

# **Christmas Eve Dinner Menu**

**24th December 2018**

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

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**Langoustine Risotto**

Orange & Saffron Jelly, Katie Rodgers' Crème Fraîche

(Fine Vintage Wine)

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**Sweet Potato, Lemongrass & Coconut Soup**

Curry & Coriander Dumplings

(Fine Vintage Wine)

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**Roasted Scotch Lamb Loin**

Green Olive & Celery Cassonade, Cardamom Jus

(Fine Vintage Wine)

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**Milk Chocolate & Salt Caramel Tart**

Banana Ice Cream

(Fine Dessert Wine)

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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 2018

Hot Christmas Punch and Canapés

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Guinea Fowl & Black Pudding Terrine, Piccalilli, Roast Hazelnuts, Wholemeal Toast.

or

Lemon Sole Escabeche, Crab & Potato Salad, Sauce Grenoble.

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White Onion Soup, Parmesan Sabayon, Espresso Jelly.

or

Wood Pigeon Consommé, Confit Leg & Prune Pastilla.

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Free Range St Bride's Farm Turkey, Apricot & Tarragon Stuffing, Jus Rôti.

or

Scotch Beef Fillet, Braised Blade & Potato Cake, Parsnip Purée, Sage & Onion Jus.

or

Roast Halibut, Butternut Squash, Iberico Ham, Soy & Maple.

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Farm House Cheese, Quince, Fruit & Nut Toasts.

or

Warm Christmas Pudding, Clotted Cream Ice Cream.

or

Chocolate & Peanut Delice, Popcorn, Cappuccino Ice Cream.

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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.

## Christmas Fayre Menu

Available from the 1st to the 23rd December 2018 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

Roast Organic Salmon, Spiced Puy Lentils, Tarragon Mayonnaise, Lemon Dressing.

Or

Celeriac Soup, Hazelnut Sabayon, Apple Syrup.

Or

Pressed Ham Shanks, Pineapple Purée, Parsley Sauce, Sourdough Toast.

Or

Marinated Mozzarella Charred Watermelon Apple Jelly.

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To Follow

North Sea Cod, Smoked Haddock Couscous, Tomato Confit, Caviar Velouté.

Or

Flat Iron Steak, Pancetta & Onion Potatoes, Cep Sauce.

Or

Slow Cooked Turkey Breast, Pomme Fondant, Chestnut & Sprout Ragoût.

Or

Wild Mushroom & Tarragon Pithivier, Chestnut & Mushroom Ragout, Grain Mustard Sauce.

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To Finish

Dark Chocolate Cremeaux, Coconut Sorbet.

Or

Warm Christmas Pudding, Cognac Custard, Salted Caramel Ice Cream.

Or

Farmhouse Cheese

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Coffee served with sweet mince pie Party Crackers

(£35.00 per person inclusive of VAT.)

## 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 Bavaois  
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 2018, 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.

