



*It's the most
wonderful
time of the year*

CORNHILL
CASTLE





Let the festivities begin!

Gather the family for a traditional
Christmas at Cornhill Castle.
We have a fabulous festive calendar
of events including:

Christmas Eve

Christmas Day

Festive Dining

Festive Breaks

Wreath Making

Call 01899 220001 or visit
cornhillcastle.co.uk to book



CHRISTMAS EVE

WEDNESDAY 24TH DECEMBER

4PM - 9PM

Join us for a traditional family Christmas Eve,
including a 3 course menu & a glass of Prosecco.

Adults £49.50 per person

Children's menu available

Call 01899 220001 or visit
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CHRISTMAS DAY

THURSDAY 25TH DECEMBER

3 course meal followed by tea, coffee & mince pies.
Includes a special visit from Santa
& gifts for all the children.

Adults £84.95 per person

Children £34.95* per child

*Price applies to children 12 years and under

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CHRISTMAS DAY MENU

STARTERS

Smoked Salmon & Baby Prawn Cocktail (gfa)
Marie Rose, pickled cucumber, apple salad and lemon crouton

Beetroot Hummus & Marinated Feta (v, vea, gf)
Golden beetroot relish, pickled watermelon & shallot and salad

Parma Ham & Fresh Mozzarella Bruschetta
Balsamic-glazed fig and rocket leaf

Cream of Cauliflower Soup (ve, gfa)
Caramelised onion crisps and truffle oil

Confit Ham Hock, Pickled Shallot & Caper Terrine (gfa)
Golden beetroot relish, endive and fine herbs

MAIN COURSES

Traditional Roast Turkey (gfa)
Chestnut & sage stuffing, pigs in blankets, rosemary roast potatoes,
glazed root vegetables and a rich turkey jus

Duo of Scotch Beef (gfa)
Fillet medallion & slow braised shin, rosemary salt roast carrots,
rosemary roast potatoes and sauce bourguignon - pancetta,
red wine, caramelised shallot & button mushroom

Seared Fillet of Sea Trout (gfa)
Lemon risotto cake, sprouting broccoli, dill oil
and lemon & caviar cream

Celeriac & Wild Mushroom Wellington (v, vea)
Tarragon, confit shallot & truffle oil, glazed puff pastry,
roasted root vegetables & potatoes and a herb jus

DESSERTS

Baked Vanilla Cheesecake (v)
Honeycomb and mulled berries

Chocolate Orange Torte (v, vea, gfa)
Cointreau anglaise and lemon crumb

Pecan & Cranberry Tart (v)
Crème fraîche and butterscotch sauce

Traditional Christmas Pudding (v)
Brandy sauce

Scottish Artisan Cheeses (gfa)
Mull cheddar, Hebridean blue and Clava brie,
house chutney, celery and Arran oats

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you. (V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available.

Sample Menu



FESTIVE DINING

MONDAY 1ST DECEMBER TO
FRIDAY 2ND JANUARY*
IN THE GHILLIE

Perfect for festive family get-togethers or celebrating the countdown to Christmas with friends or colleagues. Enjoy delicious dishes and festive flavours with our Festive Celebration Menu.

*Excludes Christmas Day

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A magical Christmas break at the Castle

Enjoy a two or three night stay from
Wednesday 24th December, including Christmas Eve dining,
Christmas Day lunch, and a full Scottish breakfast each morning!

Subject to availability

Christmas Castle break
From £334.50 per person*

Christmas lodge break
From £479.50 per person*

**Prices based on two adults sharing.
Children may be added, subject to availability.
Supplement charges will apply. Ask our team or visit our website for full details.*



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Wreath Making

WITH DINNER & DRINKS

Enjoy a 2 course meal in The Ghillie with canapé desserts,
followed by a glass of fizz and festive wreath making.

THURSDAY 27TH NOVEMBER
5PM-9PM

£79.95 per person



*Scan below to find out
what's on this festive season*



CORNHILL
CASTLE

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