

Christmas Residential

Make Barony Castle your home away from home this Christmas with a two or three night residential stay. Let us do all the work while you relax and unwind...

Christmas Eve

Make a grand entrance with a Piper on arrival to the Castle from 3pm and enjoy your arrival afternoon tea with mulled wine and carol singers. Your evening commences with a pre-dinner drink in the Blue Dug Bar followed by a delicious four course dinner in 1536 Restaurant, then live entertainment with popular singer David McKellar from 8pm.

Christmas Day

Start the day with a full Scottish breakfast before taking a relaxing stroll through our tranquil gardens and woodland. Santa himself will be paying a visit with a gift for all the children before a traditional Christmas Day Lunch is served in the restaurant. Make the most of our Christmas activities throughout the day before a light supper is served in the evening followed by live entertainment from Joe Madden.

Boxing Day

For any early risers we will have an early Continental breakfast in the main restaurant but save some space for the Bucks Fizz Brunch where our award winning chefs will be front of house, cooking to order. For the rest of the day, why not learn about the history of Barony Castle and find the Great Polish Map of Scotland in the grounds, or simply relax in the pool. Join us in the evening for a carvery dinner and live entertainment from Glasgow based musician Declan Daniel.

	2 nights	3 nights
Adult	£399.00	£499.00
Child aged 3 - 14	£290.00	£320.00

Children must be sharing with an adult, children aged 2 and under stay free. 2 and 3 night stays arrival on 24th December only. Price per person based on 2 sharing a standard twin or double room. Single supplement of £50.00 per person, per night. Upgrades to superior rooms and suites subject to availability.

CHRISTMAS DAY LUNCH MENU

Cream of white onion and fine herb soup with truffle crouton
Trio of melons. Sweet orange, cantaloupe, and watermelon, topped with champagne sorbet, drizzle of raspberry coulis
Tender prawns and hot smoked salmon fussed with winter salad leaves radish, sun blushed tomatoes and pickled cucumber, saffron crème fraiche
Borders lamb and chicken terrine with date and pistachio nut salad, tossed with cider vinaigrette

Succulent roast Lothian turkey, sage and onion stuffing, bacon wrapped chipolatas, roast potatoes, honey roasted parsnips, buttered sprouts, cranberry relish, natural gravy
Seared fillet of sea bream presented on a casserole of mussel, gnocchi, baby spinach, shallot, parsley white wine cream
Collops of venison, stacked with woodland mushrooms and wilted curly kale, garlic mash, red current glaze
Asian style vegetable homemade spring roll, chilli slaw and hot-sin dipping sauce

Warm Christmas pudding with brandy sauce
Amaretto and chocolate mousse with Viennese whirls
Caramel and vanilla bombe drizzled with rich dark chocolate sauce
Three Scottish cheese, celery, grapes, honeycomb and oatcakes and biscuits

Available to book online at www.baronycastle.com/festive