



DOUNESIDE HOUSE
ROYAL DEESIDE

FESTIVE BROCHURE



For more information or to make a reservation, please call 013398 81230 or email info@dounesidehouse.co.uk

THE CONSERVATORY



Festive Lunch Menu

Available from the 1st of December to the 23rd of December (Wednesday- Sunday)

TO START

Soup of the Day (vg, gf)
SOURDOUGH BREAD

Duck (gf)
HAZELNUT, QUINCE, FIG & TRUFFLE
MOUSSELINE

Treacle Cured Salmon (gf)
BEETROOT, CURRANTS, APPLE & CIDER

Carrot & Sea Buckthorn Terrine (vg, gf)
BLACK PEPPER CROWDIE, SULTANAS,
PICKLED WALNUT & HERB OIL

TO FOLLOW

Ranna Farm Bronze Turkey (gf)
CREAMED SAVOY, CONFIT LEG, CRISPY
POTATO, CHESTNUT & WHISKY SAUCE

Highland Haunch of Venison (gf)
CELERIAC, QUINCE, CAVALLO NERO,
TRUFFLE & JUS GRAS

Pan Roasted Salmon (gf)
CRAB RISOTTO, LEMONGRASS, BABY
LEEK & CORIANDER KAFFIR LIME OIL

Roasted Cauliflower Steak (vg, gf)
PICKLED GRAPES, MINT, CAPERS, BABY
ONIONS & ALMOND DUKKAH

TO FINISH

Douneside 'Boozy' Christmas
Pudding (v)
BRANDY CRÈME ANGLAISE &
GRIOTTINES

Spiced Pear (v, gf)
MULLED WINE, CHESTNUT CRÈMEUX,
SABLÉ PISTACHIO & CRANBERRY

Chocolate Fondant (v, gf)
SNOWBALL ICE CREAM

A Selection of Artisan Cheeses (gf)
(£5.00 supplement)
MINI ECCLES CAKE, HONEYCOMB &
WALNUTS

COFFEE AND PETITS FOURS £5.00
MULLED WINE, 175ML £7.00

2 courses - £35

3 courses - £45

Please be aware that our dishes contain traces of allergens. Let us know if you have any dietary requests

THE CONSERVATORY



Festive Afternoon Tea

Available from the 1st of December to the 23rd of December

TEA

Earl Grey - English Breakfast Tea - Ginger & Lemon tea - Hunan Green Tea - Masala Chai
Peppermint - Rooibos Orange – Assam - Jasmine - Kan Junga – Darjeeling

COFFEE

Americano - Cappuccino - Latte - Flat White - Macchiato - Espresso (All served as a double shot unless requested as single).

SAVOURY

Ranna Farm Turkey & Cranberry
Scottish Cheddar & Onion Marmalade (v)
Smoked Salmon & Cream Cheese
Brie & Cranberry on 'Mini' Brioche Slider (v)
Orange & Chestnut Sausage Roll

SWEET

White Chocolate & Ginger Choux Bun (v)
Pistachio & Cherry Opera Cake (v, gf)
Mont Blanc Tarte (v, gf)
Homemade Mince Pie (v, gf)
Mulled Spiced Scone, served with Clotted Cream & Jam (v, gf)

GUSBOURNE VINTAGE SPARKLING, 125ML £16.50

MULLED WINE, 175ML £7.00

£35 per person

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Festive Dining Club

On the 19th of December join us for an extra special dining club event. Before dinner, you'll get the chance to exclusively wander through our garden light trail, you might even meet Santa in his walled garden grotto, where he'll have a glass of Gusbourne waiting for you (Santa has very good taste).

Our Head Chef has prepared a four-course festive menu for the evening, which will be served in our Conservatory, beautifully decorated with a canopy of festive lights and live music to set the scene. During dinner, there will be specially selected wines to accompany each course, served by our Sommelier, James Payne. All in all, a perfect way to enjoy fine food and wine and get into the festive spirit. We promise it will be an evening to remember.

To reserve, please email info@dounesidehouse.co.uk



The Library

DOUNESIDE HOUSE
ROYAL DEESIDE

A festive private dining experience to remember at The Library,
Douneside House.

Enjoy a private sitting (for up to 14 people) with a specially curated
Christmas menu at our 3 AA Rosette Restaurant, The Library.

Available to book from the 1st of December until the 29th of December
for no additional fee. (Available between 12 PM - 3 PM and requires a
minimum of 10 guests for booking).

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DOUNESIDE HOUSE

ROYAL DOUNESIDE

Hogmanay 2024

December 30th

We'll have a delicious afternoon tea ready for your arrival. Spend the afternoon in our Health Club or explore the grounds before joining fellow guests for our Chef's award-winning, three-course table d'hôte dinner.

December 31st

Tonight is the big night! There will be Gusbourne & canapés, followed by a black-tie dinner. Remember your dancing shoes for some fantastic ceilidh entertainment. The highlight of the evening will undoubtedly be the fireworks display to bring in the bells.

January 1st

Start your year by relaxing in our pool, steam room and sauna or blow away the cobwebs by tackling one of our nearby hiking trails. Today you'll enjoy a full Scottish breakfast, lunch platters and a New Year's Day dinner.

January 2nd

After enjoying a full Scottish breakfast, why not have a quick dip in our pool before check-out.

For Hogmanay rates and T&Cs please visit dounesidehouse.co.uk/hogmanay or call 013398 81230



WINTER OFFER

DINNER ON US

Join us for an overnight stay with breakfast and enjoy a two-course dinner in our Conservatory restaurant on us.

You can explore the outdoors with many fantastic walks available from the doorstep, or if you prefer, nestle up by the fire with a glass of Gusbourné. Complimentary access to our Health Club is also included in the package, and well-behaved dogs are welcome to stay in the holiday cottages and apartments.

Offer includes welcome tea and cake, complimentary two-course dinner, full Scottish breakfast and accommodation for two.

Price: From £240 per night

Availability: Wednesday - Thursday, 1st November 2024 - 31st March 2025

Certain dates are excluded, and this offer cannot be used in conjunction with any other offer.





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