



THE
MARCLIFFE
HOTEL AND SPA



Party Nights 2024

For Individuals, Companies, Get Togethers, Reunions, Staff Nights Out or Just an Excuse to Party
Friday 6th December, Saturday 14th December, Thursday 19th, Friday 20th & Saturday 21st December

£71.50

Arrival Entertainment
Full Table Service • Dancing to Disco by Atmosphere
Welcoming Cocktail on Arrival
7:00pm for 7:30pm until 1:00am

Menu

WARM HOME-CURED SALMON
Charlotte potato – beetroot – horseradish

CONFIT DUCK AND HAM HOCK PRESSING
spiced pear relish – walnut – orange – soda bread

TOMATO, BUTTERNUT SQUASH AND CHILLI SOUP
warm granary bread

ROAST BREAST OF TURKEY
thyme roast potatoes – oatmeal stuffing – chipolatas – cranberry relish

ROAST RIB-EYE OF ABERDEENSHIRE BEEF
Gruyère gratin – shallot candy

VEGETARIAN OPTION
smoked Applewood cheese soufflé – chilli and tomato relish
grilled cauliflower – chestnut – quinoa
spiced chickpea – pumpkin – cranberry pastie

COMPOSITION
chocolate and pistachio marquise – warm sticky toffee pudding – orange tart – vanilla ice cream

MARCLIFFE HOME-MADE CHRISTMAS PUDDING
vanilla anglaise – cinnamon ice cream – redcurrants

SCOTTISH AND CONTINENTAL CHEESES
spiced tomato and fruit relish – grapes – quince – biscuits – oatcakes

COFFEE, MINTS, FUDGE AND MINCEMEAT PIES

Special Rate for Party Nights Guests – £150 Bed and Breakfast in a Double/Twin Executive Room

Pre Christmas Lunch and Dinner

Menu

SMOKED SALMON AND COVE BAY CRAB
griddled smoked salmon – crispy crab – pink grapefruit – crème fraîche

SPINACH AND PUMPKIN RISOTTO
sage – spiced seeds – soft herbs – parmesan

PORK BELLY AND CONFIT DUCK RILLETTE
spiced pear relish – walnut – orange vinaigrette – soda bread

CHEF'S SOUP OF THE DAY
warm house baked granary bread

ROAST BREAST OF TURKEY
thyme roast potatoes – oatmeal stuffing – chipolatas – cranberry relish

CARVED FILLET OF SCOTCH BEEF
rosemary potatoes – bourguignon – mushrooms – shallot – celeriac – bacon

CHARGRILLED MONKFISH
tagliatelle – parmesan – kale – morels – Serrano ham

VEGETARIAN OPTION
smoked Applewood cheese soufflé – chilli and tomato relish
grilled cauliflower – chestnut – quinoa
spiced chickpea – pumpkin – cranberry pastie

SALTED CARAMEL AND CLEMENTINE TART
Tonka bean ice cream – candied almonds – chocolate brittle

YOGHURT AND VANILLA PANNA COTTA
poached rhubarb – consommé – pistachio sponge – sorbet

WARM CHRISTMAS PUDDING
vanilla anglaise – cinnamon ice cream – redcurrants

SCOTTISH AND CONTINENTAL CHEESES
spiced tomato and fruit relish – grapes – quince – biscuits – oatcakes

COFFEE, MINTS, FUDGE AND MINCEMEAT PIES

£61.50

Per Person in the Conservatory Restaurant or a Private Room
Available from Monday the 2nd of December until Tuesday the 24th of December

Christmas Day Lunch

Our renowned Christmas Day Lunch Party held in the Grand Ballroom Suite at 12:30pm for 1:00pm
A visit from Santa and his Helpers after lunch then Dance the afternoon away
to the fabulous Disco by Atmosphere • Full Table Service • Champagne Cocktail on Arrival

Menu

SMOKED SALMON – LOBSTER – CRAB
crème fraîche – cucumber – fennel – citrus

DUCK – CORNFED CHICKEN PRESSING
winter vegetables – chestnuts – apples

ARTICHOKE – PIMENTO – RICOTTA TART
tomato pesto – aged balsamic – watercress

WHITE BEAN AND VEGETABLE VELOUTÉ
ham hock beignets

or
PINK GRAPEFRUIT GRANITA – LIME SORBET

ROAST BREAST OF TURKEY
thyme roast potatoes – oatmeal stuffing – chipolatas – cranberry relish

CHARGRILLED CARVED FILLET OF ABERDEENSHIRE BEEF
beef cheek pastille – Lyonnaise potatoes

VEGETARIAN OPTION
smoked Applewood cheese soufflé – chilli and tomato relish
chestnut and sweet potato roast
spiced chickpea – pumpkin – cranberry pastie

MARCLIFFE DESSERT COMPOSITION
cranberry crème brûlée – mocha tart – clementine delice

MARCLIFFE HOME-MADE CHRISTMAS PUDDING
vanilla anglaise – cinnamon ice cream – redcurrants

SCOTTISH AND CONTINENTAL CHEESES
spiced tomato and fruit relish – grapes – quince – biscuits – oatcakes

COFFEE, MINTS, FUDGE AND MINCEMEAT PIES

£125 Per Person Children (under 12) £65

Late Christmas Day Lunch

Served in the Conservatory and Invery Room from 2:30pm to 6:30pm
Champagne Cocktails and Canapés before Lunch

Menu

SMOKED SALMON – LOBSTER – CRAB
crème fraîche – cucumber – fennel – citrus

DUCK – CORNFED CHICKEN PRESSING
winter vegetables – chestnuts – apples

ARTICHOKE – PIMENTO – RICOTTA TART
tomato pesto – aged balsamic – watercress

WHITE BEAN AND VEGETABLE VELOUTÉ – HAM HOCK BEIGNETS
or

PINK GRAPEFRUIT GRANITA – LIME SORBET

ROAST BREAST OF TURKEY
thyme roast potatoes – oatmeal stuffing – chipolatas – cranberry relish

CHARGRILLED CARVED FILLET OF ABERDEENSHIRE BEEF
beef cheek pastille – Lyonnaise potatoes

GRILLED CORNISH DOVER SOLE
Ratte potatoes – lemon, parsley and brown shrimp butter

VEGETARIAN OPTION
smoked Applewood cheese soufflé – chilli and tomato relish
chestnut and sweet potato roast
spiced chickpea – pumpkin – cranberry pastie

RHUBARB AND CUSTARD
pavé – toasted meringue – clementine

CHOCOLATE BAR
salted caramel – honeycomb – milk sorbet

MARCLIFFE HOME-MADE CHRISTMAS PUDDING
vanilla Anglaise – cinnamon ice cream – redcurrants

SCOTTISH AND CONTINENTAL CHEESES
spiced tomato and fruit relish – grapes – quince – biscuits – oatcakes

COFFEE, MINTS, FUDGE AND MINCEMEAT PIES

£145 Per Person No Children Under 12 Years of Age

Family Hogmanay 2024
At The Marcliffe Hotel and Spa

On December 31st 2024

Inclusive of Joseph Perrier Champagne and Canapés on Arrival
Champagne at Midnight

Arrive 7:00pm for 7:30pm
Arrival Entertainment

5 Course Gourmet Dinner
Children's Buffet Option or Full Menu

Disco by Atmosphere
Bucksburn Pipe Band

Bacon Rolls and Hot Chocolate at 1:30am on Departure

Adults *£155* Per Person
Children's Buffet Option *£55*
Children's Full Menu *£80*



Menu

WARM LOBSTER AND CRÈME FRAÎCHE TART
Langoustine pastille – smoked salmon rilette

PASSION FRUIT SORBET – ICED COCONUT GRANITA

CARVED FILLET OF ABERDEENSHIRE BEEF
Sticky short rib – shallots – salsify

CHOCOLATE AND CARAMEL COMPOSITION

CHEESE DISPLAY FOR GRAZING!

CHILDREN'S SWEETIE TABLE

COFFEE, MINTS AND FUDGE

Boxing Day and New Year's Day

Lunch from 12:30pm to 3:00pm

Dinner from 6:30pm to 8:30pm

Every year Boxing Day becomes more popular at the Marcliffe, especially for those who cannot, for various reasons, celebrate Christmas Day. A great menu with steaks, seafood and of course turkey is available at lunch and dinner, with a special children's menu for the younger ones.

Lunch or Dinner *£66*

Children's Menu *£36*

Hogmanay and New Year

31st December 2024 and 1st January 2025

Including two nights Bed and Breakfast for two persons in a twin or double Executive bedroom. Deluxe Rooms are also available at a surcharge. This includes the Gala Ball on Hogmanay, Steak Menu on the 1st January.

Two Nights *£580* per person sharing a twin/double room

Two Nights *£650* per person in a single room

Extra nights either side of your package are available from £150 for two persons in a twin/double room inclusive of Full Scottish Breakfast



*Wishing everyone a happy
and prosperous 2025*

EVENT BOOKING TERMS & CONDITIONS

A non-refundable deposit of £20.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at the time of booking. Final balance and pre-orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferable. Only one block method payment will be accepted for each booking. The hotel will endeavour to accommodate specific requests regarding your preferred table plan; however, we cannot guarantee that every requirement will be met.

ACCOMMODATION TERMS & CONDITIONS

Party Night Accommodation

All room reservations require credit card details to secure at the time of booking. Full pre-payment is taken on arrival to the hotel.

Rooms can be cancelled up to 2:30pm the day prior to arrival.

Check-in from 3pm with check-out at 11am.

Christmas & Hogmanay Packages

A non-refundable deposit of £100.00 per room is payable upon booking. All bookings made after 31st October must be paid in full at the time of booking. Final balance must be received no later than 31st October. Please note full balance is non-refundable and non-transferable. Only one block method payment will be accepted for each booking. The hotel will endeavour to accommodate specific requests regarding your preferred table plan; however, we cannot guarantee that every requirement will be met.



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