONKA BEAN PANNA COTTA

Apple, Tuile Biscuit, Vanilla Ice Cream

FESTIVE LUNCHEES & 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 traditional Tapestry Restaurant. Private dining rooms are available.

Available 1st - 23rd December 2025

£35 - 2 courses

£46 - 3 courses

Dietary Options

We have menus for everyone, whether you are Vegan, Vegetarian, Gluten or Dairy Free, Just let us know and we will send you the menu.



Book on **01224 868 951** or email **info@norwood-hall.co.uk**

MENU

JOHN ROSS SMOKED SALMON

Pickled Cucumber, Confit Tomatoes, Beetroot, Shallot,
Horseradish Mayonnaise

CARVING BOARD OF ROAST TURKEY BREAST & ROAST SCOTCH BEEF

Sage and Onion Stuffing, Chipolatas, Roast Potatoes,
Seasonal Vegetables, Yorkshire Pudding
Pan Gravy

GINGERBREAD CHEESECAKE

Orange, Pistachio Crumb, Chocolate Ice Cream

Dietary Options

We have menus for everyone,
whether you are Vegan, Vegetarian,
Gluten or Dairy Free, Just let us
know and we will send you the
menu.



HOST THE ROAST

THE TABLE IS SET, THE BIRD IS
COOKED, IT'S TIME TO SHARPEN
YOUR KNIVES & CARVE!

Enjoy with friends, colleagues or family in a private room adorned
with festive décor. Host the roast includes a 1/2 bottle of wine per
adult, and a fabulous meal with your very own bird to carve.

1st - 23rd December 2025

Just let us know your preferred date
and time and we will do the rest

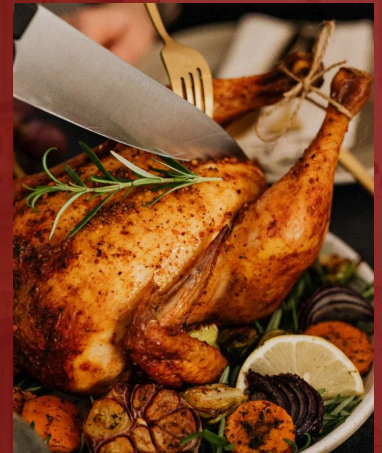
minimum numbers apply

£69 per adult

£50 for children aged 13 - 17 years

£40 for children aged 5 - 12 years

Under 5's free of charge (to a maximum of 3
per 7 paying adults)



Please make the team aware at time
of booking if your children wish to have a children's menu instead

Book on **01224 868 951** or email **info@norwood-hall.co.uk**

FESTIVE AFTERNOON TEA

SETTLE DOWN TO AN AFTERNOON OF IMPECCABLE TASTE

Dietary Options

We have menus for everyone, whether you are Vegan, Vegetarian, Gluten or Dairy Free, Just let us know and we will send you the menu.

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

Available 1st - 23rd December 2025

£28 per adult or £17 for children aged 5 - 12 years

children under 5 £8 each

Serving 1pm - 4pm



SANTA SUNDAYS

MAGIC IS IN THE AIR AT NORWOOD HALL THIS CHRISTMAS

Join us on Sundays this December for fun and festive fare with festive afternoon tea for the adults and a special Afternoon Tea for the children before they visit Santa. Relax by the roaring log fire and enjoy your afternoon with colouring, games and a treasure hunt.

Sundays 7th & 14th December 2025

£34 per adult or £20 for children aged 5 - 12 years

children under 5 £12 each

Includes gift & activities

Serving 1pm - 4pm

ADULTS

Roast Butternut Squash,
Chilli, Coconut Soup

Sandwiches

Turkey, Cranberry, Rocket
Smoked Salmon, Lemon, Cracked
Black Pepper, Cream Cheese
Creamed Goats Cheese, Red
Onion Marmalade, Tomato

Freshly Baked Scone
Cream & Jam

White Chocolate & Orange
Marquise
Mince Pie
Gingerbread Cheesecake
Cranberry and Tonka Bean
Panna Cotta

Tea & Coffee

CHILDREN

Strawberry Milkshake & Candy
Cane Hot Chocolate &
Marshmallows

Cheese Sandwich
Ham Sandwich
Jam Sandwich
Ciabatta Pizza

Freshly Baked Scone
Cream & Jam

Tunnocks Reindeer
Red Velvet Parcel
Gingerbread Man



Book on **01224 868 951** or email **info@norwood-hall.co.uk**

MENU

ADULTS

CHILDREN

ROAST BUTTERNUT SQUASH
CHILLI & COCONUT SOUP
Spring onion, Chili Oil

Hand Carved
Breast of Turkey
& Honey Glazed Gammon
with

Roast Potatoes
Roasted Parsnips
Carrots & Sprouts
Chipolatas, & Stuffing
Yorkshire Pudding
Gravy

Freshly Brewed
Tea, Coffee & Mince Pie

CREAM OF TOMATO SOUP

Small Portion of Adult Menu
Or
Breaded Chicken Goujons
Macaroni Cheese

Fries
Peas
Salad

Mince Pie



Dietary Options

We have menus for everyone, whether you are Vegan, Vegetarian, Gluten or Dairy Free, Just let us know and we will send you the menu.

SANTA FAMILY DISCO SUNDAY

Join us on Sunday the 21st of December for fun and festive fare with festive roast for all. Enjoy a 2 course lunch of soup & hand carved Sunday roast on arrival at 12 noon, then enjoy your favourite child friendly party classics from our DJ until 4pm, with a visit and gift from Santa too.

Sunday 21st December 2025

£25 per adult

£15 for children aged 5 - 12 years

children under 5 £12 each

Includes gift & disco

Event 12pm - 4pm



Book on **01224 868 951** or email **info@norwood-hall.co.uk**

THE LIVE BAND PARTY NIGHT!

You will be entertained from the moment you walk through the door until you get your taxi home. Enjoy a glass of our Jingle Bells Cocktail along with canapes on arrival then sit down to a three course festive menu before our live band gets the party started! Then our DJ will keep the party going into the night.

Saturday 13th December 2025
£65 per person

Menu Pre-Order required
2 weeks prior to event

Accommodation Offer
Deluxe Double Room
£90 B&B

Dietary Options

We have menus for everyone, whether you are Vegan, Vegetarian, Gluten or Dairy Free, Just let us know and we will send you the menu.

Book on **01224 868 951**
or email **info@norwood-hall.co.uk**

MENU

HAM HOCK TERRINE
Beetroot, Horseradish Mayonnaise,
Pickled Carrot, Oatcakes

ROAST BUTTERNUT SQUASH
CHILLI & COCONUT SOUP
Spring onion, Chili Oil (V)

ROAST BREAST OF TURKEY
Sage and Onion Stuffing, Chipolatas, Roast Potatoes,
Seasonal Vegetables, Pan Gravy

BRAISED BLADE OF SCOTCH BEEF
Creamed Potatoes, Tenderstem Broccoli, Smoked Bacon,
Spring Onions,
Mushroom Jus

MEDITERRANEAN VEGETABLE, SPINICH, & ONION
MARMALADE STRUDEL
Spiced Tomato Sauce (V)

CHRISTMAS PUDDING
Brandy Anglaise, Redcurrants,
Salted Caramel Ice Cream

GINGERBREAD CHEESECAKE
Orange, Pistachio Crumb, Chocolate Ice Cream

VEGAN STRAWBERRY AND COCONUT PANNA COTTA
Poached Strawberries, Granola, Orange Salad,
Vegan Ice Cream (V)

Freshly Brewed Tea, Coffee & Mince Pie



MENU

HAM HOCK TERRINE

Beetroot, Horseradish Mayonnaise, Pickled Carrot, Oatcakes

ROAST BUTTERNUT SQUASH, CHILLI & COCONUT SOUP

Spring onion, Chili Oil (V)

ROAST BREAST OF TURKEY

Sage and Onion Stuffing, Chipolatas, Roast Potatoes,
Seasonal Vegetables, Yorkshire Pudding
Pan Gravy

MEDITERRANEAN VEGETABLE, SPINICH, & ONION MARMALADE STRUDEL

Spiced Tomato Sauce (V)

GINGERBREAD CHEESECAKE

Orange, Pistachio Crumb, Granola,
Chocolate Ice Cream

VEGAN STRAWBERRY AND COCONUT PANNA COTTA

Poached Strawberries, Granola, Orange Salad (V)

Freshly Brewed Tea, Coffee & Mince Pie

CHRISTMAS PARTY NIGHTS

There is no better way to create new memories than with our disco party nights! Enjoy a glass of prosecco on arrival and a three course festive menu before our DJ plays the best hits into the night.

Our Balmoral Suite can also be hired for private functions for up to 60 guests & Pitfodles for up to 180 guests.

BALMORALS SUITE

£49 per person

Friday 21st November 2025

Friday 28th November 2025

Friday 5th December 2025

Friday 12th December 2025

Friday 19th December 2025

Sunday - Thursday
available on request

PITFODELS SUITE

£55 per person

Friday 21st November 2025

Friday 28th November 2025

Friday 5th December 2025

Friday 19th December 2025

Saturday 20th December 2025

Sunday - Thursday
available on request

Accommodation Offer
Deluxe Double Room
£90 B&B



Book on **01224 868 951** or email **info@norwood-hall.co.uk**

MENU

ROAST BUTTERNUT SQUASH
CHILLI & COCONUT SOUP
Spring onion, Chili Oil

ROAST BREAST OF TURKEY
Sage and Onion Stuffing, Chipolatas, Roast Potatoes,
Seasonal Vegetables, Yorkshire Pudding
Pan Gravy

MEDITERRANEAN VEGETABLE, SPINICH, & ONION
MARMALADE STRUDEL
Spiced Tomato Sauce

Freshly Brewed Tea, Coffee & Mince Pie

Dietary Options

We have menus for everyone,
whether you are Vegan, Vegetarian,
Gluten or Dairy Free, Just let us
know and we will send you the
menu.

FESTIVE DAY DISCO BALMORALS SUITE

There is no better way to create new memories than with our day disco party! Arrive at 2pm to enjoy a glass of prosecco on arrival and a two course festive menu before our DJ plays the best hits untill 9pm.

Our Pitfodels Suite can also be hired for private functions for up to 180 guests, or Balmoral Suite for up to 60 guests.

Saturday 22nd November 2025

Saturday 29th November 2025

Saturday 13th December 2025

Saturday 20th December 2025

Sunday - Thursday are available on request

£29 per person

Accommodation Offer
Deluxe Double Room
£90 B&B



Book on **01224 868 951** or email **info@norwood-hall.co.uk**

CHRISTMAS RESIDENTIAL PACKAGE

Enjoy fantastic food, traditional Scottish breakfasts and Christmas day carvery and avoid the washing up!

Includes 2 nights accommodation with Breakfast

Table d'Hôte Dinner on the 24th
Christmas day carvery on the 25th.

2 night package

Arriving Wednesday 24th December 2025

Departing Friday 26th December 2025

£549 per couple in a Deluxe Double Room

£599 per couple in a Super Deluxe King Room

£649 per couple in a Super Deluxe Suite

Visiting Friends & Family?

Book Bed & Breakfast only!

in a Deluxe Double Room

£140 per couple on the 25th

£109 per couple on the 24th & 26th



Book on **01224 868 951** or email **info@norwood-hall.co.uk**





CHRISTMAS DAY FAMILY 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.



Dietary Options

We have menus for everyone, whether you are Vegan, Vegetarian, Gluten or Dairy Free, Just let us know and we will send you the menu.

Thursday 25th December 2025
Sitting down between 12:30 & 15:00

£109 per adult

£75 13 - 17 years

£55 5 - 12 years

Under 5's free of charge

(to a maximum of 3 per 7 paying adults)



Book on **01224 868 951** or email **info@norwood-hall.co.uk**

MENU

To begin, choose from chefs
fantastic selection of starters on the buffet, including:

Norwood Prawn Cocktail

Ham Hock Terrine

Roasted Butternut Squash, Chili & Coconut Soup

Platters of Cold Meats & Smoked Salmon

Chicken Caesar Salad

Mozzarella, Tomato and Pesto Tartlets

Salads & Coleslaw

Selection of Chutneys and Dressings

Hand Carved

Breast of Turkey, Scotch Beef & Honey Glazed Gammon

From the Buffet

Poached Cod with Tomato Herb Salsa

Mediterranean Vegetable Strudel with Spiced Tomato Sauce

With Traditional Winter Vegetables

Roast Potatoes,

Roasted Parsnips, Celeriac, Carrots

Cauliflower, Broccoli & Sprouts

And All The Extras

Chipolatas, Sage and Onion Stuffing

Yorkshire Pudding, Gravy & Cranberry Sauce

Desserts Include:

Gingerbread Cheesecake

White Chocolate and Orange Marquise

Sherry Trifle

Christmas Pudding with Brandy Crème Anglaise

Cranberry and Tonka Bean Panna Cotta

Freshly Brewed Tea, Coffee & Warm Mince Pie

MENU

CHEF'S AMUSE BOUCHE

ROAST BUTTERNUT SQUASH, CHILLI & COCONUT SOUP

Spring Onion, Chili Oil

PRESSING OF PORK BELLY

Apple, Stornoway Black Pudding, Cider Jus

PAN SEARED WEST COAST SCALLOPS

Smoked Haddock Risotto, Poached Hens Egg, Hollandaise & Crisp Leeks

GOATS CHEESE BON BONS

Beetroot Carpaccio, Toasted Pinenuts & Sauce Vierge

BALLOTINE OF TURKEY

Sage and Onion Stuffing, Fondant Potato, Seared Sprouts, Crispy Bacon,
Carrot and Nutmeg Puree, Red Wine Sauce

FILLET OF SCOTCH BEEF

Rosti Potato, Spinach, Confit Shallots and Garlic
Wild Mushroom, Wholegrain Mustard Jus.

WILD HALIBUT FILLET

Saffron Mashed Potatoes, Cauliflower Textures, Crispy Kale,
Mussel White Wine Cream Sauce

MEDITERRANEAN VEGETABLE, SPINACH,

RED ONION MARMALADE STRUDEL

Mozzarella, Spiced Tomato Sauce

CHRISTMAS PUDDING

Brandy Anglaise, Honeycomb, Redcurrants,
Salted Caramel Ice Cream

GINGERBREAD CHEESECAKE

Orange, Pistachio Crumb, Chocolate Ice Cream

RICH DARK CHOCOLATE MARQUISE

White Chocolate Shard, Shortbread Crumb, Raspberry,
Vanilla Ice Cream

SELECTION OF SCOTTISH CHEESES

Mull Cheddar, Arran Smoked Cheddar, Blue Monday, Clava Brie,
Quince, Celery, Chutney, Grapes, Fine Biscuits

Tea, Coffee, Petit Fours

CHRISTMAS DAY LUNCH IN OUR RESTAURANT

Feast like kings with a five course lunch prepared by award-winning chefs in our Tapestry & Deeside Restaurant. Arrive to magnificent historic surroundings, enjoy a glass of champagne on arrival and relish in attentive service that makes this an adults only, highlight of the year event.

Thursday 25th December 2025
Sitting down between 12:30 & 15:00

£119 per adult

Dietary Options

We have menus for everyone, whether you are Vegan, Vegetarian, Gluten or Dairy Free, Just let us know and we will send you the menu.



Book on **01224 868 951** or email **info@norwood-hall.co.uk**



MENU

Bread basket

A Selection of Miniature Starters, Served on A Board:

Ham Hock Terrine and Celeriac Roulade

Norwood Hall Prawn Cocktail

Mozzarella, Pesto, Tomato, Tartlet

Butternut Squash, Chilli & Coconut Soup

A Roasting Board of Roast Turkey Breast & Roast Scotch Beef,

Served With:

Sage and Onion Stuffing, Chipolatas

Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding

Pan Gravy

A Selection of Miniature Desserts Served on A Board:

Gingerbread Cheesecake

Christmas Pudding and Brandy Custard

White Chocolate and Orange Marquise

Cranberry and Tonka Bean Panna Cotta

Selection of Scottish Cheeses

Quince, Celery, Grapes, Chutney, Fine Biscuits

Cheddar, Brie, Blue Cheese

Freshly Brewed Tea, Coffee & Warm Mince Pie

Dietary Options

We have menus for everyone, whether you are
Vegan, Vegetarian, Gluten or Dairy Free, Just
let us know and we will send you the menu.

HOST THE ROAST

THE TABLE IS SET, THE BIRD IS
COOKED, ITS TIME TO SHARPEN
YOUR KNIVES & CARVE!

Enjoy with friends, colleagues or family in a private room adorned with festive décor. Host the roast includes a 1/2 bottle of wine per adult, and a fabulous meal with your very own bird to carve.

Christmas Day 2025

Your party will arrive at 12.45pm

Starters will be served at 1.15pm

Mains at 2.00pm

Desserts at 3.15pm

Cheese at 3.45pm

minimum numbers apply

£120 per adult

£70 for children aged 13 - 17 years

£50 for children aged 5 - 12 years

Under 5's free of charge

(to a maximum of 3 per 7 paying adults)

Please make the team aware at time

of booking if your children wish to have a children's menu instead



Book on **01224 868 951** or email **info@norwood-hall.co.uk**

BOUNCE BACK IN 2026

Sunday Roast

Relax after Christmas and enjoy a Sunday Roast Board
only £36 for the two of you
with Beef, Gammon, Seasonal Veg, Roast Potatoes, Gravy,
and of course Yorkshire Puddings,

Valid 1pm - 4pm, January 4th, 11th, 18th, 25th 2026.
Advanced booking required.

Book on **01224 868 951** or email **info@norwood-hall.co.uk**

BOUNCE BACK IN 2026

Christmas 2026

Book your festive celebrations before the end of
January 2026
for this coming December to secure 2025 prices.

T&Cs Apply.

Book on **01224 868 951** or email **info@norwood-hall.co.uk**

BOUNCE BACK IN 2026

Dinner, Bed & Breakfast

Enjoy the best of Norwood Hall Hotel with an overnight break
in one of our Deluxe Double rooms, with a Table D'hote meal
and a full Scottish breakfast for only £149 per couple.

Valid 3rd - 31st January 2026.
Advanced booking required.

Book on **01224 868 951** or email **info@norwood-hall.co.uk**

BOUNCE BACK IN 2026

January Afternoon Tea for Two

Treat yourself and someone special in January to our
traditional Afternoon Tea
only £32 for two

Valid 1pm - 4pm, 3rd - 31st January 2026.
Advanced booking required.

Book on **01224 868 951** or email **info@norwood-hall.co.uk**



HOGMANAY GALA BALL RESIDENTIAL PACKAGE

Combine the luxuries of a short break with the revelry that makes a Scottish New Year so unique. Enjoy fantastic food, traditional Scottish breakfasts and exclusive Highland Fling celebrations to mark the New Year in exquisite style.

1 & 2 night Package include Hogmanay Gala Ball & Brunch.
2 night Package also include Breakfast & Table d'Hote Dinner on the additional Evening.

2 night package
Arriving Tuesday 30th or Wednesday 31st December 2025
Departing Thursday 1st or Friday 2nd January 2026

£589 per couple in Deluxe Double Room
£639 per couple in Super Deluxe King Room
£689 per couple in Super Deluxe Suite

1 night package
Wednesday 31st December 2025

£399 per couple in Deluxe Double Room
£449 per couple in Super Deluxe King Room
£499 per couple in Super Deluxe Suite



Book on **01224 868 951** or email **info@norwood-hall.co.uk**



MENU

JOHN ROSS SMOKED SALMON

DILL AND CRAYFISH ROULADE

Dill Mayonnaise, Beetroot, Pickled Cucumber
Watermelon, Lemon Oil

POACHED PEAR

Spiced Cous-Cous, Toasted Walnuts, Blue Cheese, Confit
Tomato, Herb Oil (V)

SIRLOIN OF SCOTCH BEEF

Fondant Potato, Celeriac Puree, Tenderstem Broccoli
Baby Carrots, Red Wine Jus

MEDITERRANEAN VEGETABLE, SPINACH, ONION

MARMALADE STRUDEL

Spiced Tomato Sauce (V)

RICH CHOCOLATE AND ORANGE CHEESECAKE

Orange Salad, Granola, Honeycomb, Vanilla Ice Cream

VEGAN STRAWBERRY AND COCONUT PANNA COTTA

Poached Strawberries, Granola, Orange, Vegan Ice Cream (V)

CHEESE BOARD

Mull Cheddar, Blue Monday, Clava Brie
Oatcakes, Grapes, Quince

SELECTION OF VEGAN CHEESES

Celery, Grapes, Chutney, Fine Biscuits (V)

Freshly Brewed Coffee, Tea & Petit Fours

HOGMANAY GALA BALL

An evening full of taste & tradition!

Begin with a glass of 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.

Wednesday 31st December 2025

£145 per adult

6.30pm Arrival for 7.30 Dinner

Champagne ~ Canapes ~ Ceilidh Band ~ Disco ~ Fireworks

Dress Code - Black-Tie or Highland Dress

Dietary Options

We have menus for everyone, whether you are
Vegan, Vegetarian, Gluten or Dairy Free, Just
let us know and we will send you the menu.



Book on **01224 868 951** or email **info@norwood-hall.co.uk**



GIFT VOUCHERS

Treat your loved ones to an experience at Macdonald Norwood Hall Hotel. Whether an Afternoon Tea, Residential Stay or a monetary voucher, we can provide the perfect gift this Christmas.

TWIXMAS

Lose track of time with friends and family this Twixmas. Our team are here to look after you whilst you enjoy Boxing Day dining, relaxing Brunch, Afternoon Teas or family get-togethers.

Our Pitfodels Suite is available for larger events to celebrate all special occasions.

Selected dates are still available for your Twixmas wedding.

26th - 30th December 2025

JANUARY & FEBRUARY PARTY NIGHTS

No time to relax this December? Do you work in hospitality, retail or Emergency Services? Norwood Hall is the perfect venue for your belated festivities.

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

Private dining rooms also available for more intimate gatherings. Selected dates throughout January & February. Available in Pitfodels Suite or Balmoral Suite.

Book on **01224 868 951** or email **info@norwood-hall.co.uk**



BURNS SUPPER

FAIR FA' YOUR HONEST, SONSIE FACE,
GREAT CHIEFTAIN O THE PUDDIN'-RACE!

An evening full of taste & tradition!
Begin with a glass of Prosecco & Canapes
Enjoy the Bagpipes before the address to the Haggis
followed by a 3 course meal
Celebrate the evening as the DJ plays some traditional Ceilidh tunes
to keeps you dancing all night long



Saturday 24th January 2026
£65 per adult
6.30pm Arrival for 7.30 Dinner
Prosecco ~ Canapes ~ Dinner ~ Ceilidh Music
Dress Code - Black-Tie or Highland Dress

MENU

HAGGIS NEEPS & TATTIES
Whisky Cream Sauce

CHICKEN BALMORAL
Fondant Potato, Celeriac Puree, Tenderstem Broccoli
Baby Carrots, Sloe Gin Jus

ORKNEY FUDGE CHEESECAKE
Granola, Honeycomb, Vanilla Ice Cream

Tea, Coffee & Tablet

Dietary Options

We have menus for everyone, whether you are
Vegan, Vegetarian, Gluten or Dairy Free, Just
let us know and we will send you the menu.

EVENTS 2026

Burns Supper - 24th January 2026
Valentines - 14th February 2026
Mothers Day - 15th March 2026
Easter - 5th April 2026
Fathers Day - 21st June 2026

ENQUIRE ABOUT 2026

Graduation Dinners
Proms
Barbeques
Christenings
Anniversaries
Weddings

Book on **01224 868 951** or email **info@norwood-hall.co.uk**



WINTER WEDDINGS AT NORWOOD HALL HOTEL

Whether it's Christmas, Twixmas or a Winter Wonderland you are dreaming of, Norwood Hall is your perfect wedding venue.

Happy memories last a lifetime & Norwood Hall is a photographer's dream. There are so many superb settings to capture those wonderful wedding moments. From the roaring log fire to the library & Georgian Bar with traditional rich wood paneling and original wallpaper. Not to mention possibly the most beautiful grand sweeping staircase in Aberdeen!

Selected dates still available for 2025 & 2026

Contact us to find out more or about our fantastic



WINTER WONDERLAND PACKAGE JUST £3999 FOR 60 GUESTS

Available on select December 2025 Dates and January - March 2026

Take the pressure off the planning with Norwood's dedicated wedding team there to help you through your wedding journey

**DECEMBER DATES
AVAILABLE**

Book on **01224 868 951** or email **weddings@norwood-hall.co.uk**