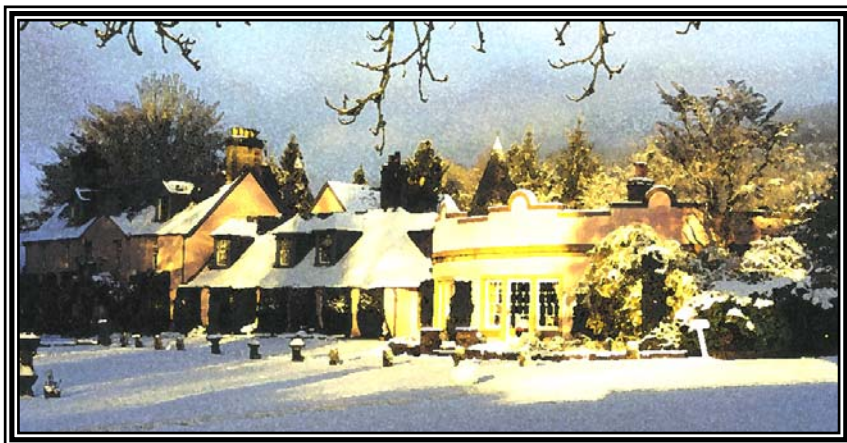
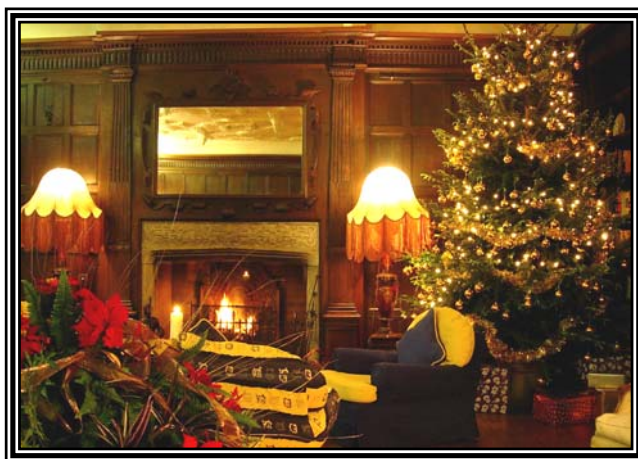


Festive Program

2009 – 2010



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 wines to compliment each individual dish, and further enhance the dining experience.

Standard Rooms (Christmas Escape):	
24 th December:	£365.00
25 th December:	£425.00
26 th December:	£365.00
Superior Rooms & Suites (Christmas Escape):	
24 th December:	£435.00
25 th December:	£485.00
26 th December:	£435.00

Hogmanay Three Night Break

30th December

Afternoon tea & Champagne on arrival. In the evening a Cocktail party to meet all our houseguests 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 vintage 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	£1495.00
Superior Rooms & Suites:	
Hogmanay 3 Night Break 30,31, December & 1 st January	£1795.00

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.

Standard Rooms:	
All other Nights	£203.00
Superior Rooms & Suites:	
All other dates	£243.00

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 2009 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.

Christmas Eve Dinner Menu

24th December 2009

Carol Singing in the Link Bar

Pre Dinner Canapés

(ARNOULD & GIBELIN. Grand Cru Brut Champagne)

~

Roast John Dory

Pea Risotto – Confit Tomatoes – Fennel Emulsion

(2006 MACON QUINTAINE. Domaine Guillemot Michel Burgundy)

~

Pumpkin Soup

Sage and Parmesan Scones – Almond Butter

(2008 ANAKENA. Single Vineyard. Viognier Chile)

~

Roe Deer Loin

Braised Coco Beans – Macerated Figs – Jus Xeres

(2005 CHATEAUNEUF DU PAPE. Chateau de la Gardine Rhone)

~

Lemon Tart

Mascarpone Sorbet – Thyme Soufflé

(2007 WILLI OPITZ. Beerenauslese Austria)

~

Coffee with Petit Fours.

£105.00 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 2009

Hot Christmas Punch and Canapés

~

Rillettes of Duck and Foie Gras, Armagnac Jelly, Sauce Soubise.

or

Sautéed Diver Caught Scallops, Sweetcorn Custard, Confit Chicken Wings.

~

Velouté of Celeriac, Salt Cod Mousseline, Lemon a la Grecque.

or

Lentil and Pancetta Soup, Black Pudding Wonton, Chorizo Oil.

~

Line Caught Sea Bass, Clam Ragout, Basil Gnocchi, Deep Fried Anchovy Butter.

or

Roast Goosnargh Turkey, Rosemary and Shallot Stuffing, Chestnut Stew.

or

Scottish Rose Veal Fillet, Osso Bucco Pie, Saffron Pomme Puree.

~

Dark and White Chocolate Trifle, Milk Chocolate Sorbet.

or

Christmas Pudding, Rum and Raisin Ice Cream, Sherry Milkshake.

Or

Farmhouse Cheese, Onion and Caraway Sticks.

~

Coffee & Mince Pies,

Fresh Fruits, Nuts and Christmas Crackers

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

Under 11'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 2009

Pre Dinner Canapés

(CHARLES DE RUMIGNY. Grand Cru Brut Champagne)

~

Loch Duart Salmon

Shallot and Parsley Salad – Bone Marrow Sauce

(2009 MOUNT BROWN. Waipara Valley Sauvignon Blanc New Zealand)

~

Parsnip Soup

Morel Sabayon – Caramelised Honey

(2008 QUINTA DO PORTAL. Branco (White) Portugal)

~

Roast Pheasant Breast

Cabbage and Bacon Sausage Roll – Currant Jus

(2002 CHATEAU DUFORT VIVENS. Margaux Bordeaux)

~

Pistachio Sponge

Crème Catalan – Passion Fruit Sorbet

(1996 VOUVRAY. Le Marigny. Domaine Aubuiseries Loire)

~

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 2009

Pre Dinner Canapés
(MICHEL ARNOULD. Grand Cru Brut Champagne)

~

Seared Tuna

Spiced Mushroom Salad – Coriander and Ginger Dressing
(2007 CHABLIS. Vieilles Vignes. Domaine Jean Durup Burgundy)

~

White Onion Soup

Parmesan Macaroni – Sauté Chicken Liver
(2005 PINOT GRIS. Trocken. Willi Opitz Austria)

~

Rack of Lamb

Braised Rack Hot Pot – Jus Nicoise
(2000 MARQUES DE VARGAS. Reserva Rioja)

~

Apple and Rosemary Mousse

Calvados Ice Cream, Fennel Foam
(2004 MUSCAT DE RIVESALTES. Domaine Rozes South of France)

~

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 2009

Pre Dinner Canapés
(ANDRE CLOUET. Grand Cru Brut. Reserve Champagne)

~

Red Pepper Crusted Cod
Barlotti Beans – Chicken and Vanilla Sauce
(2005 SAINT AUBIN. Les Chateniere Domaine Roux White Burgundy)

~

Chestnut Soup
Crispy Pigs Trotter – Thyme Sabayon
(2007 BENTON LANE. Pinto Gris Oregon)

~

Scotch Beef Fillet
Confit Onion Tart – Snails Parisienne - Chips
(2005 BEAUNE 1ER CRU GREVES. Guillemard-Pothier Burgundy)

~

Olive Oil Cake
Blood Oranges – Sauternes Jelly – Avocado and Mint Sorbet
(2000 QUINTA DO PORTAL. Moscatel. Reserva Portugal)

~

Coffee with Petit Fours.

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 2010

Pre Dinner Canapés
(MICHEL ARNOULD. Grand Cru Rose Champagne)

~

Truffled Tapioca, Toasted Brioche
(2008 SANCERRE. Domaine Dominique Roger Loire)

~

Crab & Lobster Tian Sauce Cocktail
(2007 SAINT VERAN. Georges Burrier Burgundy)

~

Consommé of Cep Rabbit Tortellini
(2006 BERNKASTLER..Lay Kabinett. Dr. Loosen Germany)

~

Roast Foie Gras Chocolate – Pan D’Epice
(2005 PINOT CUVÉE. Silver Lake. Willi Opitz Austria)

~

Squab Breast Celeriac Remoulade – Sauce Perigeux
(2003 VIEUX CHATEAU GAUBERT Bordeaux)

~

Soufflé Suisse
(2007 ANAKENA. Single Vineyard. Carmenere Chile)

~

Chocolate Biscuit Coulant
(1993 COTEAUX DU LAYON. Chaume. Cuvee Grains Nobles. Domaine Cady Loire)

~

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 Menu

Lunch or Dinner 1st to 23rd December 2009

Glass of Phillippe Herrard Rose Sparkling Wine
Pre Lunch Canapés

~

To Start

Terrine of Ham Shank, Pease Pudding, Pineapple Chutney

Or

Ravioli of Salmon and Scallop, Sauté Baby Gem, Smoked Salmon Velouté

Or

Chestnut Soup, Truffle Honey Chantilly

~

To Follow

Cured Pollock, White Bean Cassoulet, Sauce D'Epice

Or

Rump of Lamb, Pesto Israeli Couscous, Grain Mustard Sauce

Or

Roast Breast of Turkey, Ballotine of Leg, Fondant Potato, Sprout Puree

Or

Wild Mushroom Pithivier, Fricassee of Leeks and Artichokes

~

To Finish

Iced Coconut Parfait, Mango Sorbet, Poached Pineapple

Or

Christmas Pudding, Rum & Raisin Ice Cream

Or

Farmhouse Cheese.

~

Coffee served with sweet mince pies

Party Crackers

Menu - £44.00 per person

Prices are inclusive of VAT.

Christmas Fayre In December

From the 1st until the 23rd December, our Christmas fayre Menu will be available for Lunch & Dinner if requested at the time of booking. All guests in the party must choose from this menu and a Minimum of 24 hours notice is required for reservations.

Meal Reservation, Booking Conditions

All bookings must be confirmed in writing detailing the lead persons name and address plus either a credit card number as guarantee, or a deposit of £10.00 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

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)

~

£45.00 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

(Example Menu)

To Start

Parsley Panna Cotta with Smoked Ham Hock & Pickled Pineapple
£12.50

Pea Soup with Wontons & Toulouse Sausage
£8.60

Roast Langoustines, Braised Red Cabbage – Confit Chicken Wings
£19.50

To Follow

Curry and Coconut Roasted Monkfish, Golden Raisin Puree – Cardamom Vinaigrette
£25.90

Free Range Organic Guinea Fowl Breast, Wild Mushroom Velouté – Deep Fried Risotto
£26.90

Scotch Beef Fillet, Truffle Lasagne - Red Wine Poached Salsify
£35.50

To Finish

Iced Wild Strawberry Parfait, Lemonade Sorbet – Vanilla Sabayon
£8.90

Dark Chocolate Crème Brulee, Pistachio Cheesecake – Chocolate Oil
£9.90

Farmhouse Cheese, Apple and Celery Scones
£9.50

~

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

All prices are inclusive of V.A.T.



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