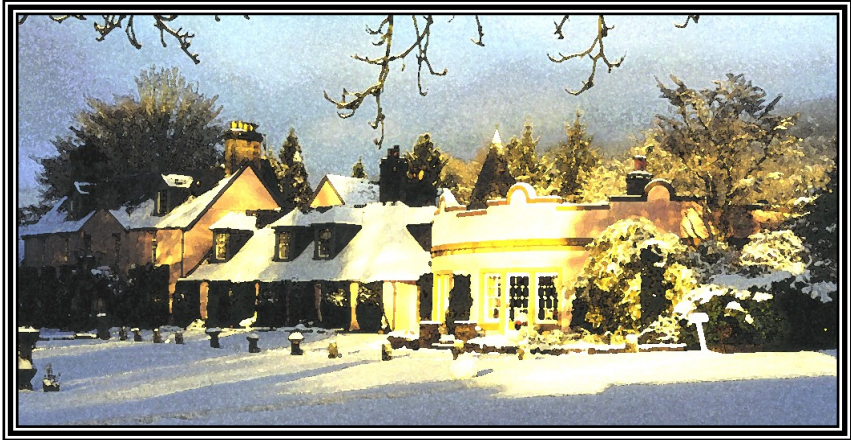


Festive Program

2011 – 2012



The Roman Camp Country House and Restaurant is one of Scotland's most unique and wonderful hideaways and is an ideal setting for your festive experience.



The Setting

We have fashioned a festive programme to appeal to both body and mind. No matter what the weather, once inside the Roman Camp's sturdy ancient front door the greetings of vibrant aromatic log fires casting warm glows will take the chill out of your travel weary bones.

When you retreat to our wood panelled library, with its tiny secret chapel, or the silk lined drawing room, the intimacy and elegance of the house soon envelops you. Shielding you from the outside world, with the smell of pine and cinnamon and the sight of glittering candles, we will carry you to the dream world of a Victorian Christmas.

In your bedroom you will find the same devotion to comfort and decor that is evident throughout the house. Whether your window overlooks the peaceful lawns, or the shrubs of our Sundial Garden, in the background there is always the whispering waters of the River Teith, we hope you will find the view invigorating.

The Roman Camp, however, is a feast for the taste buds as well as the eyes. Our Chef, Ian McNaught, recommended by the AA as one of the top 10% of Chefs in the UK, brings to meal time a winning blend of originality, tradition and sureness of touch, while our wine list will read like poetry to any lover of the vine. The happy possessors of a demanding appetite will find satisfaction in our full Scottish Breakfast and our Afternoon Teas are, we like to think, the last word in civilised refreshment.

Add one last essential element; Malt Whisky, with over forty to choose from - from the deep peaty warmth of a Lagavullin to the mellow lightness of a Dalwhinnie. If there's a more congenial way of passing a midwinter evening than with a dram or two of Scotland's finest amid the best of company, then the news has yet to reach us. With that happy prospect in mind here is our Christmas and New Year Programme.

Christmas Escape

24th December

Arriving mid afternoon we will welcome you to our country retreat with a sumptuous afternoon tea and fine sherry. You can then settle down and prepare yourself for our Christmas eve dinner which will be preceded by carol singers and Champagne in our drawing room, a superb tasting menu with wine complimenting each course.

25th December

Christmas Day begins with breakfast in bed - the sustenance will come in useful with all that unwrapping. Come Lunch time a glass of mulled wine before our splendid Five Course Christmas Lunch served at candle-lit tables, laden with Christmas finery, fruits, nuts and flowers. Late evening a buffet of sandwiches and home made soup will be served around the crackling log fire in our Library, Drawing room or cosy bar.

26th December

Boxing day is usually a day to relax so late breakfast is a must. This evening we will serve a tasting dinner accompanied by a selections fine wine to compliment each individual dish, and further enhance the dining experience.

Standard Rooms (Christmas Escape):	
24 th December:	£395.00
25 th December:	£395.00
26 th December:	£395.00
Superior Rooms & Suites (Christmas Escape):	
24 th December:	£455.00
25 th December:	£455.00
26 th December:	£455.00

Hogmanay Three Night Break

30th December

Afternoon tea & Champagne on arrival. In the evening a Cocktail party to meet all our house guests in our Drawing room and Library to help create the right atmosphere and the New Year celebrations will be under way. A sumptuous 5-course dinner with all seated at one grand dining table accompanied by a wonderful selection of wines. There will be the spectacle of actors performing a Murder Mystery evening and a prize for those that solve the mystery.

31st December

During the day enjoy a light lunch & afternoon tea in our library or drawing room while you build up your reserves for the party ahead, there will be some light entertainment in the afternoon. Before dinner, meet in the Library & Drawing room for more Champagne, dinner will be accompanied by Vintage wines. Our Ceilidh band will strike up and lead us in traditional Scottish and modern dancing through this night of celebration. At midnight we will herald in the New Year with a grand count down, Fireworks & Fine Champagne. The Band will resume for another hour or so ending with Auld Lang Syne and we will bring out the Stovies, to set you up for some cosy chat and a change of tempo in the Library & Drawing room.

1st January

Perhaps the best appreciated of all Scottish holidays; this is a day of recovery and relaxation. We will serve breakfast in your bedroom any time you wish, so you can relax and recover from the exertion of the night before. During the afternoon sandwiches & teas will be available when you want and some mildly taxing games for you to enjoy if you wish, or you can continue to relax and prepare yourself for the grand dinner ahead, bringing to the culinary climax of your stay at the Roman Camp Country House. The dinner will be served at one grand table in the dining room accompanied with fine wines and preceded by a reception in the library & drawing room.

2nd January

A farewell breakfast for all our guests, who have spent this special time of year with us at The Roman Camp hotel.

Standard Rooms:	
Hogmanay 3 Night Break 30,31, December & 1 st January	£1497.00
Superior Rooms & Suites:	
Hogmanay 3 Night Break 30,31, December & 1 st January	£1797.00

Accommodation & Dinner Packages other dates.

If you wish to extend your stay in addition the nights listed in packages above the special rates are applicable below for Dinner Bed & Breakfast packages.

All other Nights	
Standard Rooms:	£205.00
Superior Rooms:	£245.00
Suites:	£265.00

Accommodation Booking Conditions

Prices are based on two people sharing a room, are inclusive of Accommodation, Dinner and Full Scottish Breakfast, other meals and drinks are also included where mentioned in this programme or menus. Bookings for the Christmas & New Year period must be confirmed with a Deposit of £200.00 per room, deposits will be non-refundable in the event of cancellation. For cancellations after the 1st December 2011 a charge equal to 50% of the above rates will be levied if we are unable to re-let the accommodation.

24th, 25th, 26th, 30th, 31st December and the 1st January special menus will be served some without choice as detailed in our "Festive Brochure", should you have any special dietary requirements, please advise us at the time of reservation so suitable alternative dishes can be prepared to suit your needs. During all other dates our normal service of Tasting Dinners and A'La Carte meals are available, as well as lunches & teas.

Meal Reservation, Booking Conditions

All bookings must be confirmed in writing detailing the lead person's name and address plus either a credit card number as guarantee, or a deposit of £15.00 per person, upon receipt of these details we will send written confirmation of your booking. Menu ingredients are prepared to order and may be subject to change due to seasonal difficulties in delivery, but will be substituted with items of similar standard.

Christmas Eve Dinner Menu

24th December 2011

Carol Singing in the Link Bar
Pre Dinner Canapés
(ARNOULD & GIBELIN Grand Cru Brut Champagne)

~

Slow Cooked Turbot
Cep Puree, Grated Cauliflower, Truffle Jus
(2003 MACON-VIRE Domaine de la Bongran Burgundy)

~

Sweetcorn Soup
Chorizo and Spring Onion Ragout
(2007 PINOT BLANC Domaine Eugene Meyer Alsace)

~

Goosnargh Duckling Breast
Carrot a L 'Orange, Sesame Seeds, Honey Sauce
(2006 CHATEAUNEUF DU PAPE Chateau de la Gardine Rhone)

~

Rice Pudding Crème Brûlée
Poached Pear, Blackcurrant Meringue
(2005 CHATEAU BRIATTE Cuvee Speciale Sauternes Bordeaux)

~

Coffee with Petit Fours.

£115.00 per person

Our menu includes the Wines and Champagne as specified above and VAT.
Carol Singing commences at 7:15 p.m., while your pre-meal canapés and champagne are served, later you will be escorted to your table for dinner at 8.00 p.m. approximately.

Christmas Day Lunch Menu

25th December 2011

Hot Christmas Punch and Canapés

~

Pressed Corned Beef and Foie Gras, Confit Onions, Pickled Walnut Jelly.

or

Sea Bass Escabeche, Fennel Panna Cotta, Avocado Puree.

~

Consommé of Leeks, Quail Breast Orzo.

or

Garden Pea Velouté, Pancetta Powder, Mint Gnocchi.

~

Chermoula Crusted Monkfish, Crushed Pumpkin, Squid,
Cumin and Tomato Buckwheat.

or

Goosnargh Turkey, Black Pudding and Sage Stuffing,
Chestnut & Citrus Ragout.

or

Scotch Rose Veal Fillet, Spinach Puree, Sweetbreads,
Cauliflower and Almonds.

~

Cold Chocolate and Pistachio Fondant, White Chocolate Sorbet.

or

Christmas Pudding, Biscuit and Raisin Ice Cream, Armagnac Soda

or

Farmhouse Cheese, Artisan Biscuits, Fig Chutney.

~

Coffee & Mince Pies,
Fresh Fruits, Nuts and Christmas Crackers

Price per person £95.00 inclusive of Meal, Christmas Punch and VAT.

Under 12's Menu £39.00

Service Time between 12.30 and 2.00 p.m. Please arrive 30 minutes before your reserved dining time.

Boxing Day Dinner Menu

26th December 2011

Pre Dinner Canapés
(CHARLES DE RUMIGNY Grand Cru Brut Champagne)

~

Lasagne of Scallops
Champagne Cappuccino, Cucumber Salad
(2009 CAMBRIA Tepusquet Santa Maria Valley Viognier California)

~

Celeriac Soup
Walnut Dumplings, Calvados Gel
(2005 LAXAS Albarino Rias Baixas Spain)

~

Roe Deer Loin
Goats Cheese Israeli Couscous, Garlic Fritters
(1999 DOMAINE DE GACHET Lalande de Pomerol Bordeaux)

~

Iced Coffee Parfait
Baileys Mousse, Crème Fraiche Ice Cream
(2004 MUSCAT DE RIVESALTES Domaine Rozes South of France)

~

Coffee with Petit Fours.

£145.00 per person,
Including Meal, Champagne and Wines as specified above and VAT
Please arrive at 7.15 p.m. for pre-meal canapés and Champagne, so that your order may be prepared before escorting you to your table for dinner.

Murder Mystery Dinner Menu

30th December 2011

Pre Dinner Canapés
(MICHEL ARNOULD Grand Cru Brut Champagne)

~

Butter Poached Langoustines
Black Pudding, Leeks, Clementine Jus
(2007 TAMAR RIDGE Tasmania Kayena Vineyar Pinot Gris Australia)

~

Velouté of Mushrooms
Cep Foam, Parmesan Straw
(2009 SAINT VERAN Georges Burrier Burgundy)

~

Aged Scotch Beef Fillet
Parsnip Puree, Oxtail Jus
(2003 ATALON Napa Valley Merlot California)

~

Peanut Butter and Cherry Jam Sandwich
Cherry Ice Cream, Salt Caramel
(DE BORTOLI Show Liqueur Muscat South Australia)

~

Coffee with Petit Fours.

(Only available to Resident Hotel Guests)

Please arrive at 7.15 p.m. for pre-meal canapés and Champagne when our Murder Mystery will be introduced. Dinner will commence at 8.15 p.m. with all our guests seated at one grand dining table.

Hogmanay Dinner Menu

31st December 2011

Pre Dinner Canapés

(ANDRE CLOUET Grand Cru Rose Champagne)

~

Loch Duart Salmon

Oyster Cream, Ice Wine Vinegar Jelly

(2009 BOUCHARD FINLAYSON Crocodiles's Lair Chardonnay Walker Bay South Africa)

~

Sweet Potato Soup

Lemon Grass, Chilli, Coconut

(2008 PINOT GRIS Spatlese Willi Opitz Austria)

~

Roast Lamb Loin

Falafel, Aubergine Caviar, Tomato Jus

(2007 GEVREY CHAMBERTIN Vieilles Vignes Domaine Rossignol-Trapet Burgundy)

~

Amedei Dark Chocolate Biscuit

Mandarin Sorbet, Hazelnut Milk

(2010 COTEAUX DU LAYON Chateau de la Roulerie Loire)

~

Coffee with Petit Fours.

CHARLES DE RUMIGNY Grand Cru Champagne at Midnight

£195.00 per person including Champagne and Wines as specified above

(£105.00 per person for meal and entertainment only)

Please arrive at 7.15 p.m. for pre-meal canapés and Champagne, Dinner will commence from 7.30 p.m. Our Ceilidh Band will lead you into the New Year with Traditional Scottish dancing from about 9.30 p.m. At midnight we have a fireworks display and Champagne. Followed by Auld Lang Syne and Stovies and Oatcakes at one thirty in the morning, you can then relax in the Library and Drawing Room for the remainder of your evening.

Gourmet Dinner Menu

1st January 2012

Pre Dinner Canapés
(ARNOULD & GIBELIN Grand Cru Brut Champagne)

~

Five Spiced Braised Pig Cheek
(2009 SANCERRE Rouge Domaine Dominique Roger Loire)

~

Scallop and Courgette Cannelloni, Pink Grapefruit Emulsion
(2008 VOUVRAY Cuvee des Silex Domaine des Aubuisieres Loire)

~

Lobster Bisque, Lobster on a Stick
(2009 RIESLING Hugel Alsace)

~

Foie Gras, Rhubarb, Miso Caramel
(2007 GRANT BURGE Eden Valley Adelaide Hills Summers Chardonnay Australia)

~

Breast of Anjou Pigeon, Gingerbread Crumbs, Crushed Sprouts
(2007 CHARMES DE KIRWAN Margaux Bordeaux)

~

Twice Baked Froume D'Ambert Souffle
(2007 MONFERRATO Vigneti di Cadodo Nebbiolo Bava Italy)

~

Lemon and Mascarpone Creme, Digestive Biscuits
(2008 GOLDACKERL Beerenauslese Willi Opitz Austria)

~

Coffee with Petit Fours.

Accompanied by Specially Selected Vintage Wines

(Only available to Resident Hotel Guests)

Please arrive at 7.15 p.m. for pre meal canapés and Champagne, Dinner will commence at 8.00 p.m. all seated at one grand table.

Christmas Fayre & Party Menu

Available during the 1st to the 23rd December 2011 for Lunch or Dinner if requested at the time of booking. All guests in the party must choose from this menu and a Minimum of 48 hours notice is required for reservations.

Glass of Sparkling Rose Wine & Canapés

~

To Start

Pressed Duck Confit Terrine, Sweet & Sour Pineapple, Miso Carmel.

Or

Grilled Sea Bass, Tomato & Coriander Risotto, Cumin Veloute.

Or

Parsnip Soup, Caramelised Honey.

~

To Follow

Grilled Salmon, Spiced Puy Lentils, Apple and Ginger Dressing

Or

Beef fillet Medallion, Mushroom Ala Crème, New Potato Sauté.

Or

Roast Breast of Turkey, Braised Leg & Orange Ballontine, Sprout & Chestnut Ragout.

Or

Wild Mushroom Pithivier, Fricassee of Leeks and Artichokes

~

To Finish

Iced Sour Cherry Parfait, Yoghurt Sorbet.

Or

Christmas pudding, Prune & Armagnac Ice Cream

Or

Farmhouse Cheese.

~

Coffee served with sweet mince pie

Party Crackers

(£30.00 per person inclusive of VAT.)

(£39.00 per person Music & Dancing party night on 16th December.)

Tasting Dinner Menu

(Example Menu, Changes Daily)

Pre-Dinner Canapés

~

Hand Caught Scallop Sauté
Wild Mushroom & Langoustine Broth

~

Haricot Blanc Soup
Crispy Pancetta – Truffle Dressing

~

Breast of Goosnargh Duckling
Foie Gras Risotto – Verjus Vinaigrette.

~

Hot Chocolate Biscuit
Orange Ice Cream

~

Coffee or Tea served in the Lounge
With Hand made Chocolates.
(£3.50 per person)

~

£49.00 per person for our four Course dinner menu inclusive of VAT

This menu is prepared daily by our Chef, Ian McNaught, for you to enjoy the freshest produce, combined with his skills in creating a balanced and original dinner.

ALa Carte Menu

To Start

Langoustines, Parsnip Remoulade, Slow Cooked Pork Belly
£17.75

Breast of Squab, Goats Cheese Risotto, Pickled Walnut Jelly
£14.80

Spinach Soup, Snails a la Parisienne, Parsley Gnocchi
£11.90

To Follow

Roast Turbot, Braised Ox Cheek, Horseradish Sauce
£29.50

Loin of Hare, Leg & Shoulder Pastilla, Raisin and Port Sauce
£28.90

Mallard Duck, Foie Gras Sauté, Honey & Ginger Jus
£25.50

To Finish

Iced Coconut Parfait, Caramelised Pineapple, Mascarpone and Basil Sorbet
£9.90

Hot Chocolate Tart, Coffee Custard, Marzipan Ice Cream
£10.90

Farmhouse Cheese
£11.00

~

Coffee served in the Drawing Room or Bar with Petit Fours.
£3.50

All prices are inclusive of V.A.T.

Our House....

Roman Camp Hotel, Built in 1625, originally as a modest 17th Century hunting lodge on the estates of the Earl of Moray, one of Scotland's most famous families. In 1930 was later transformed to a hotel, now with fifteen individually furnished bedrooms and dining available, whether intimate or for the larger party. Makes an ideal house to Celebrate.....

A Christening....

We can create a christening or baptism party with a wide choice of dining.

Birthday Party....

Intimate dining or for the more flamboyant, Roman Camp is one of Scotland's finest luxury party venues for party's whether 8 or 80, we will create an evening family and friends will remember

Weddings & Anniversaries....

Our Wilson Room with crackling log fire is the perfect room to celebrate an intimate anniversary and create more beautiful memories, or why not take over the entire hotel and celebrate with up to one hundred and twenty guests in the Drummond Suite.



This Award is given to fewer than 10% of restaurants inspected by the AA and denotes Kitchens producing food with "exact technique, flair & imagination".