



FRIARS CARSE
COUNTRY HOUSE HOTEL

Festive Season

2026/27

Hogmanay Package Menus

www.friarscarse.co.uk

To book:

reception@friarscarse.co.uk

01387 740388





FRIARS CARSE
COUNTRY HOUSE HOTEL

Dumfries & Galloway

Welcome!

We would like to extend a warm welcome from Friars Carse Hotel and thank you for choosing to celebrate Hogmanay with us.

We hope that you enjoy your stay here in Dumfries, if there is anything we can do to help during your stay, please reach out to our friendly team, who will be happy to assist.

If you have any special dietary requirements, please advise us in advance and we will work with our Head Chef to accommodate your needs.

Please be aware that the schedule below is provisional and may be subject to change.

In the meantime, on behalf of the team at Friars Carse we wish you a very happy, healthy and peaceful 2027.

30th December

From 3:00 PM Check- in, Glass of Prosecco on arrival

6:00 PM – 8:00 PM Dinner Served in the Whistle Restaurant

31st December

From 8:00 AM Breakfast served in the Whistle Restaurant

6:00 PM Gather in lounge for pre-dinner fizz & canapés.

6:30 PM – 1:00 AM Hogmanay Celebrations:

- Our Scottish piper will pipe you to our your dining area
- Formal Five Course Gala Dinner
- Live Band (Celtic Rouge) & Ceilidh:
- Dancing until the bells, Fireworks & Lone Piper

1st January

9:00 – 11:00 AM New Year Brunch

11:30 AM 2-Day Package check-out

6:00 PM – 8:00 PM Dinner Served in the Whistle Restaurant

2nd January

From 7:30 AM Breakfast served in the Whistle Restaurant

11:00 AM Check-out



FRIARS CARSE
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Dumfries & Galloway

Hogmanay at Friars Carse

Non-resident guests ticket available, call to book 01387 740388

Arrival

Welcome drinks & canapés from 6:30 PM

To Start

Vegetable Soup
Toasted Almonds (v, n)

Prawn Cocktail
Bloody Mary Sauce (cr)

Wagyu Croquette
Truffle Paste Sauce (g, e, mo, cr, so),

Warm Mix Leaf Salad
Caramelised Figs, Nuts, Dry Cranberries,
Olive Oil Balsamic Glaze (n, su)

Palate Cleanser

Champagne Sorbet (v)

Main Event

Market Fish Pasta
With Fish Broth, Tomato, Garlic & Herbs (f, g)

Wagyu Ragu Paccheri
Wagyu Ragu & Touch of Chilli (d, g, su)

Spice-Rubbed Grilled Stuffed Poussin
HaWith Rice and Mushrooms Filling
XO Scallop Sauce (mo, cr)

Shiitake Mushroom & Vegetables
Gently simmered
in an Aromatic Broth with Rice (v)

To Finish

Sticky Toffee Pudding
Toffee Sauce, Custard (v, e, d, g)

Fruit Salad
Raspberry Sorbet (ve)

Cranachan
Berry Sorbet (d, g)

Selection of Scottish Ice Creams

Selection of Scottish Cheeses
Grapes, Fruit Chutney & Crackers (d, g)
(4.50 Supplement)

c - celery/celeriac, d - dairy, e - eggs, g - gluten, l - lupin, m - mustard, n - nuts, se - sesame,
so - soybeans, su - sulphites, cr - crustaceans, f - fish, mo - molluscs, v - vegetarian, ve - vegan