

Festive lunches & dinners

For parties of ten or more, guests are required to preorder their meal and pay a non refundable £10.00 per person deposit at least seven days prior to the booking. Pre order forms will be provided upon booking. Special bed & breakfast rates are available for guests attending festive dinners; please quote your party name when booking.

Christmas day

Guests are invited to join us from 12.30pm for bubbly & canapés, lunch service will begin at 1.30pm. A non refundable 50% deposit is required upon booking with the full balance payable by Friday 8th December. All parties are also required to preorder their lunch by this date.

Hogmanay

On Sunday 31st December we will be serving food all day from 12.00pm – 9.00pm.

For those wishing to ring in the new year with us the bar will be serving until 12.30am. The Kirklands Hotel will then be closed for annual holidays from 1st – 15th January, reopening Monday 15th January 2018 at 5.00pm.

Take the stress out of the festive period. Let us do all the hard work.

Throughout the month of December we will be working hard so you don't have to. Come and celebrate with colleagues and friends with our festive lunches and dinners or give mum the day off and treat yourself to Christmas day lunch.

If you are fed up with turkey don't worry as we will also be running our normal menu throughout December. Or why not try something a bit different from our festive treats menu, a selection of Christmas inspired cocktails, hot drinks & snacks. The bar and lounge will be open all day for those who simply want to catch up over a coffee in front of the fire.

Whatever your plans are for December, the Kirklands is here to help you celebrate in style.

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COCKTAILS & CRACKERS

1ST – 24TH DECEMBER 2017

THE KIRKLANDS
HOTEL & RESTAURANT

Festive Lunch Menu | 12.00 - 2.30pm

two courses £18 | three courses £22

Starters

Celeriac & Apple soup with crusty roll

Mackerel Pate with oatcakes

Potted Confit Duck with pistachio & raisins with sour dough toast

Main Courses

Roasted turkey with chipolatas, sprouts, pork sage & apricot stuffing, roasted potatoes, honey roasted vegetables and thyme gravy

Maple glazed Salmon with a pecan crumb, crushed new potatoes, fine beans & hollandaise sauce

Braised Ox Cheek with horseradish mash, honey roast vegetables & jus

Pasta Pomodoro
Rigatoni pasta, tomatoes, mediterranean vegetables, olives & mozzarella

Desserts

Christmas pudding with brandy custard

Drambuie Pannacotta with raspberry coulis & caramelised raspberries

Chocolate & Salted Caramel Pot with shortbread

Tea, coffee and mince pies

Festive Dinner Menu | 6.00 - 9.00pm

two courses £24 | three courses £27

Starters

Celeriac & Apple soup with crusty roll

Mackerel Pate with oatcakes

Potted Confit Duck with pistachio & raisins with sour dough toast

Mushroom, Gruyere & Spinach Tart

Main Courses

Roasted turkey with chipolatas, sprouts, pork sage & apricot stuffing, roasted potatoes, honey roasted vegetables and thyme gravy

Maple glazed Salmon with a pecan crumb, crushed new potatoes, fine beans & hollandaise sauce

Braised Ox Cheek with horseradish mash, honey roast vegetables & jus

Breaded Pork Loin with black pudding, roast potatoes, creamed cababge & cider jus

Pasta Pomodoro
Rigatoni pasta, tomatoes, mediterranean vegetables, olives & mozzarella

Desserts

Christmas pudding with brandy custard

Drambuie Pannacotta with raspberry coulis & caramelised raspberries

Chocolate & Salted Caramel Pot with shortbread

Selection of Scottish cheeses and oatcakes with plum and apple chutney

Tea, coffee and mince pies

Christmas Day Menu

£65 per person

Starters

Spiced Cauliflower Soup with gruyere croutons

Smoked Salmon Roll with langoustine

Chicken & Haggis Croquettes with Mary Queen of Scots Malt whisky cream sauce

Smoked Cheddar, broccoli & walnut tart

Main Courses

Roasted turkey with chipolatas, sprouts, pork sage & apricot stuffing, roasted potatoes, honey roasted vegetables and thyme gravy

60 Day Aged Rib Eye Steak with langoustines & Garlic Butter with pomme noisette & fine beans

Seared fillets of Sea Bass with crab tortellini, mussel broth & new potatoes

Baked fillet of Cod wrapped in parma ham with Spelt risotto & shellfish bisque

Vegetarian Nut Roast with garlic mushroom gravy, roast potatoes & roasted vegetables

Desserts

Christmas pudding with Ice Cream & brandy sauce

Champagne & Strawberry Trifle

Chocolate & Toffee Fondant with vanilla ice cream

Selection of Scottish cheeses and oatcakes with plum and apple chutney

Tea, coffee & Mince Pies