Christmas & New Year 2019

CELEBRATE
The Setting

Eric, Marion, Morgan and all the team would love to welcome you to our beautiful and unique country house secluded in twenty acres of riverside gardens. This historic hideaway is an inviting escape from the ravages of the winter and the stresses of modern life.

Greeted with vibrant aromatic log fires casting warm glows, you can relax in our wood panelled library or silk lined drawing room. Savour the intimacy and elegance of our enchanting house bathed by the light of glittering candles, while wallowing in the scent of pine & cinnamon carrying you to the dream world of a Victorian Christmas.

The Roman Camp is however a feast for your taste buds as well as your 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
Christmas Escape Package 2019

24th December Arriving mid-afternoon we will welcome you to our country retreat with 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 public rooms, a superb tasting menu with wine complimenting each course will be served in the intimate Wilson Room.

25th December Christmas Day begins with breakfast in bed - the sustenance will come in useful with all that unwrapping ahead. 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 selection fine wine to complement each individual dish, and further enhance the dining experience.

<table>
<thead>
<tr>
<th>“Christmas Escape” package rates per room per night double occupancy</th>
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<tbody>
<tr>
<td>24th, 25th &amp; 26th December 2019 (2 night minimum stay required)</td>
<td></td>
</tr>
<tr>
<td>Small Double Room</td>
<td>£395.00</td>
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<tr>
<td>Standard Room</td>
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<tr>
<td>Superior Room</td>
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<tr>
<td>Suite</td>
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Hogmanay Three Night Break 2019

30th December: Afternoon Tea & Champagne on arrival. In the evening a drinks party to meet all our house guests in our Lounges to help create the right atmosphere and the New Year celebrations are 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 lounges for more Champagne, your meal 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, and Stovies. The Band resumes for another hour or so ending with Auld Lang Syne and you can retire for some cozy chat and a change of tempo in our lounges.

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, 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 preceded by Champagne & accompanied with fine wines.

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<tr>
<th>“Hogmanay Break” package rates per room for 3 nights double occupancy</th>
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<tr>
<td>30th, 31st December 2019 &amp; 1st January 2020 (3 night minimum stay)</td>
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<tr>
<td>Small Double Room</td>
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Accommodation & Dinner Packages other dates.

If you wish to extend your stay in addition to the nights listed in packages these special rates are applicable below for Dinner Bed & Breakfast when booked at the same time.

**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 November 2019 a charge equal to 50% of the above rates will be levied.

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 in advance of your stay so suitable alternative dishes can be prepared to meet your needs. During all other dates our normal service of Tasting Dinners and A'La Carte meals are available, as well as lunches & teas.

**Festive Meal Reservation, Booking Conditions** All bookings must be confirmed detailing the lead person’s name and address plus a credit card number as guarantee from which a non refundable deposit of £20.00 per person will be charged. We will send written confirmation of your booking. For meal reservations cancelled less than 7 days prior to arrival a 100% charge will also levied. Menu & Wine 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.

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<tr>
<th>“Other dates per room per night double occupancy Dinner Bed &amp; Breakfast (When reserving our Festive packages)</th>
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<td>Suite</td>
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Christmas Eve Dinner Menu
24th December 2019

Carol Singing in the Link Bar & Library Pre Dinner Canapés
(Fine Brut Champagne)

Langoustines
Cucumber & Horseradish Panna cotta, Yuzu, Crème Fraîche
(Fine Vintage Wine)

Pea & Pancetta Soup
Crispy Quails Eggs
(Fine Vintage Wine)

Rutherford Estate Roe Deer Loin
Pumpkin, Passion Fruit Chocolate Jelly
(Fine Vintage Wine)

Iced Lime Parfait
Lemon Grass, Honey & Ginger Custard
(Fine Vintage Wine)

Coffee with Petit Fours.

£130.00 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 escorted to your table for dinner at 8.00 p.m. approximately.
Christmas Day Lunch Menu
25th December 2019

Hot Christmas Punch

Canapes
Pressed Ham Smoked Chicken & Foie Gras, Chamomile Gel, Piolane Toast.
or
Crab & Prawn Tian, Lemon Crowdie, Caviar, Apple and Cucumber

Sweet Potato, Ginger & Coconut Soup, Coriander Sabayon.
or
Roasted Onion & Thyme Consommé, Caraway Gnocchi.

Free Range St Bride’s Farm Turkey, Pistachio & Cherry Stuffing, Jus Roti.
or
Dry Aged Beef Fillet, Oxtail Bon Bon, Cep Puree, Bone Marrow Sauce.
or
Roast Halibut, Parsnip Puree, Golden Raisin & Spring Onion, Verjuice Sauce.

Tonka Bean Crème Brule, Almond Sorbet, Dark Chocolate Water Ganache.
or
Warm Christmas Pudding, Salted Caramel Ice Cream, Muscovado.
or
Farmhouse Cheese, Fig Pastry Straws, Candied Pecans.

Coffee & Mince Pies
Fresh Fruits, Nuts and Christmas Crackers

Price per person £120.00 inclusive of Meal, Christmas Punch and VAT.
Under 12’s Menu £50.00
Service Time between 12.30 and 2.00 p.m. Please arrive 30 minutes before your reserved dining time.

Off Main Street Callander, Perthshire, FK17 8BG Scotland
Tel 01877 330003, Fax 01877 331533, mail@romancamphotel.co.uk www.romancamphotel.co.uk
Boxing Day Dinner Menu
26th December 2019

Pre Dinner Canapés
(Fine Brut Champagne)

Roast Hand Caught Scallops
Hazelnut Mousseline, Melon, Leek Puree.
(Fine Vintage Wine)

Wild Mushroom Consommé
Mull Cheddar and Truffle Toastie
(Fine Vintage Wine)

Goosnargh Duck Breast
Nectracoite Compote, Five spice & Soy Jus.
(Fine Vintage Wine)

Clotted Cream & Maple Panna Cotta.
Clementine Sorbet.
(Fine Vintage Wine)

Coffee with Petit Fours.

(Only available to Resident Hotel Guests)
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 2019

Pre Dinner Canapes
(Fine Brut Champagne)

Roast Stone Bass
Parsley Root remoulade, Chicken Wing sauce.
(Fine Vintage Wine)

White Onion Soup
Beer Sabayon, Cheese Beignets
(Fine Vintage Wine)

Puddleduck Farm Pork Fillet
Slow Cooked Belly, Bergamot, Pink Peppercorn Jus.
(Fine Vintage Wine)

Pistachio and Prune Bakewell.
Bannana Ice Cream
(Fine Dessert Wine)

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 8.00 p.m. with all our guests seated at one grand dining table.

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Hogmanay Dinner Menu

31st December 2019

Pre Dinner Canapes
(Fine Brut Champagne)

Cumin Roasted Monkfish Tail
Split Peas, Cardamom Yoghurt
(Fine Vintage Wine)

Parsnip & Pear Soup
Onion Fritters
(Fine Vintage Wine)

Scotch Lamb Loin
Sweet & Sour Aubergine, Courgette Chutney, Goats Curd
(Fine Vintage Wine)

Lemon Posset
Caramelised White Chocolate, Mango Sorbet
(Fine Dessert Wine)

Coffee with Petit Fours.

CHAMPAGNE at Midnight

£185.00 per person including Champagne and Wines as specified above.
£110.00 per person for meal and entertainment only (No Wine).

7.15 p.m. arrival for pre-meal canapés and Champagne, Dinner will commence from 7.45 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 a fireworks display followed by Stovies and Oatcakes.

£25.00 per person for ticket access to entertainment and midnight Stovies only.
Gourmet Dinner Menu

1st January 2020
Pre Dinner Canapes & Champagne

Coffee Cured Foie Gras
Pain Depece Cherries
(Fine Vintage Wine)

Ox Cheek
Apple Soy & Maple
(Fine Vintage Wine)

Crab & Parmesan Soufflé
Champagne Sabayon
(Fine Vintage Wine)

Jerusalem Artichoke Soup
Parsley Donughts
(Fine Vintage Wine)

Guinea Fowl Ballantine
Morel Broth, Boudin Blanc
(Fine Vintage Wine)

Sesame & Cheddar Croquettes
Tomato & Chilli Jam
(Fine Vintage Wine)

Dark Chocolate
Coconut and Avocado
(Fine Vintage Wine)

Coffee Tea and Petit Fours
(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.

Off Main Street Callander, Perthshire. FK17 8BG Scotland
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Christmas Fayre Menu

Available from the 1st to the 23rd December 2019 for Lunch or Dinner when 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.

Pre Dinner Canapés

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To Start
North Sea Cod, Smoked Haddock & Potato Fricassee.
Or
Parsnip Soup, Curry Sabayon, Caramelised Honey
Or
Roast Pigeon Breast, Braised Red Cabbage, Cherry Jus.
Or
Arancina, Tomato Comopte, Basil Dressing.

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To Follow
Slow Cooked Turkey Breast, Potato Fondant, Chestnut & Sprout Sauté.
or
Organic Salmon, Squash & Sage Risotto, Caviar Velouté.
Or
Bavette Steak Bourguignon, Pomme Puree, Beef Dripping Sauce.
Or
Butternut Squash & Chestnut Strudel, Sprout Sauté, Beetroot dressing.

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To Finish
Milk Chocolate & Salt Caramel Delice, white Chocolate Sorbet.
Or
Warm Christmas Pudding, Honey & Cinnamon Ice Cream.
Or
Farmhouse Cheese

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Coffee served with sweet mince pie Party Crackers

(£35.00 per person inclusive of VAT.)
Tasting Dinner Menu
(Sample Menu, Changes Daily)

Canapes

Hazelnut & Mushroom Crusted Halibut
Jerusalem Artichoke Purée, Watercress Mayonnaise

Spinach Soup
Nutmeg Sabayon

Roast Grouse Breast
Confit Leg Spring Roll, Cherry Gel, Game Jus

Dark Chocolate & Amaretto Cremeux
Peanut Butter Ice Cream

£59.00 per person inclusive of VAT

Coffee or Tea served in the Lounge With handmade chocolates
(£4.50 per person)
Ala Carte Menu

To Start
Deep Fried Duck Egg – Pea and Wild Garlic Salad – Crowdie Cheese – Lime and Green Tea Mousse
£14.80
Roast Breast of Borders Wood Pigeon – Red Cabbage – Cherry Jus
£21.50
Turbot Squid – Chorizo – Parmesan Veloute
£23.90

To Follow
Breast of Guinea Fowl-Pressed Leg-Fermented Blueberries-Sweetcorn-Sage Jus
£31.50
Rose Veal Fillet – Foie Gras Tart – Wild Mushroom Sauté
£32.90
Pan Roasted Monkfish – Celeriac & Truffle Purée – Ricotta Dumplings – Red Wine Jus
£29.50

To Finish
Milk Chocolat & Salted Caramel Délice – Caramel Ice Cream
£12.90
Iced Summer Berry Parfait – Raspberry Sorbet
£11.50
Farmhouse Cheese – Fig & Walnut Toast – Membrillo
(Please note that all cheeses are unpasteurised)
£13.80

Coffee served in the Drawing Room or Bar with Petit Fours
£4.00

All Prices are inclusive of V.A.T

This is a sample menu, we hope you will enjoy our Chef's recommendations but if you prefer plainer food, please do not hesitate to ask.

Off Main Street Callander, Perthshire, FK17 8BG Scotland
Santa's Afternoon Tea

Hot Mulled Wine
(Warm Cinnamon Spiced Nuts)

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Savoury
Strong Cheddar & Chive Quiche - Home Made Pork Prune Sausage Roll -
Black Pudding Bob Bon - Roast Turkey & Cranberry Sandwich

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Sweet
Warm Plain and Mixed Peel Scones, Clotted Cream, own-made Strawberry.
Macaroon - Honey and Ginger Bavarois
Lemon Drizzle Cake - Chocolate Gateaux - Warm Sweet Mince Pie

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Choice of Teas or Coffee and Christmas Cracker
£25.00 Per Person. Available 1st to 23rd December 2019, Booking required.

You can also consider our venue for Weddings....., Birthday Parties....Christenings & Anniversaries..... Intimate dining or for the more flamboyant, Roman Camp is one of Scotland’s finest luxury party venues, whether 8 or 80, we will create an evening family and friends will remember. Chose private room hire to celebrate intimately and create beautiful memories, or why not take over the entire hotel and celebrate with up to one hundred and twenty guests.