

Christmas Fayre Menu

Available from the 1st to the 23rd December 2017 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

Loch Duart Salmon, Smoked Haddock & Potato Fricassee.

Or

Chicken Liver & Foie Gras Parfait, Pickled Mushrooms, Tonka Bean Brioche.

Or

Butternut Squash Soup, Togarashi Sabayon. (V)

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To Follow

Roast Hake, Lemon & Thyme Risotto, Red Wine Sauce.

Or

Seared Flat Iron Steak, Truffle Pomme Puree, Sauce Bourguignon.

or

Slow Cooked Turkey Breast, Chestnut Puree, Potato Fondant.

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Mushroom Pithivier, Rosemary Buckwheat, Gain Mustard Sauce. (V)

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To Finish

Dark Chocolate Tart, Orange Chocolate Sorbet. (V)

Or

Warm Christmas Pudding, Rum & Raisin Ice Cream, Cognac Custard (V on request)

Or

Farmhouse Cheese

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Coffee served with sweet mince pie Party Crackers

(£33.00 per person inclusive of VAT.)

Christmas Day Lunch Menu

25th December 2017

Hot Christmas Punch and Canapés

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Smoked Chicken, Ham & Foie Gras Terrine, Tonka Bean Crowdie, Rosemary Brioche

or

Mi-Cuit Loch Duart Salmon, Ponza Gel, Crab Mayonise, Puffed Rice.

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Game Consommé, charred Swede, Thyme Gnocchi.

or

Honey Roasted Parsnip Soup, Pine Nuts, Aromatic Bhaji.

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Free range St Bride's Farm Turkey, Prune & Almond Stuffing, Jus Roti

or

Rose Veal Fillet, Potato & Truffle Scone, Carrot Puree, Lemon & Caper Jus.

or

Halibut, Smoked Eel, Pickled Apple, Cucumber Chutney.

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Farm House Cheese, crisp fruit loaf, Quince.

or

Warm Christmas Pudding, Cassava Ice Cream

or

Milk Chocolate and Salt Caramel tart, Blood Orange Sorbet.

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Coffee & Mince Pies

Fresh Fruits, Nuts and Christmas Crackers

Price per person £110.00 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.

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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 - Dark Sponge Gateaux - Warm Sweet Mince Pie

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Choice of Teas or Coffee and Christmas Cracker

£23.00 Per Person. Available 1st to 23rd December 2017, 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. Choose 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.



Christmas Eve Dinner Menu

24th December 2017

Carol Singing in the Link Bar & Library Pre Dinner Canapé
(BAUGET- JOLIETTE Carte Blanche Brut Champagne)

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Roast Hand Caught Isle of Mull Scallops

Black Pudding, Peas, Lettuce, Pancetta.

(2015 POUILLY FUISSE Le Clos Domaine Denuziller Burgundy)

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Spiced Pumpkin Soup

Amaretto, Sage, Parmesan.

(2014 PINOT GRIS Classic Hugal Alsace)

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Goosnargh Duck Breast

Pineapple Cous Cous, Pickled Mooli, Peanut Jus.

(2014 CHATEAUNEUF DU PAPE TELEGRAMME Rhone)

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White Chocolate Mouse

Rhubarb Sorbet, Pistachio Sponge.

(DE BORTOLI Show Liqueur Muscat Australia)

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Coffee with Petit Fours.

£120.00 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.

Boxing Day Dinner Menu

26th December 2017

Pre Dinner Canapés

(MICHEL ARNOULD Grand Cru Reserve Champagne)

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West Coast Creel caught Langoustines.

Smoked Scallop Roe Taramasalata, Pig Head Bon Bon.

(2016 CHABLIS 1er Cru Burgundy Beauroy Demaine Hamelin)

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Jerusalem Artichoke Soup

Caramelised Pear, Black Truffle.

(2016 WEHLENER SONNENUHR Mosel Riesling Kabinett Dr Loosen)

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Rutherford Estate Roe Deer Loin

Celeriac & Chestnut Puree, Braised Anga Potatoes, sauce grand Veneur

(2003 VIEUX CHATEAU GAUBERT Bordeaux Graves)

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Iced Coffee Parfait

Kirsch Sabayon, Dark Chocolate Sorbet.

(2002 CHATEAU LOUIPIAC CAUCHET Loupiac Bordeaux)

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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.