

Hogmanay Dinner Menu

31st December 2017

Pre Dinner Canapés

(CHAMPAGNE RENE JOLLY Blanc de Noir Brut Champagne)

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Marsala Monkfish Tail

Chick Pea, Coriander Yoghurt, Mango Emulsion

(2015 SANTENAY Sous La Roche Demaine Bachey-Legros Burgundy)

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Wild Mushroom & Walnut Consommé

Madeira Jelly, Wild Boar Salami

(2016 QUINTO DO PORTAL Branco Portugal)

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Dry Aged Gras Fed Scotch Beef Fillet

Lentil & Pancetta Cassoulet, Braised Shin

(2012 CHATEAU TOUR DU PAS ST GEORGES St Emilion Bordeaux)

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Dark Chocolate Cremeaux

Pistachio Ice Cream, Almond Popcorn.

(2008 SAUTERNES DE RAYNE VIGNEAU Bordeaux)

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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 entertainment and midnight Stovies only.

(Dress code, Men: Black Tie or Highland Dress, Ladies: Evening Dresses)

Off Main Street Callander, Perthshire, FK17 8BG Scotland

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M_{urder} **M_{ystery} **D_{inner} **M_{enu}******

30th December 2017

Pre Dinner Canapés

(BAUGET-JOUETTE Carte Blanche Brut Champagne)

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Roast Turbot

Parsley Root, Iberico Ham, Hazelnuts.

(2015 HAUTES COTES DE NUITS BLANC Demaine Nudant Burgundy)

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Watercress Soup

Cheese & Onion Toasty

(2017 PHILIP SHAW New South Wales The Dreamer Viognier Australia)

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Roast Scotch Lamb Loin

Pearl Barley Broth, Olive Oil Sabayon, Caramelised Sweetbreads.

(2015 TAMAR RIDGE Pinot Noir Tasmania)

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Banana & Caramel Parfait

Peanut Butter Ice Cream, Yuzu Puree

(2013 CHATEAU JANY Sauternes 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 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.

Gourmet Dinner Menu

1st January 2018

Pre Dinner Canapés

(CHAMPAGNE RENE JOLLY Rose d'Assemblage)

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Pea Royal, Foie Gras Hollandaise.

(2014 GEWURZTRAMINER Classic Hugal Alsace)

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Shellfish Ravioli, Champagne Foam.

(2015 PULIGNY MONTRACHET Les Houlienes Demaine Gramont Burgundy)

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Roast Rabbit Loin, Black Pudding, Date Sauce.

(2015 TAMAR RIDGE Tasmania Reisling)

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Mutton Tea, Pearl Barley, Kofta, Rosemary Oil

(2013 CAMBRIA Santa Maria Valley Benchbreak Pinet Noir California)

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Goosnargh Duck Breast, Sloe Gin Braised Cabbage, Miniature leg Pithivier.

(2010 CHATEAU LA PAPETERIE Bordeaux Montague St Emilion)

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Roquefort Walnut, Pear Croustillant

(2013 LANGMEIL Australia Barsoa Valley 3 Gardens)

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Coconut Crème Brulee, Passion Fruit Sorbet, Confit Pineapple.

(2012 ANAKENA Late Harvest Viognier Chile)

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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, Dinner will commence at 8.00 p.m. all seated at one grand table.

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