



Please complete for bookings requiring pre-payment:

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Name of Booking:

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Number of Adults:                      Number of Children:

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Lunch/Dinner/Party Night:

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Tel No:

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Address:

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We accept prepayment either by cheque, cash, debit or credit card.

Total Amount Now Payable £

If paying by cheque, we will require your cheque card number to be printed on the reverse of the cheque.

Cheques are accepted to the card value and must clear prior to the event.

If paying by credit or debit card, please telephone  
(In working hours 9am -5pm Monday to Friday) -  
Balbirnie House on 01592 610066.

Celebrate in style. Enjoy a welcome glass of bubbly with our compliments, Christmas party box, a 3 course meal including a carvery buffet maincourse, and dance the night away with our superb disco.

Please arrive at 7pm for drinks and dinner is served at 7.30pm prompt. Disco carries on until 1am. Any size of group up to 168 is welcome, please note that dependent on final numbers, another party of guests may join your table(s).

### CHRISTMAS PARTY NIGHTS

Available dates - 3, 10, 13, 14, 15, 16, 17, 20, 21, 23 December

#### CHRISTMAS PARTY MENU

**PRESSED TERRINE OF DUCK CONFIT**  
orange and spiced lentil salad, balsamic jus vinaigrette



#### FROM THE CARVERY BUFFET

**ROAST CROWN OF TURKEY**  
chestnut stuffing, chipolatas, and all the festive trimmings

**TRADITIONAL FESTIVE HONEY GLAZED GAMMON**  
spiced gravy

**FILLET OF COD 'BONNE FEMME'**  
sauce of white wine, mushrooms and cream

**POTATO AND HERB GNOCCHI**  
roasted courgette, fennel and leek

**TWICE BAKED CHEESE SOUFFLE**  
caponata vegetables

Selection of potatoes, vegetables and salads



**BALBIRNIE'S CHRISTMAS TRIFLE**  
with raspberry and drambuie



**COFFEE AND MINI MINCE PIES**

£38.50 per person

(\*£34.50 per person on 13, 14 & 20 December)  
*Special dietary needs can be catered for by prior arrangement.*

**Why not stay over and really make a night of it?**  
**Attend the party night and stay from just £50 per person for a double room and £70 for a single room, including full Scottish breakfast and VAT.**

#### PARTY NIGHT TIMINGS

Last Ballroom bar orders are 12.45am, disco finishes at 1.00am and we must respectfully ask that all party guests depart from Balbirnie no later than 1.30am.

We would suggest that if provision of taxis is required, then this should be arranged in advance.

### THE HOGMANAY BALL

Hogmanay the Scottish way -  
a traditional welcome for the New Year.

Guests are asked to arrive at 7.00 for 7.30pm for a champagne and canapés reception, the on to a 5 course gala dinner in The Ballroom, dancing to both a band and a disco, a piper at midnight (and a glass of champagne for the bells) with celebrations continuing until 2am with hot mini scotch pies on departure.

£110.00 per person

#### HOGMANAY BALL MENU

CANAPÉS



**PRESSED TERRINE OF DUCK CONFIT AND FOIE GRAS**  
orange and spiced lentil salad, balsamic jus vinaigrette



**CURED AND SMOKED ON THE PREMISES, BALBIRNIE'S BRADAN ROST SEA TROUT**  
served warm, with shellfish Risotto, herb dressing



RUSTY NAIL SORBET



**TOURNEDOS OF ABERDEEN ANGUS LIMOUSIN SCOTCH BEEF**  
wild mushrooms and spinach, herb rosti potato, port wine jus



**ASSIETTE GOURMANDE**  
a traditional tasting of Balbirnie's 2010 classic desserts



COFFEE WITH TRUFFLES AND TABLET

ON DEPARTURE - HOT MINI SCOTCH PIES

Attire is black tie, kilts and ballgowns. Please note that tables for the evening will be set in placings of 12. The hotel will assist in placing smaller party sizes suitable together. Special dietary requirements can also be catered for by prior arrangement

### HOGMANAY DINNER IN THE BALBIRNIE BISTRO

The Bistro will be serving the usual Bistro menu. Last orders 8.30pm and restaurant will close at 11.30pm. Drinks and coffee will be served at the table.

### CHRISTMAS AND NEW YEAR FESTIVE ACCOMMODATION PACKAGES

#### DECEMBER "FESTIVE INDULGENCE" BREAK

Chill out and relax for a night away before the Christmas rush!  
Enjoy a glass of mulled wine and mince pies on arrival, accommodation in a classic double room, a 3 course dinner with coffee and petits fours and full Scottish breakfast, great value from £85.00 per person.

This break is subject to availability and excludes  
24/25/30/31 December.

#### CHRISTMAS AND HOGMANAY PACKAGES

Balbirnie House has hosted some wonderful festive celebrations over the last 231 years and this year will certainly be no exception. The house is quite magnificent in December, with beautiful traditional Christmas trees, halls decked with bows of holly, lovely decorations, outside trees lit up with fairy lights - just magical.

Our packages all include delightful accommodation, dinner each evening, full Scottish breakfast and VAT.

Over Christmas we have two and three night packages available - two day stay from £385.00, three day stay from £545.00.

For Hogmanay, we offer a three night package from £599 per person, including our grand Hogmanay Ball.

For more detailed information and to make bookings, please contact our reservations team on 01592 610066 or email [reservations@balbirnie.co.uk](mailto:reservations@balbirnie.co.uk).

We recommend you pre-order and pre-pay wine, choose from:-

<b>White Wine</b>	
Balbirnie House White, Bianco Delle Venezie, Italy	£16.95
Pinot Gris, Babich Estate, Hawke's Bay, New Zealand	£19.95
Sauvignon Blanc, Santa Ema, Chile	£17.95
Chenin Blanc, Simonsig, Stellenbosch, South Africa	£17.95
Pinot Grigio, Canal del Ronco, Italy	£19.95
Grüner Veltliner, Weingut Hopler, Austria	£21.95
Maçon Uchizy, Maison Champy, France	£23.95
Cabernet Sauvignon (rosé wine), Las Condes, Chile	£16.95

<b>Red Wine</b>	
Balbirnie House Red, Rosso Delle Venezie, Italy	£16.95
Beaujolais Clos de Vieux Marronieres, France	£21.95
Cabernet Sauvignon, Santa Ema, Chile	£17.95
Saigoba Rioja, Bodegas Santa Cantabria, Spain	£19.50
Cotes du Rhone, Vignobles Jerome Quiot, France	£21.50
Shiraz/Cabernet, Penfolds Private Selection, Australia	£21.95
Montepulciano d'Abruzzo, Canallete, Italy	£18.95
Château de Pic, Clos de Vieux Marronieres, France	£21.95

<b>Sparkling and Champagne</b>	
Prosecco di Valdobbiadene, Italy	£19.95
Lindemans Bin 30 Sparkling Rose Brut Cuvee, Australia	£19.95
Balbirnie House Champagne, Lenoble Brut Intense	£37.50
Balbirnie House Rosé Champagne, Lenoble Brut Intense	£39.50

<b>Mineral Water</b>	
Strathmore Still Mineral Water, 750ml	£3.95
Strathmore Sparkling Mineral Water, 750ml	£3.95

## CHRISTMAS & NEW YEAR

CELEBRATIONS PROGRAMME

2010-2011



Email this programme to friends and family?

You can download a pdf file by visiting the  
Balbirnie House web site at [www.balbirnie.co.uk](http://www.balbirnie.co.uk)





## BALBIRNIE HOUSE

Balbirnie House is a quite unique multi-award winning country house hotel which combines fine food with superb service and outstanding value. With an emphasis on a tradition of personal service, Balbirnie is today widely acknowledged as one of the country's top privately owned small luxury hotels.

Balbirnie House itself sits as the centrepiece of a quite beautiful 416-acre estate and country park, situated by the village of Markinch, near Glenrothes, in the heart of the ancient Kingdom of Fife. The location is approximately 1/2 hour equidistant from Edinburgh and St. Andrews. These Christmas and New

Year tariffs are assembled for your assistance and convenience and we would like to take this opportunity to indicate our willingness to discuss the information or indeed any other aspect of relevance. It is our continued endeavour to ensure that visitors to Balbirnie House feel at home and get the most from their visit to the hotel.

We all look forward to the forthcoming festive season, which of course provides the opportunity to celebrate, and at Balbirnie you can certainly do it in style.

Accommodating parties of any size up to 200, we would be delighted to assist with your booking.

The Macallan/Taste of Scotland Hotel of the Year Award

Hotel Review Scottish Hotel Restaurant of the Year 2008

'Widely recognised as Scotland's top privately-owned hotel...'  
Conde Nast World Traveller

VOWS Industry Award

Twice winner of the Hotel Review Scotland Wedding Hotel of the Year

Hotel Review Scotland Award for Business Excellence 2007

Hotel Review Scotland 2009 Luxury Hotel of the Year

2009 and 2010 Scottish Hotel Awards - Wedding Hotel of the Year



## FESTIVE LUNCHES

Wednesday 1st - Thursday 30th December

### THE ORANGERY

*(Please note The Orangery will not be open 6/7 December).*  
A traditional Festive Lunch will be served in The Orangery at a fixed price of \*£24.50 per person (£28.00 in a private room).  
\*except where mentioned otherwise.



#### STARTERS

**LAYERED GATEAU OF PRAWN, CRAB AND AVOCADO**  
herb mayonnaise, citrus salad

**CHICKEN LIVER PATE**  
smooth parfait flavoured with Cognac and Madeira, Cumberland sauce, orange salad, garlic bread

**LEEK AND POTATO BROTH**  
savoury scones, parsley and crème fraiche

**HOME CURED BEEF BRESAOLA**  
rocket leaves, sunblush tomatoes, olive oil, lime and parmesan, balsamic glazed figs

**CURED AND SMOKED ON THE PREMISES, BALBIRNIE'S BRADAN ROST SALMON FILLET**  
served warm, with beetroot, tossed salad and horseradish cream

**GALIA MELON WITH MULLED WINE FRUIT**  
mandarin sorbet and mulled wine syrup



#### MAIN COURSES

**POACHED FILLET OF LOCH DUART SALMON**  
tomato and parmesan mash, basil cream, mange tout

**ROAST BREAST OF CHICKEN**  
braised red cabbage, rosemary and roasted garlic potatoes, red wine gravy

**CHARGILLED LAMB GIGOT STEAK**  
casserole of beans, diced potatoes in cheese sauce topped with breadcrumbs

**TRADITIONAL ROAST TURKEY**  
stuffing, chipolatas, roast potatoes, vegetables, bread and cranberry sauces

**TWICE BAKED DUNSRYE BLUE CHEESE SOUFFLE**  
stir fried ratatouille, lemon zest, parsley and garlic dressing



#### DESSERTS

**WARM PEAR AND ALMOND TART** cinnamon ice cream

**PASSIONFRUIT CHEESECAKE** roasted pineapple compote

**TRADITIONAL CHRISTMAS PUDDING** whipped cream and brandy sauce

**CHOCOLATE AND ORANGE BRULEE TART** Chocolate sorbet

**TODAY'S SELECTION OF ICE CREAMS**  
from The Caledonian Kitchens, Balbirnie's ice cream factory, served in a tuille basket with vanilla syrup

**FOUR SCOTTISH CHEESES** with quince jelly and oatcakes



#### COFFEE AND MINCE PIES

## FESTIVE LUNCHES

Wednesday 1st - Thursday 30th December

**Christmas Day Lunch** - A traditional Christmas day lunch comprising canapés, 4 course menu with coffee and mince pies, priced £75.00 per person.

Children under 12 @ £35.00 per person (toddlers 5 and under @ £16.50 per child).

All childrens' menus include a visit from Santa with present. Pre-booking and pre-payment for all bookings required.

**Boxing Day Lunch and 31st Dec Lunch** - The Orangery restaurant is reserved for resident guests only on these dates.

**Saturday 1st January** - A celebratory way to start the New Year! Relaxed, special 3 course late lunch with coffee, priced £35.00 per person. Seating times between 1.30 to 3.00pm.

## THE BALBIRNIE BISTRO

Open as usual every day throughout December, serving Fife's tastiest Bistro dishes. Festive specials on the daily board.

**Christmas Day Lunch** - A special 3 course menu with coffee and mince pies, priced £47.50 per person. Please note that all pre-lunch drinks and coffee will be served in The Bistro itself. Lunch served 12, 12.30 or 1.00pm, 2nd sitting 3.30, 4, 4.30 or 5.00pm.

Children under 12 @ £23.50 per person (toddlers 5 and under @ £16.50 per child).

All childrens' menus include a visit from Santa with present. Pre-booking and pre-payment for all bookings required.

## GROUP BOOKINGS

For groups with eventual numbers between 13 to 30, we require a pre-order from a restricted choice menu. For groups of 30 and over, a set menu is required.

**We must respectfully ask that lunch guests depart from Balbirnie no later than 5.00pm.**



## FESTIVE DINNER MENU

Wednesday 1st to Wednesday 29th December

### THE ORANGERY

*(Please note that The Orangery will not be open 6/7 December)*  
Dinner is served each evening from 7pm and consists of pre-dinner canapés followed by a special three course festive menu. Priced \*£38.50 per person (£41.00 in a private room).

\*except where mentioned otherwise



#### STARTERS

**LAYERED GATEAU OF PRAWN, CRAB AND AVOCADO**  
herb mayonnaise, citrus salad

**SALAD OF SMOKED HAM HOUGH AND ROAST TOMATO**  
parsley, shallot and wholegrain mustard salad

**HOME CURED BEEF BRESAOLA**  
rocket leaves, sunblush tomatoes, olive oil, lime and parmesan, balsamic glazed figs

**CURED AND SMOKED ON THE PREMISES, BALBIRNIE'S BRADAN ROST SALMON FILLET**  
served warm, with beetroot, tossed salad and horseradish cream

**TWICE BAKED GOATS CHEESE SOUFFLE**  
caponata vegetables, rocket salad



#### INTERMEDIATE COURSE

**ROAST PUMPKIN SOUP**  
chorizo sausage, ciabatta croutons

**SMOKED HADDOCK CHOWDER**  
vegetables, crème fraiche, parsley and spring onions

**RUSTY NAIL SORBET**



#### MAIN COURSES

**POACHED FILLET OF LOCH DUART SALMON**  
tomato and parmesan mash, basil cream, mange tout

**ROAST BREAST OF CHICKEN**  
braised red cabbage, rosemary and roasted garlic potatoes, red wine gravy

**FILLET OF MONKFISH GRILLED IN PARMA HAM**  
tagliatelle vegetables, sweet pepper sauce, spicy piri piri relish

**GRILLED RIBEYE OF ABERDEEN ANGUS LIMOUSIN BEEF**  
with chunky chips, brandy and peppercorn cream sauce, grilled mushroom and tomato

**CHARGILLED LAMB RUMP STEAK**  
casserole of beans, diced potatoes in cheese sauce topped with breadcrumbs

**TRADITIONAL ROAST TURKEY**  
stuffing, chipolatas, roast potatoes, vegetables, bread and cranberry sauces

**BUTTERNUT SQUASH GNOCCHI**  
Bocconcini mozzarella and rocket pesto



## FESTIVE DINNER MENU

Wednesday 1st to Wednesday 29th December

### DESSERTS

**WARM PEAR AND ALMOND TART**  
cinnamon ice cream

**PASSIONFRUIT CHEESECAKE**  
roasted pineapple compote

**TRADITIONAL CHRISTMAS PUDDING**  
whipped cream and brandy sauce

**CHOCOLATE AND ORANGE BRULEE TART**  
Chocolate sorbet

**TODAY'S SELECTION OF ICE CREAMS**  
from The Caledonian Kitchens, Balbirnie's ice cream factory, served in a tuille basket with vanilla syrup

**FOUR SCOTTISH CHEESES**  
with quince jelly and oatcakes



#### COFFEE AND MINCE PIES



**Christmas Eve Dinner** - Enjoy our "Balbirnie Signature Dishes" menu @ £45.00 to include a welcome festive cocktail and canapés followed by 4 course menu with coffee.

**Christmas Day, Boxing Day and 30th December Dinner** - The Orangery is reserved for resident guests only

## THE BALBIRNIE BISTRO

Open as usual for dinner every day throughout December, serving Fife's tastiest Bistro dishes. Festive specials on the daily board.

**Christmas Day Dinner** - We are offering a special 3 course late lunch/early dinner menu with coffee, priced £45.00 per person. Sitting times between 3 and 5pm. Please note that any pre-dinner drinks and coffee will be served in The Bistro itself.



## GROUP BOOKINGS

For groups with eventual numbers between 13 to 30, we require a pre-order from a restricted choice menu. For groups of 30 and over, a set menu is required.

## WINES

Choose from our wonderful list of wines from around the world. We would ask groups of 13 and over to select their wines in advance of arriving, as this will allow the cellarman to ensure your wine is served at the correct temperature.



## FESTIVE SEASON PAYMENT DETAILS

For the month of December (over the period of 1 December 2010 to 1 January 2011) we require a £10 per person non-refundable and non-transferable deposit for the following: All Party Nights, Private Dining, Orangery and Bistro lunch and dinners for groups of 13 guests and over.... plus Christmas Day Lunch and the Hogmanay Ball. Balances outstanding will be required in full 6 weeks before your visit to Balbirnie. Balbirnie House accepts payment via cheque, cash, credit card or debit card. Balbirnie House then confirms all reservations and pre-payments in writing, to addresses as supplied.

*(Please note, bookings for The Balbirnie Bistro do not have to be pre-paid, (with the exception of Christmas Day) only a deposit is required as detailed above.)*

We require a 50% deposit for our Christmas and New Year accommodation packages, payable on booking. We would ask you to kindly advise us of any changes to numbers as soon as possible.

## Terms and Conditions

Please note that for bookings requiring pre-payment, bookings will only be confirmed upon receipt of full pre-payment, which must be made six weeks in advance of the day. All pre-payments are non-refundable.

All pre-payments are non-refundable and non-transferable. Wine and drinks bills must be settled on the day. We reserve the right to cancel a booking without notification if full payment is not received within the stated time.

**Cancellation by Hotel.** In the unlikely event that the hotel has to cancel an event, an alternative date or venue will be offered or a full refund given. The hotel reserves the right to alter, amend or change any of the content, menus or prices in this brochure, should circumstances dictate.

**Final Numbers.** Final Numbers should be notified at least 7 days prior to your visit. These numbers will form the basis of your account unless more attend. Pre-payments for non-arrivals are forfeited and cannot be transferred to cover food, drinks or entertainment for other members of your party.

Prices quoted are inclusive of VAT at 17.5% (subject to change). Gratuities are at your discretion.

For further information or to make a booking please contact our Special Events Organiser in the Christmas bookings office, or write to:

Balbirnie House, Markinch, Fife, KY7 6NE  
Telephone: 01592 610066  
Email: [info@balbirnie.co.uk](mailto:info@balbirnie.co.uk) - for general enquiries  
[hannah@balbirnie.co.uk](mailto:hannah@balbirnie.co.uk) - for group enquiries (over 13) and all events requiring pre-payment

Website: [www.balbirnie.co.uk](http://www.balbirnie.co.uk)

