



Christmas 2023 at Piersland House

Celebrate the festive season with us at Piersland House where a very warm welcome and excellent hospitality awaits you.

Christmas is a magical time of year to celebrate with friends and family in our beautifully comfortable and relaxing surroundings.

Piersland House offers the traditional features of warming stone-built fires, hand carved wood cornicing, exquisite tapestry along with contemporary furnishings and an excellent range of food and drink.

We have a wonderful range of celebration options for everyone to enjoy including afternoon teas, party nights, lunches, dinners and accommodation.

Browse our range of festive options and get in touch to book now: reservations@piersland.co.uk

WHY NOT TAKE ADVANTAGE OF OUR FESTIVE STAY OVER RATES

20% discount off our best available bed and breakfast rate. From £92 bed and breakfast, based on 2 people sharing (fully pre-paid).



Festive Fayre

— LUNCH —

Chicken liver parfait, rocket salad, apple and ginger chutney, herb bread Rustic pork, apricot and chestnut terrine, tomato chilli relish, rough oatcakes Tomato and red pepper soup

Warm goats' cheese, beetroot and walnut salad, pesto dressing, red onion marmalade Melon and assorted fruits cocktail, lime syrup, raspberry sorbet

Traditional roast turkey, sage stuffing, chipolatas, cranberry and bread sauce
Oven roasted chicken breast, haggis bon bon, peppercorn cream
Pan seared seabass fillet, garlic and chive butter
Beef bourgignon, creamed potato, shallots, lardons of bacon, red wine jus
Confit pork belly, tender stem broccoli, pommes anna, apple puree, cider jus
Sweet potato, chickpea and spinach curry, rice, petit salad, naan bread

Warm Christmas pudding, traditional brandy sauce
Baked Alaska, berry coulis
Panna cotta, berry compote, boudoir biscuits
Warm date sponge, butterscotch sauce, vanilla ice cream
Scottish cheese selection, cheddar, Brie and stilton,
chutney, grapes, celery, water biscuits (£4 supplement)

Coffee and Mince Pies





Time:

12 noon - 2.30pm

Date and Price

lst – 31st December, excludes Christmas day, Boxing day, New Years day 2 courses £25.95, 3 courses £32.95

Included

Menu and coffee, crackers and party poppers





Time:

5.30pm – 9pm

Date and Price

lst – 30th December, excludes Christmas Day, Hogmanay, New year's Day 2 courses **£27.95**, 3 courses **£34.95**

Included:

Menu and coffee, crackers and party poppers



Festive Fayre

— DINNER –

Chicken liver parfait, rocket salad, apple and ginger chutney, herb bread Rustic pork, apricot and chestnut terrine, tomato chilli relish, rough oatcakes Tomato and red pepper soup

Warm goats' cheese, beetroot and walnut salad, pesto dressing, red onion marmalade Melon and assorted fruits cocktail, lime syrup, raspberry sorbet

Traditional roast turkey, sage stuffing, chipolatas, cranberry and bread sauce
Oven roasted chicken breast, haggis bon bon, peppercorn cream
Pan seared seabass fillet, garlic and chive butter
*Donald Russell 10oz Sirloin steak, brandy and peppercorn sauce (£8.50 supplement)
Confit pork belly, tender stem broccoli, pommes anna, apple puree, cider jus
Sweet potato, chickpea and spinach curry, rice, petit salad, naan bread

Warm Christmas pudding, traditional brandy sauce
Baked Alaska, berry coulis
Panna cotta, berry compote, boudoir biscuits
Warm date sponge, butterscotch sauce, vanilla ice cream
Scottish cheese selection, cheddar, Brie and stilton,
plum chutney, grapes, celery, water biscuits (£4 supplement)

Coffee and Mince Pies







Prosecco Afternoon Christmas Jea

Time:

12 noon – 4pm

Date and Price:

Sunday 10th and 17th December
£22.95
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Included:

Prosecco on arrival, Christmas afternoon tea including finger sandwiches, savouries and cakes







What time: 7 for 7.30pm

Date and Price

Friday 1st and Saturday 2nd December £49.50

9th December **£49.50**

Friday 15th and Saturday 16th December **£52.50**

Included:

Glass of prosecco or Kir Royale on arrival, 4 course festive dinne coffee and mince pies Disco and party games with 'house DJ Bobby' Bacon rolls at midnight



Christmas Disco Party

Chicken liver parfait, apple and ginger chutney, warm garlic bread, pea shoots Melon, pineapple and satsuma cocktail, cinnamon syrup

Tomato and red pepper soup

Homemade sorbet

Roast sirloin of beef, brandy and peppercorn sauce Traditional roast turkey, sage stuffing, chipolatas, cranberry and bread sauce Poached fillet of salmon, white wine and mushroom cream sauce Sweet potato, chickpea and spinach curry, rice, petit salad, naan bread

> Lemon cheesecake, mango puree Profiteroles filled with cream, rich chocolate sauce

> > Coffee and mince pies

RECEIVE EVERY 10TH MEAL FREE

When you book and pay your deposit before November 1s





Christmas Day *

Chicken liver parfait, toasted brioche, apple and ginger chutney, French leaves
Oak smoked salmon, potato and chive salad, lemon oil
Classic game terrine, Cumberland sauce, rough oatcakes
Sweet melon and assorted fruits, warm Drambuie syrup

Vichyssoise soup Orange sorbet

Traditional roast turkey, sage stuffing, chipolatas, cranberry and bread sauce
Pan seared delice of Scottish salmon, white wine, prawn and chive cream
*Donald Russell oven roasted sirloin of beef, Yorkshire pudding, red wine and thyme jus
Roast cauliflower steak, cauliflower puree, almond, caper, golden raisin and parsley dressing

Warm Christmas pudding, traditional brandy sauce
Lemon and lime cheesecake, mango puree
Warm date sponge pudding, butterscotch sauce
Smoked cheddar, brie, Mull of Kintyre and stilton cheeses,
grapes, chutney, apple, celery, water biscuits

Coffee and Mince Pies

*Donald Russell beef – succulent grass-fed British beef traditionally matured for 28 days, hand prepared.





Price:

£77.50, children under 12 £35.00, children under 5 eat off the Kids menu

Included:

Menu and coffee, luxury crackers





Boxing Day

— LUNCH —

Sweet melon and assorted fruits, cinnamon syrup
Chicken liver parfait, crispy leaves, apple and ginger chutney, oatcakes
Classic game terrine, Cumberland sauce, rough oatcakes
Cream of leek and potato soup

Roast chicken breast, haggis bon bon, whisky café au lait
Poached fillet of salmon, lemon and basil cream
Roast sirloin of beef, brandy and peppercorn cream
Sweet potato, chickpea and spinach curry, rice, petit salad, naan bread (v) (vegan)

Warm apple crumble, custard *
Baked Alaska, berry coulis
Brandy snap basket, raspberry ripple ice cream, fruit coulis
Panna cotta, berry compote, boudoir biscuits

Coffee and mince pies

Time: 12 noon – 2.15pm

Price: £37.50, children under 12 £20, under 5's eat off the Kids Menu
Included: Menu and coffee, crackers





Chicken liver parfait, red onion marmalade, oatcakes, rocket Marbled chicken and goats cheese roulade, green apple and tomato relish

Cream of roasted parsnip soup, croutons

Homemade sorbet

*Donald Russell roast fillet of beef, dauphinoise potatoes, braised shin croquette, red wine and thyme jus Grilled fillet of seabass, leek mash, broccoli Hollandaise, roasted shallots, red wine and balsamic reduction. Roasted cauliflower steak, cauliflower puree, almond, caper and golden raisin and parsley dressing (v)

> Baked Alaska, berry coulis A sharp individual lemon tart, sauce anglaise

> > Coffee and tablet

Time: 6.00pm – 9.00pm Price: £49.50

Included: Canapes, menu and coffee, luxury crackers









Hogmany Celebration Package

ARRIVAL 31ST DECEMBER 2023

Celebrate the new year in style and enjoy our magnificent grand Hogmanay ball.

Between 6 and 6.30pm you will be welcomed by our piper. Followed by champagne and canapes in the Walker Lounge. Then you will sit down to a sumptuous 5 course gala meal in our 'Garden Suite'. The music for the evening is by the Sapphire Duo who will play a mixture of ceilidh and other music. The dance floor promises to be packed all night long.

The countdown to welcome in the new year, then more dancing until lam

We usually have about 80 guests attending the Ball and seating is on tables of 12-14, therefore groups of 10 or less will be sharing a table with other parties.

Every year the ball proves to be a tremendous success – a trully memorable evening and simply the best party welcome in the New Year.

1ST JANUARY 2024

Enjoy a leisurely breakfast Informal ploughman's lunch 12.30pm – 1.30pm 3 course dinner at 5.30pm

2ND JANUARY 2024

Breakfast before you depart...





Hogmany Celebration — DINNER —

Champagne and canapes

A marbled chicken and goats cheese roulade, green apple and tomato relish, dressed leaves

Demi tasse of roasted parsnip soup, herb croutons

Grilled fillet of seabass, tempura prawn, fennel cream, chive oil

*Donald Russell roast fillet of beef, dauphinoise potatoes, braised shin croquette, honey glazed turned carrot, red wine and thyme jus

Trio of desserts with their own individual sauces

Coffee and tablet

Hogmany Celebration Package Prices

£649 for 2 nights in a standard double room for double occupancy or £449 for 2 nights, single occupancy

£699 for 2 nights in a lodge room, for double/twin occupancy or £499 for 2 nights, single occupancy,

£749 for 2 nights in a mews suite or superior room, for double/twin occupancy or £549 for 2 nights, single occupancy

— WHY NOT STAY AN EXTRA NIGHT?—

Special stay over rates apply. Stay over rates based on bed and breakfast from £116 per room (2 people sharing)

The above rates apply to the night before, and the night after the Hogmanav celebration package.









* New Year's Day

— LUNCH –

Chicken liver parfait, spiced apple compote, pea shoots, oatcakes
Garlic mushrooms, herb crouton, mozzarella cheese
Melon and assorted fruit cocktail, lime syrup, sorbet
Scotch Broth

Piersland Steak pie with Guinness, topped with a pastry lid.

Oven roasted fillet of salmon, tomato and tarragon cream sauce

Pan seared breast of chicken with a peppercorn cream

Roasted cauliflower steak, cauliflower puree, almond,

caper and golden raisin and parsley dressing (v)

Warm apple and cinnamon crumble, custard
Citrus cheesecake, vanilla ice cream
Brandy basket, raspberry ripple ice cream, fruit coulis
Cheese platter, smoked cheddar, brie and mull of Kintyre,
chutney, grapes, celery, water biscuits

Coffee and mints

Time: 3.00pm or 5.30pm

Price: £39.50 children under 12 £25.00, under 5's eat off the Kids Menu





• : Gift Vouchers

AT PIERSLAND HOUSE WE HAVE GIFT VOUCHERS THAT MAKE THE PERFECT PRESENT FOR THAT SOME ONE SPECIAL!

It is the easy way to give a friend or loved one something special.

Choose from a selection of our overnight stays, meals or monetary gifts the choice is yours...

Visit our web site www.piersland.co.uk and click on Gift Vouchers.

Alternatively speak to our reception team for more information



Winter Offers





2-night leisure break.

includes a glass of sparkling wine with dinner, 2 course dinner with coffee from the table d'hote menu on the first evening (with an option to upgrade to the a la carte menu at a price) and full Scottish breakfast both mornings.

Price from £239 per stay

based on 2 people sharing (fully pre-paid).



FRIDAY NIGHT DINNER, BED & BREAKFAST

1-night leisure break.

Friday Night Dinner, bed and breakfast
Overnight stay which includes 2 course
dinner with coffee from the table d'hote
menu (with an option to upgrade
to the a la carte menu at a price)
and full Scottish breakfast.

Price from £169 per night based on 2 people sharing (fully pre-paid).



DATE NIGHT

1-night break.

Whisk them away for a night and let them know they are special!
Enjoy a bottle of prosecco, chocolates and a 2 course table d'hote dinner and coffee, followed by an overnight stay and full Scottish breakfast. Available on a Thursday and Sunday nights only.

Price from £149 per night based on 2 people sharing (fully pre-paid).

All offers are subject to availability, payment taken at time of booking, no refunds or transfers if amended or cancelled.

GENERAL TERMS AND CONDITIONS

- In the circumstances of a Christmas event being cancelled by the hotel, an alternative date and venue will be offered, or a full refund given
- We reserve the right to change or cancel advertised entertainment due to circumstances beyond our conti
- The hotel reserves the right to amalgamate Christmas events to ensure appropriate numbers are met (with your consent)
- 4. The management of the hotel reserve the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.
- Dietary requirements/allergies must be informed when making a booking for any of the events and the hotel will endeavour to meet with the dietary needs
- Where special requests are made, the hotel will endeavour to accommodate them, however they cannot be guaranteed
- 7. Please note that Piersland rewards points will not be issued for any festive event, festive menu or festive accommodation from the 1st December 2023 to 3rd January 2024
- All deposits and prepayment are non-refundable and non transferable. Deposits are for food only and cannot be used against drinks.
- 9. Strictly over 18's only for party nights
- 10. Christmas disco party night in our function suite (conservatory & garden room).

PAYMENT TERMS AND CONDITIONS

- Festive fayre lunch& dinner, Christmas disco party night, Christmas day lunch, boxing day lunch, New Year's Day lunch and prosecco afternoon tea carry a deposit of £10 per person. This deposit is due within 7 days of your provisional booking as confirmation. If a deposit has not been received within those 7 days, the provisional booking will be automatically released without prior notification
- Christmas Disco party night has to be fully pre-paid on or before the 1st December 2023.
- The balance of all events with exception of the Christmas disco party night is payable on the day
- A £100.00 per room deposit is required for the Hogmanay Celebration Package on booking. The balance is payable by the 1st of December 2023
- All our Festive and Christmas stay over rates must be paid within 7 days of booking. Those prepayments are non-refundable or transferable.





Piersland House, Craigend Road, Troon, Ayrshire, KA10 6HD