

A detailed photograph of a living room during Christmas. A large, light-colored stone fireplace is the central focus, with a warm fire burning inside. The mantel is decorated with a garland of gold and blue ornaments, gold leaves, and a small white reindeer figurine. Above the mantel, the Piersland House logo is centered, flanked by two lit lamps. The room features dark wood paneling, two framed landscape paintings, and two grey armchairs with patterned cushions. Several wrapped gifts are placed on the floor near the fireplace.

HP
PIERSLAND
HOUSE

Christmas

- 2026 -



Christmas 2026 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

TAKE ADVANTAGE OF OUR FESTIVE STAY OVER RATES

25% discount off our best available bed and breakfast rate.
From £105 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 goat's cheese, beetroot and walnut salad, pesto dressing, red onion marmalade

Baked button mushrooms garlic cream sauce, parmesan cheese glaze, herb bread

— ★ —

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 bourguignon, 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 (£3 supplement)

— ★ —

Coffee and Mince Pies



Time:

12 noon – 2.30pm

— ★ —

Date and Price:

30th November – 31st December,
excludes Christmas Day,
Boxing Day, New Years Day
2 courses **£29.95**, 3 courses **£36.95**

— ★ —

Included:

Menu and coffee, crackers
and party poppers



Time:

5.30pm – 9pm



Date and Price:

30th November – 30th December,
excludes Christmas Day,
Hogmanay, New Year's Day
2 courses **£31.95** , 3 courses **£38.95**



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
Baked button mushrooms garlic cream sauce, parmesan cheese glaze, herb bread



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

*Edgefield 10oz Sirloin steak, brandy and peppercorn sauce (£12.50 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 (£3 supplement)



Coffee and Mince Pies





Prosecco Afternoon Christmas Tea

Time:

12 noon – 4pm



Date and Price:

Sunday 6th and 13th December

£27.50



Included:

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





What time:

7 for 7.30pm



Date and Price:

Friday 4th and Saturday 5th December

Friday 11th and Saturday 12th December

Friday 18th and Saturday 19th December

all £57.50



Included:

Glass of prosecco or Kir Royale
on arrival, 3 course festive dinner,
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

Tomato and red pepper soup



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



Warm Christmas pudding, traditional brandy sauce

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 1st

TAKE ADVANTAGE OF OUR FESTIVE STAY OVER RATES

25% discount off our best available bed and breakfast rate.

From £105 bed and breakfast, based on 2 people sharing (fully pre-paid).



*Offer applies to Festive Lunch, Festive Fayre Dinner or Christmas Disco Party. For parties of 10 and over.



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

— ★ —

Creamy leek and potato 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
*Oven roasted sirloin of beef, Yorkshire pudding, red wine and thyme jus
Roasted cauliflower steaks, topped with a warm blend of toasted pine nuts,
golden raisins, olive oil and parsley (v) (vegan)

— ★ —

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

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



What time:

12 noon, 3pm, 6pm

— ★ —

Price:

£85.00, children under 12 £39.50,
children under 5 eat off the Kids menu

— ★ —

Included:

Menu and coffee, luxury crackers



Time:

12 noon – 2.15pm



Price:

£43.50, children under 12 £22.50,
under 5's eat off the Kids Menu



Included:

Menu and coffee, 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





Hogmanay

— DINNER —

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



Cream of roasted parsnip soup, croutons
Homemade sorbet



*Edgefield 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 steaks, topped with a warm blend of toasted pine nuts,
golden raisins, olive oil and parsley (v) (vegan)



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



Coffee and tablet

Time: 6.00pm – 9.00pm

Price: £53.50

Included: Canapes, menu and coffee, luxury crackers



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





Hogmanay Celebration Package

ARRIVAL 31ST DECEMBER 2026

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 ceillidh 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 1am

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 to welcome in the New Year.

1ST JANUARY 2027

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

2ND JANUARY 2027

Breakfast before you depart...





Hogmanay Celebration

— DINNER —

Champagne and canapes



A marbled chicken and goat's 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



*Edgefield 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

Hogmanay Celebration Package Prices

2 nights in a standard double room for double occupancy*
£739 including grand ball or £709 for Hogmanay dinner only,
2 nights in a lodge room or courtyard, for double/twin occupancy*
£759 including grand ball or £729 for Hogmanay dinner only,
2 nights in a mews suite or superior room*
£809 including grand ball or £779 for Hogmanay dinner only.

*Single occupancy is available, contact us for rates.

— STAY AN EXTRA NIGHT —

25% discount off our best available bed and breakfast rate.
from £105 per room, based on 2 people sharing (fully pre-paid).

The above rates apply to the night before, and the night after
the Hogmanay 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
Sweet potato, chickpea and spinach curry, rice, petit salad, naan bread (v) (vegan)



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: £46.00 children under 12 £25.00, under 5's eat off the Kids Menu

Included: Menu and coffee, crackers





PIERSLAND
HOUSE

★ ★ *Gift Vouchers* ★ ★

AT PIERSLAND HOUSE WE HAVE
GIFT VOUCHERS THAT MAKE THE PERFECT
PRESENT FOR THAT SOMEONE 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



PIERSLAND ESCAPE

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
à la carte menu at a price)
and full Scottish breakfast both mornings.



Price from £269 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 à la carte menu at a price)
and full Scottish breakfast.



Price from £190 per night

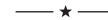
based on 2 people sharing (fully pre-paid).



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 £180 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

1. 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
2. We reserve the right to change or cancel advertised entertainment due to circumstances beyond our control
3. 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
5. 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
6. 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 30th November 2026 to 3rd January 2027
8. 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

1. 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.
2. Christmas Disco Party Night has to be fully pre-paid on or before the 1st December 2026.
3. The balance of all events with exception of the Christmas Disco Party Night is payable on the day
4. A £100.00 per room deposit is required for the Hogmanay Celebration Package on booking. The balance is payable by the 1st of December 2026.
5. 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

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