



Christmas & New Year

AT PIPERDAM

Away
Resorts

Santa's Grotto

SATURDAYS AND SUNDAYS
THROUGHOUT DECEMBER

10AM - 3PM

Christmas magic is coming to Piperdam!

Gather your little elves and step into a Winter Wonderland, before making your way into our magical Christmas Grotto where a very special someone is waiting to say a great big ho, ho, hello!

Meet Santa, discover whether you've made it onto his all-important Nice List and receive a special Christmas gift to take home.

There'll be even more festive fun to enjoy, with Christmas crafts for little hands to get creative and make something merry along the way.

Our Grotto is a shared festive experience, so you'll enjoy the Christmas magic alongside other families - because Christmas is always merrier together!

Please note: All bookings are non-refundable.

Wrap up, step inside and make some merry memories at Piperdam this Christmas!

£14.95

per person

SCAN TO
SECURE
YOUR SPOT



Christmas

FESTIVE MENU

FROM SATURDAY 5TH - 24TH DECEMBER

Enjoy a delicious 2 or 3-course menu
in our restaurant, **The Room with a View.**

2 COURSES FOR **£29.95** PER PERSON

3 COURSES FOR **£35** PER PERSON

Pre-order required.



Starters



SCOTTISH SMOKED SALMON GI | DI
Served with dressed salad leaves and lemon.

HAM HOCK TERRINE
Served with pickled vegetables and toasted ciabatta.

SCOTCH BROTH VG
A hearty vegetable and barley broth served with bread roll.

Mains

BALMORAL CHICKEN
Roasted chicken breast stuffed with haggis, served with seasonal vegetables and a Whisky peppercorn sauce.

SALMON WITH CHIVE HOLLANDAISE GI
Pan roasted salmon served with chive hollandaise sauce and seasonal vegetables.

ROAST TURKEY
Roast turkey breast served with pigs in blankets, sage and onion stuffing, gravy and seasonal vegetables.

BEETROOT WELLINGTON VG
A re-imagined classic, crispy pastry filled with beetroot served with seasonal vegetables and gravy.

Desserts

CRANACHAN
Whisky cream, with fresh raspberries and toasted oats.

CLEMENTINE & PROSECCO TORTE VG | GI
Served with blood orange sorbet.

CHRISTMAS PUDDING
Served with lashings of brandy custard.

VG - Vegan | DI - Dairy Intolerant | GI - Gluten Intolerant



Party Nights

FESTIVE MENU

Join us for a cracking Christmas!

FRIDAY 11TH, SATURDAY 12TH
& FRIDAY 18TH DECEMBER

Enjoy a delicious 2 or 3-course meal,
followed by a DJ set in **The Riga Suite**.

Arrive from 6.30pm, with dinner served at 7pm.

2 COURSES FOR **£46.95** PER PERSON

3 COURSES FOR **£52.95** PER PERSON

piperdamevents@awayresorts.co.uk

Please speak to our events team
to discuss beverage package options.

£20 non-refundable deposit & pre-order required.



Starters



SCOTTISH SMOKED SALMON GI | DI
Served with dressed salad leaves and lemon.

HAM HOCK TERRINE
Served with pickled vegetables and toasted ciabatta.

SCOTCH BROTH VG
A hearty vegetable and barley broth served with bread roll.



Mains

BALMORAL CHICKEN
Roasted chicken breast stuffed with haggis, served with seasonal vegetables and a Whisky peppercorn sauce.

SALMON WITH CHIVE HOLLANDAISE GI
Pan roasted salmon served with chive hollandaise sauce and seasonal vegetables.



ROAST TURKEY
Roast turkey breast served with pigs in blankets, sage and onion stuffing, gravy and seasonal vegetables.



BEETROOT WELLINGTON VG
A re-imagined classic, crispy pastry filled with beetroot served with seasonal vegetables and gravy.



Desserts

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Whisky cream, with fresh raspberries and toasted oats.

CLEMENTINE & PROSECCO TORTE VG | GI
Served with blood orange sorbet.

CHRISTMAS PUDDING
Served with lashings of brandy custard.



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TURKEY, TRIMMINGS &

Christmas spirit



ADULTS
£79.95

CHILD
£39.95
UNDER 5s £4.95

BOOK YOUR CHRISTMAS DAY LUNCH
TODAY AND LET US DO THE COOKING.



WINE PAIRING | £24.95

Includes a glass of fizz on arrival, plus a paired glass of wine with your starter, main and dessert.

See Wine Pairing section of menu for full tasting notes.

Start your celebration in style.

Add a glass of Moët Champagne on arrival for £9.95,
or a bottle for the table for £60.



ADDITIONAL CHEESE COURSE £9.95 PER PERSON

Cheddar, Brie and Stilton served with chutney and biscuits.

V - Vegetarian | VG - Vegan
DI - Dairy Intolerant | GI - Gluten Intolerant

If you have a food allergy, intolerance or coeliac disease,
please speak to a team member about the ingredients in
your food and drink before you order. Thank you.



Starters

SPICED BUTTERNUT SQUASH & CHESTNUT SOUP DI | VG

🍷 White Zinfandel

HAM HOCK TERRINE WITH PORT & MULLED WINE FRUIT DI | GI

🍷 Pinot Grigio Rosé

KING PRAWN COCKTAIL WITH SMOKED SALMON DI | GI

🍷 Le Tutu

ROAST MUSHROOM & TRUFFLE CROSTINI DI | VG

🍷 Pinot Grigio

Mains

BUTTER-ROASTED TURKEY

served with pigs in blankets and all the traditional trimmings.

🍷 Merlot

PAN-ROASTED SALMON

with Champagne butter sauce and wilted greens.

🍷 Sauvignon Blanc

DUCK BREAST

served with gratinated potatoes and a cranberry & port sauce.

🍷 Shiraz

FILLET STEAK, GARLIC KING PRAWNS +£10PP

with fondant potato, béarnaise sauce and seasonal vegetables.

🍷 Malbec

BEETROOT WELLINGTON VG

with garlic & rosemary roast potatoes and a rich red wine sauce.

🍷 Merlot

Desserts

CHRISTMAS PUDDING V

with Brandy Crème Anglaise

🍷 Banyuls

CLEMENTINE & PROSECCO TORTE DI | GI | VG

with Cointreau Cream.

🍷 Moscato

PANETTONE GATEAU V

with Limoncello Cream.

🍷 Moscato

PROFITEROLE & SALTED CARAMEL CAKE V

served with salted caramel ice cream and Baileys chocolate sauce.

🍷 Banyuls

Wine Pairings



£24.95

Includes a glass of fizz on arrival, plus a paired glass of wine with your starter, main and dessert.

See below for full tasting notes.

Starters

CANYON ROAD WHITE ZINFANDEL

United States

A refreshing and light-bodied rosé bursting with flavours of strawberry, cherry and watermelon. Its smooth, crisp finish complements spice.

CA' DEL LAGO PINOT GRIGIO ROSÉ

Italy

Delicate and balanced, this Italian rosé offers peach, strawberry and a light, refreshing dry finish. Its subtle fruitiness pairs with the ham hock terrine.

LE TUTU ROSÉ

France

This French Provence style rosé delivers a juicy first impression, with flavours of red fruits balanced by a creamy texture and a long, mouth-watering finish. Pairs perfectly with the King prawn cocktail.

CA' DEL LAGO PINOT GRIGIO

Italy

Delicate and aromatic, this Pinot Grigio combines flavours of apples, pears and white peach. Its elegant and smooth character makes it a delightful pairing to our roast mushroom & truffle crostini.

Mains

MAISON BOSQUET MERLOT

France

A refined French Merlot with a deep, fresh colour and a bouquet of red fruits and blackberries, complemented by hints of mocha and roasted almonds. Soft tannins and a silky texture make it perfect with roasted turkey or beetroot wellington.

BLACK COTTAGE SAUVIGNON BLANC

New Zealand

Bursting with freshness, this Sauvignon Blanc is packed with gooseberry, kiwi fruit and crushed herbs. Its zesty palate and dry finish pair wonderfully with pan-roasted salmon.

SOTHERTON SHIRAZ

Australia

This bold Australian Shiraz is rich and smooth, featuring concentrated plum, blackberry and a rounded finish. Its vibrant flavours and balanced structure are ideal for pairing with duck.

FINCA FLICHMAN MALBEC

Argentina

This Argentinian Malbec stands out with its intense ruby colour and aromas of plum, cherry and strawberry. The palate reveals layers of raspberry and silky tannins, making it an excellent choice for fillet steak.

Dessert

PALAZZINA MOSCATO

Italy

A nose of intense lemon curd, marmalade and orange peel. The palate has lots of ripe apricot, honey and toffee apple sweetness, well balanced with fresh citrus bite. Ideal with citrus desserts.

CHAPOUTIER BANYULS

France

A powerful nose showing black & red berries complemented by cocoa. Ideal with spiced fruit and chocolate.

Christmas Day

CHILDREN'S MENU £39.95 PER PERSON

Starters

- ROASTED TOMATO SOUP DI | GI
PRAWN COCKTAIL IN A CLASSIC MARIE ROSE SAUCE DI | GI
CAULIFLOWER WINGS WITH SWEET CHILLI KETCHUP VG
GARLIC MUSHROOMS WITH TOASTED CIABATTA VG | DI

Mains

- BUTTER-ROASTED TURKEY
served with pigs in blankets and all the trimmings.
PAN-ROASTED SALMON GI
served with parsley sauce and seasonal vegetables.
ROAST BEEF DI
served with Yorkshire pudding and roast potatoes.
BEETROOT WELLINGTON VG
served with roast potatoes, seasonal vegetables, and gravy.

Desserts

- CHRISTMAS PUDDING V
served with vanilla custard and ice cream.
CHOCOLATE BROWNIE V
served with triple chocolate ice cream and Oreo crumb.
BANANA SPLIT GI | DI | VG
fresh banana, whipped cream, strawberry ice cream and cherry.
WINTER BERRY CRUMBLE V
served with custard.

V - Vegetarian | VG - Vegan
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UNDER 5s MENU £4.95 PER PERSON

Starters

- GARLIC BREAD DI
RAINBOW VEGETABLE STICKS
AND HOUMOUS VG | DI | GI

Mains

- ROAST TURKEY DI | GI
served with roast potatoes, seasonal vegetables and gravy.
ROAST BEEF
served with roast potatoes, seasonal vegetables and gravy.
TOMATO AND HERB PENNE PASTA VG | DI

Desserts

- CHOCOLATE ICE CREAM SUNDAE GI
STRAWBERRY ICE CREAM SUNDAE GI
MANGO SORBET VG | GI | DI
with fresh pineapple.

V - Vegetarian | VG - Vegan
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Hogmanay

NEW YEAR'S EVE MENU

31ST DECEMBER

3 COURSES

ADULTS **£75** PER PERSON

CHILDREN **£37.50** PER PERSON

UNDER 5s **£4.95** PER PERSON

SCAN TO
VIEW THE
CHILDREN'S
MENUS



Starters

SCOTTISH SMOKED SALMON PARCEL GI
filled with chive and cream cheese.

HAGGIS TOWER
A stack of haggis crowned with cream neeps and tatties
drizzled with a whisky - infused peppercorn sauce.

ROASTED VEGETABLE BRUSCHETTA VG

Mains

SCOTTISH GRILLED SALMON GI
with king prawn risotto.

BELLY PORK
with haggis bon bons and a Whisky and smoked apple sauce.

ROASTED CAULIFLOWER VG
served with pesto gnocchi and garlic bread.



Desserts

RASPBERRY & WHITE CHOCOLATE ROULADE
with Chambord cream.

TIRAMISU CHEESECAKE
with chocolate and hazelnut ice cream.

STICKY TOFFEE PUDDING VG
with dairy-free ice cream or whisky infused cream.

VG - Vegan | GI - Gluten Intolerant

SPOTTED A FESTIVE EVENT YOU FANCY?

Scan the QR code below, select your date, then book your spot and get ready for a little Christmas magic.



Piperdam

Fowlis, Dundee DD2 5LP