



FRIARS CARSE
COUNTRY HOUSE HOTEL

Festive Season

2024/25

Hogmanay Package Menus

www.friarscarse.co.uk

To book:

reception@friarscarse.co.uk

01387 740388





FRIARS CARSE
COUNTRY HOUSE HOTEL

Dumfries & Galloway

Welcome!

We would like to extend a warm welcome to Friars Carse Hotel and thank you for choosing to celebrate Hogmanay with us.

We hope that you enjoy your stay here in Dumfries and if there is anything we can do to help during your stay, please reach out to our friendly team, who will be happy to assist.

If you have any special dietary requirements, please advise us in advance and we will work with our Head Chef to accommodate your needs.

Please be aware that the schedule below is provisional and may be subject to change.

In the meantime, on behalf of the team at Friars Carse we wish you a very happy, healthy and peaceful 2025.

30th December

From 3:00 PM Check- in, Glass of Prosecco on arrival

6:00 PM – 8:00 PM Dinner Served in the Whistle Restaurant

31st December

From 8:00 AM Breakfast served in the Whistle Restaurant

6:00 PM Gather in lounge for pre-dinner fizz & canapés.

6:30 PM – 1:00 AM Hogmanay Celebrations:

- Our Scottish piper will pipe you to our newly renovated marquee
- Formal Four Course Gala Dinner
- Live Band (Celtic Rouge) & Ceilidh:
- Dancing until the bells, Fireworks & Lone Piper

1st January

9:00 – 11:00 AM New Year Brunch

11:30 AM 2-Day Package check-out

6:00 PM – 8:00 PM Dinner Served in the Whistle Restaurant

2nd January

From 7:30 AM Breakfast served in the Whistle Restaurant

11 AM Check-out



FRIARS CARSE
COUNTRY HOUSE HOTEL

Dumfries & Galloway

Hogmanay at Friars Carse

Non-resident guests £85 per person, call to book 01387 740388

Arrival

Welcome drinks & canapés from 6:30

To Start

Roasted Butternut Squash Soup
Toasted Almonds & Crusty Bread(v)

Highland Game Terrine
Toasted Sourdough, Fruit Chutney & Pickles

Blue Cheese, Toasted Walnut
Blue Cheese, Toasted Walnuts

Scottish Smoked Salmon
Dill Creme Fraiche, Roasted Beetroots,
Mixed Leaves & Honey

Prawn Cocktail
Marie Rose Sauce, Iceberg Lettuce

Palate Cleanser

Champagne Sorbet

The Main Event

Slow Cooked Blade of Beef
Chive & Horseradish Mash,
Roasted Root Vegetables,
Braised Red Cabbage & Rosemary Jus

Butter Roasted Scottish Salmon
New Potatoes, Roasted Vegetables, Braised
Red Cabbage
with a Dill & Lemon Sauce

Haggis Stuffed Chicken Breast
Wrapped in Streaky Bacon with New Potatoes,
Roasted Root Vegetables, Braised Red
Cabbage & Mustard Cream Sauce

**Pistachio & Wild Mushroom
Nut Roast (v)**
New Potatoes, Roasted Root Vegetables,
Braised Red Cabbage & Mushroom Gravy

**Wild Mushroom &
Butternut Squash Wellington (v)**
New Potatoes, Roasted Root Vegetables,
Braised Red Cabbage & Mushroom Gravy

To Finish

Sticky Toffee Pudding
Toffee Sauce, Custard

Chocolate Truffle Torte
Cherry Compote

Cranachan Cheesecake
Berry Sorbet

Fruit Salad
Raspberry Sorbet

Selection of Scottish Cheeses
Grapes, Fruit Chutney & Crackers