



KINGSMILLS HOTEL



FESTIVE EVENTS

2023/24

www.kingsmillshotel.com



CHOOSE YOUR FESTIVE FUN!

Festive Midweek Lunches

Festive Weekend Lunches

Santa Sunday Brunch

Our Famous Party Nights

Festive Afternoon Tea

Christmas Eve Dinner

Christmas Day Lunch:

• In the Conservatory and Inglis Restaurants

• Grand Buffet in the Kingsmills Suite

Hogmanay Dinner in our Conservatory with Sandy Brechin & friends

Residential Hogmanay Gathering



FESTIVE MIDWEEK LUNCHES

At the Kingsmills we love the festive season! Please join us Monday-Thursday from 27th November – 21st December for a delicious festive lunch in our Inglis & Conservatory Restaurants.

Lunch will be served from 12pm – 2pm.

MENU

Roasted Butternut Squash & Thyme

Roasted Pumpkin Oil (ve, gf)

Chicken & Game Terrine

Pain D'épice Wafer & Kumquat Relish (gfa, dfa)

Glazed Goats Cheese & Truffle Souffle

Roasted Walnut & Pickled Walnut Vinaigrette (v)

Roasted Turkey Breast

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Sage & Onion Stuffing, Pigs In Blankets, Turkey Jus (gfa, dfa)

Grilled Salmon Fillet

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Sage & White Wine Sauce (gfa, dfa)

Pumpkin & Mushroom Lasagne

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Sage & White Wine Sauce (ve)

Homemade Cloutie Dumpling

Whisky Butterscotch (v)

Winter Fruit Cheesecake

Marmalade Ice Cream (gf)

Scottish Cheese Platter

Chutney & Highland Oatcakes (gfa)

df	Dairy Free
dfa	Dairy Free Available
gf	Gluten Free
gfa	Gluten Free Available
v	Vegetarian
va	Vegetarian Available
ve	Vegan
vea	Vegan Available

£28.50 per person
Children 4 years – 11 years - £17.00 per person
Credit card required to guarantee booking.

If you require a private room or parties of 10 or more should book with our Christmas coordinator. These bookings will require a £10.00 deposit per person with full pre-payment 1 week in advance. Parties of 10 or more will be requested to preorder in advance.



FESTIVE WEEKEND LUNCHES

Nothing says festive fun like gathering friends around a table to enjoy a delicious lunch. And it's even better when you've got that weekend feeling!

Join us Friday, Saturday or Sunday from 1st to 24th December for a fabulous festive lunch

Lunch will be served from 12.30pm – 2.30pm.



MENU

Spiced Butternut Squash Soup

Roasted Pumpkin Oil (*ve, gf*)

Soy Glazed Salmon Tataki

Seaweed & Cucumber Salad,
Rice Vinegar Vinaigrette (*gf, df*)

Mature Cheddar Croquette

Sweetcorn & Piquillo Salsa (*v*)

Roasted Turkey Crown

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Sage & Onion Stuffing, Pigs In Blankets, Turkey Jus (*gfa, dfa*)

Overnight Roasted Shoulder Of Beef

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Red Wine Jus (*gfa, dfa*)

Roasted Baby Squash

Red Cabbage & Pickled Brambles, Roasted Brussel Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Beurre Rouge (*ve, gf*)

Homemade Cloutie Dumpling

Whisky Butterscotch (*v*)

Sherry Trifle

Sherry Soaked Sponge, Vanilla Custard,
Red Fruit Jam & Chantilly Cream (*v*)

Dark Chocolate Tart

Raspberry Sorbet (*ve*)

£35.00 per person

Children 4 years – 11 years - £19.00 per person

Credit card required to guarantee booking.

If you require a private room or parties of 10 or more should book with our Christmas coordinator.

These bookings will require a £10.00 deposit per person with full pre-payment 1 week in advance.

Parties of 10 or more will be requested to preorder in advance.

SANTA SUNDAY BRUNCH

Children bring the magic to Christmas! They don't have to wait quite so long to see "the big guy" if you join us for our Sunday Brunch.

On Sunday 3rd, 10th and 17th December your little ones can have full on festive fun with Santa. There will be games, disco with dancing, a delicious brunch and of course a present from Santa!

Join us at 11.30am - 2.00pm (But be on time! Santa is a busy man!)

BRUNCH MENU

Fruit Salad, Apple Bircher, Natural & Fruit Yoghurt,
Pancakes & Maple Syrup

Bacon, Pork Sausage (*gfa*), Black Pudding,

Fried Egg, Scrambled Egg,

Baked Beans, Hash Brown, Potato Scones, Mushrooms,
Eggs Benedict, Gammon & Pineapple, Macaroni Cheese (*v*)

Ice Cream Sundae Funday

Chocolate Cake

Festive Mince Pies

Freshly Filtered Tea & Coffee

Adults - £24.00 per person

Children (11 years & under) - £22.00 per person

Infants (up to 12 months) £8.00



To be paid in full at time of booking.

Parties of 8 and under may be allocated to a larger party table.

Please note that this event is subject to minimum numbers.

Should the event be cancelled by the venue due to insufficient numbers, a full refund will be given.

BRING A PARTY TO A PARTY!

Always fabulous! Always fun and always a sell-out!

We are delighted to welcome back the incredible **Rhythmreel** to the stage in the Kingsmills Suite, alongside our resident **DJ Andy Belby** for our Festive Party Nights. Here, they will keep the party going 'til the party ends!

Andy will also be hosting our fabulous **Disco Party Nights**, so you have plenty of fun festive choice!



Rhythmreel Party Nights in the Kingsmills Suite:

Friday 1st, Saturday 2nd, Friday 8th, Saturday 9th,
Friday 15th, Saturday 16th
and Friday 22nd December 2023

Tickets: £75.00 per person
Arrival: 7.00pm
Carriages: 1.00am

Disco Party Nights with Andy Belby on:

Thursday 14th, Thursday 21st
and Saturday 23rd December 2023

Tickets: £47.50 per person
Arrival: 7.00pm
Carriages: 12.00am

Please note, to ensure an efficient service, pre-order of food and drink will be required a minimum of 7 days in advance. This event is subject to minimum numbers - should the event be cancelled by the venue due to insufficient numbers, you will be offered to change to an alternative date or receive a refund for any deposits paid.



Save on the taxi home!

Book our great party night
accommodation deal.

Guests attending one of our party
nights can book accommodation
at only £45 per person.

(Based on 2 adults, sharing a room)

BRING A PARTY TO A PARTY!

Our party nights offer outstanding fun and entertainment and you will also enjoy a delicious 3 course dinner and a glass of bubbly on arrival.

PARTY NIGHT MENU

Spiced Butternut Squash Soup

Roasted Pumpkin Oil (ve, gf)

Soy Glazed Salmon Tataki

Seaweed & Cucumber Salad,
Rice Vinegar Vinaigrette (gf, df)

Mature Cheddar Croquette

Sweetcorn & Piquillo Salsa (v)

Roasted Turkey Crown

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut,
Parsnip Purée, Sage & Onion Stuffing, Pigs In Blankets, Turkey Jus (gfa, dfa)

Overnight Roasted Shoulder Of Beef

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut,
Parsnip Purée, Red Wine Jus (gfa, dfa)

Roasted Baby Squash

Red Cabbage & Pickled Brambles, Roasted Brussels Sprouts, Potato Presse,
Chantenay Carrots, Chestnut, Parsnip Purée, Beurre Rouge (ve, gf)

Homemade Cloutie Dumpling

Whisky Butterscotch (v)

Sherry Trifle

Sherry Soaked Sponge, Vanilla Custard,
Red Fruit Jam & Chantilly Cream (v)

Dark Chocolate Tart

Raspberry Sorbet (ve)



Private Party Nights

Book one of our beautiful private
rooms for your own select party.

Dates are available on request
starting from £47.50 per person
(excluding entertainment).

FESTIVE AFTERNOON TEA

Escape the madness of Christmas shopping and join us in our lounge for a festive treat! Featuring a delicious selection of savouries and sweets inspired by the seasonal flavours we love, this is the perfect excuse for a catch-up with family and friends.

Our Festive Afternoon Tea will be served daily from 27th November to 24th December, daily from 2.00pm – 4.30pm.



£19.95 per person or add to the occasion with a glass of chilled Prosecco for an extra £8 per person.

CHRISTMAS EVE DINNER

By Christmas Eve the frenzy is over! Christmas is here at last; family are home and the stockings are filled. Gently begin the festivities with Christmas Eve dinner in our restaurant.

Join us for a decadent 3 course meal in the elegant Conservatory & Inglis Restaurants. Our sumptuous menu will showcase our favourite festive delights and finish with tea, coffee and mince pies. Christmas Eve dinner will be served from 6pm with the last sitting at 9pm.



£75.00 per person
Children 4 years – 11 years - £25 per person.
Credit card required to guarantee booking.

Booking & further information: ☎ 01463 257124

CHRISTMAS DAY

This is such a special time of year to gather our nearest and dearest around the table to celebrate. Christmas Day Lunch is probably the most anticipated of all the festive celebrations.

We have an outstanding reputation for creating a Christmas lunch fit for such a memorable occasion.

Choose between our:

Christmas Lunch

4 courses served in the
Conservatory and Inglis Restaurants
Adults £110.00 per person
Children (4-11) £38 per person

Grand Buffet

in the Kingsmills Suite
Adults £90.00 per person
Children (4-11) £32 per person

Private Gathering

in our Adams Room*
Adults £115 per person
Min. 15 & Max. 22 persons





CHRISTMAS DAY LUNCH

Conservatory & Inglis Restaurants

Christmas Day is a special time to gather your nearest and dearest around the table. Celebrate with us here at The Kingsmills! We have an outstanding reputation for creating a dining experience fit for such a memorable occasion.

LUNCH

Join us for a decadent lunch at either;
12.30pm, 1.00pm, 1.30pm, 2pm or 2.30pm.
Enjoy a glass of bubbly on arrival followed by our
4 course Christmas Day menu

Adults - £110.00 per person
Children 4 years – 11 years - £38 per person.
Children 3 years and under free of charge.



All Christmas Day bookings must be confirmed with a deposit of £20.00 per person.

Full pre-payment is required by 25th November 2023.



PRIVATE GATHERING

Book our stunning Adams Room for your exclusive family lunch.

Adults - £115 per person
Children - £42 per person
Min. 15 & Max. 22 persons

CHRISTMAS DAY LUNCH

Conservatory & Inglis Restaurants

CHRISTMAS DAY MENU

Globe Artichoke “Barrigoule”
Truffled Pearl Barley Salad (ve, gf)

Peat & Whisky Smoked Duck Breast
Crispy Camembert, Waldorf Salad

Tasting Of Prawns
Cocktail, Toast, Exotic Fruit Salad (df, gfa)

Langoustine Bisque (gf)

Roasted Turkey Crown
Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots,
Chestnut, Parsnip Purée, Sage & Onion Stuffing, Pigs In Blankets, Turkey Jus (gfa, dfa)

Roasted Venison Loin
Roasted Brussels Sprout, Potato Presse, Chantenay Carrots,
Chestnut, Parsnip Purée, Juniper Berry Jus (gfa, dfa)

Slow Cooked Salmon
Poached Oysters, Salsify, Wild Mushroom, Smoked Mash Potato, Beurre Rouge (gf, dfa)

Celeriac & Mushroom Roulade
Salsify, Wild Mushroom, Smoked Mash Potato, Beurre Rouge (ve, gf)

Homemade Cloutie Dumpling
Brandy Sauce, Vanilla Ice Cream

Chocolate Pithivier
Single Malt & Golden Raisin Custard

St Clements Layered Posset
Kumquat Compote, Amalfi Lemon (ve, gf)

Scottish Cheese Selection
Selection Of Oatcakes, Crackers, Chutney, Grapes & Celery

Tea & Coffee
Mini Mince Pies

CHRISTMAS DAY GRAND BUFFET

Kingsmills Suite

Join us in our Kingsmills Suite at 1pm or 2.30pm for our Grand Buffet. We have an outstanding reputation for creating a Christmas lunch fit for such a memorable occasion and 2023 is no different!

BUFFET MENU

North Atlantic Prawn Cocktail

Marie Rose Dressing, Cos Lettuce & Crudités (gf, df)

Spiced Duck Confit Presse

Apple Chutney, Toasted Brioche (gfa, dfa)

Tomato & Lentil Soup

Garlic Croutons (gfa)

Roasted Turkey Crown (gfa, dfa)

Roasted Striploin of Beef (gfa, dfa)

Grilled Salmon (gfa, dfa)

Mushroom Arrancini (v)

Roasted Brussels Sprouts, Roasted Heritage Carrots, Roast Potato, Piccolo Parsnips, Red Cabbage, Pigs In Blankets

Homemade Christmas Pudding

Brandy Sauce (gfa, dfa, va)

Assiette of Kingsmills Festive Desserts

Scottish Cheese Table (gfa, v)

Freshly Filtered Coffee

Mini Mince Pies (gfa, v)

df	Dairy Free
dfa	Dairy Free Available
gf	Gluten Free
gfa	Gluten Free Available
v	Vegetarian
va	Vegetarian Available
ve	Vegan
vea	Vegan Available



Adults £90.00 per person
Children 4 years – 11 years £32 per person
Children 3 years and under free of charge

Please note, to ensure an efficient service we will request a pre-order for drinks.

HOGMANAY

Toast the end of 2023 and the beginning of the New Year with a traditional Highland Hogmanay.

Our 4 night Residential Package is the perfect way to mark this grand occasion, with decadent banquets, entertainment and impeccable service.

Or, join us for a dining experience in our Conservatory Restaurant and Adams Lounge for a toe-tapping evening; a 3 course menu and entertainment through the bells from Sandy Brechin & friends.

Choose between our:

Residential Hogmanay Gathering

Join our 4 day experience arriving 29th December - a feast of dining, entertainment and a memorable atmosphere

Hogmanay Dinner in our Conservatory & Adams Lounge

with entertainment from Sandy Brechin & friends

Adults £105.00 per person

HOGMANAY DINNER

In our Conservatory Restaurant and Adams Lounge



Join us this Hogmanay for sumptuous Hogmanay celebrations in the comfort of our Conservatory Restaurant and Adams Lounge.

Arrive at 7.30pm to a chilled glass of Prosecco and gather round to enjoy a sumptuous 3 course menu with our Highland Prime Beef Fillet taking centre stage! Enjoy 1/2 bottle of house red or white wine per guest with dinner before entertainment begins.

Sandy Brechin and friends will play in our lounge from 10pm and will bring you toe-tapping traditional ceildh music and some of his own original songs, seeing you through until we celebrate the bells.

As we welcome 2024, we will toast with a complimentary glass of Prosecco before dancing resumes until 1am.

MENU

Roasted Hand Dived Scallops
Set Dashi, Seaweed Crunch,
Fennel & Seaweed Warm Salad (gf, df)

Roasted Centre Cut Beef Fillet (gfa, dfa)
Marrow Bone Potato Gateau, Mushroom & Tarragon
Gratin, Spinach & Watercress Purée, Demi-Glace Sauce

Citrus Fruit Vacherin
Lemon Curd, Limoncello Sauce, Meringue Chards

Freshly Filtered Tea & Coffee

Adults £105.00 per person

Children 4 years – 11 years -
£34 per person.

Children 3 years and under-



All New Year bookings must be confirmed with a deposit of £50.00 per person.

Full pre-payment is required by 25th November 2023.

STAYING OVER HOGMANAY

A more understated celebration...

If a quieter celebration is more tempting then why not join us for New Year on our special bed and breakfast get-away. Indulge yourself in our beautiful and secluded Garden rooms nestled in the grounds.

Perhaps a New Year of quiet indulgence is more your style and if so, our exclusive Kingsclub will certainly tick all the boxes for you. Stay with us in either our Cocoon rooms or Retreat rooms – all offering unrivalled luxury in the Highlands. The Retreat rooms even offer your own balcony overlooking the golf course or indeed your own patio.

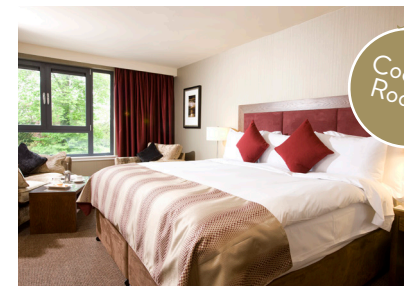
Please be aware that guests booking our bed and breakfast only offering do not have access to our Hogmanay Gathering entertainment.

Should you wish to dine with us at the hotel on Hogmanay, the dining option will be to join our Hogmanay Dinner in our Conservatory Restaurant and Adams Lounge - a toe-tapping end to 2023!

Garden Rooms



Cocoon Rooms



Retreat Rooms



Retreat Patio



A minimum 2 night stay is required over Hogmanay

Happy
New Year



RESIDENTIAL HOGMANAY GATHERING

*"fàilte roimh chairde sean agus nua"
"welcome friends old and new"*

Friday 29th December

As 2023 draws to a close, we welcome old and new friends for our Hogmanay Gathering. Today is about settling in, relaxing and unwinding so arrive at your leisure (check in from 3pm). The formal party begins with a welcome drinks reception between 6pm and 7pm in our Kingsmills Suite. Choose from a selection of artisan drinks; Sparkling Prosecco, Gin Bar, Local Beer Selection and Soft Drinks. This evening, our management will welcome you before treating you to a 3 course dining experience, courtesy of Geoff and his kitchen brigade in our Kingsmills Suite. Relax to the soundtrack of resident pianist Andy Hodge and after dinner, enjoy music from local favourite - the Anne Dickson Band. Your Hogmanay Gathering has begun!

Saturday 30th December

A leisurely Scottish breakfast will prepare you for this morning's Family Highland Games – back by huge demand! It's always great fun and you'll work up an appetite for today's tasty buffet lunch. This will be served from 12noon to 2pm.

This afternoon, go head-to-head with your family at Rollerball for some ten-pin bowling fun, leaving at 2pm. Who will reign victorious? Or, relax a little before heading down to the tranquil Ness Walk for a heavenly afternoon tea, leaving at 3pm.

This evening we have something very special planned – at 7.30pm you will enjoy a sumptuous 4-course dinner in our Kingsmills Suite. After dinner, you'll be kicking up your heels to the amazing live band - Dancing with Sharks. Pack your dancing shoes!

Booking & further information: ☎ 01463 257134 ✉ hazel@kingsmillsgroup.com

Happy
New Year

Sunday 31st December

Start your day with a hearty Scottish breakfast to sustain you while you explore our beautiful city. Our shuttle bus will take you the short ride to the city centre to enjoy the many attractions or simply to enjoy a bracing walk along the Ness. A buffet lunch will be served from 11.30am. In the afternoon we will head off to Eden Court Theatre to enjoy this year's panto - Sleeping Beauty!

This evening's festivities begin with a glass of Prosecco at 7pm followed by a truly gastronomic Gala Dinner in our Kingsmills Suite, inclusive of half a bottle of wine per guest. 5 courses with the Highlands prime beef fillet taking centre stage; a truly memorable feast;

Game & Foie Gras Terrine

Bull Shot Jelly, Pickled Sprout Tops (*gfa, dfa*)

Roasted Hand Dived Scallops

Set Dashi, Seaweed Crunch, Fennel & Seaweed Warm Salad (*gf, df*)

Mussel Saffron Soup

Chive Oil (*gf*)

Roasted Centre Cut Beef Fillet

Marrow Bone Potato Gateau, Mushroom & Tarragon Gratin, Spinach & Watercress Puree, Demi-Glace Sauce (*gfa, dfa*)

Citrus Fruit Vacherin

Lemon Curd, Limoncello Sauce, Meringue Chards

Freshly Filtered Tea & Coffee

After the sumptuous gala dinner let's kick up our heels for the unmissable The Big Shoogie! Rest assured, by the early hours of 2024 you will be very familiar with the Scottish Hogmanay traditions. And of course we will also have our resident DJ to keep the celebrations going until 3am and a rousing rendition of "Auld Lang Syne"!

With a glass of bubbly to toast "the bells", you will bring in 2024 surrounded by friends, old and new, before the partying continues. To keep your energy up we will serve Haggis, neeps and tatties - with a dram of course!

Booking & further information: ☎ 01463 257134 ✉ hazel@kingsmillsgroup.com

Happy
New Year

Monday 1st January

Breakfast will be served from 9am – 11.00am for those who can't wait to spring into 2024! Brunch will be served from 11am until 2pm for those who prefer a more gentle start to the day. The afternoon is all about fun and games.....and some more fun (no Monday blues here!) We will have our family scavenger hunt and, as ever, some new games to keep you on your toes! Family honour is at stake here! We keep the afternoon moving along with a 'solve the spirit' drinks challenge for the adults. There will also be a french boule challenge for the children to enjoy. Activities will be wrapped up with the highly competitive traditional family quiz in the lounge. (We've already mentioned family honour?)

This evening you will enjoy our Grand Buffet followed by our now-famous, unique and hilarious performance of something resembling a Pantomime! Written, produced, directed and starring our very own Kingsmills Team! Always a highlight and not to be missed!

Today's champions will be rewarded at tonight's Prize Giving Ceremony, and the evening will be rounded off with a real toe-tapping performance by Sandy Brechin and friends. Sandy will entertain you with traditional ceildh music and some of his own original songs until 1am.

Tuesday 2nd January

After a tasty Scottish Breakfast, for some, it is time to say farewell and we wish you a safe journey home full of wonderful memories

We sincerely wish
"A guid New Year
to ane an a"

Alternatively,
don't let it end here!

Stay on with us for
Tuesday 2nd January
and Wednesday 3rd January 2024
for only £75 per person,
per night, dinner bed and breakfast,
when you select
to stay with us after your
Highland Hogmanay
Gathering.

Hogmanay Gathering Pricelist 2023/24

Happy
New Year

The prices below are inclusive of the 'Hogmanay Gathering' meals, entertainment and based on two people sharing a room:

4 night Hogmanay Gathering (sharing twin or king Classic room)	£875.00 per adult
Children 11 – 15 years (sharing their parents room)	£550.00 per child
Children 4 – 10 years (sharing their parents room)	£395.00 per child

*Should you wish to upgrade your stay during the 'Hogmanay Gathering', room supplements will apply:

Luxury, Garden and Classic 1785 Rooms	£20.00 per night
Kingsclub Rooms	£40.00 per night



We welcome children 3 years and under free of charge.

Please note programme may be subject to change.

Formal dress is required for evening events.

The above quoted prices are based on 2 adults sharing a Classic Room. Please note; A supplement applies to the above prices where rooms are occupied by less than 2 adults.

Terms and Conditions

- All packages are subject to availability.
- All alterations to bookings are to be confirmed in writing.
- Full pre-payment is required no later than 4 weeks before the event or by 25th November 2023, whichever is soonest, otherwise places will be offered for re-sale. Festive Lunches to be paid in full 1 week prior to date of lunch for parties of 10 guests and over.
- Any bookings made after 1st December 2023 require full and immediate payment.
- Prices quoted are inclusive of VAT at the current rate at the time of booking and are subject to alteration should the VAT rate change.
- All Christmas Day bookings must be confirmed with a deposit of £20.00 per person. Full pre-payment is required by 25th November 2023.
- All Party Night bookings will be treated as provisional and will be held for no more than 10 days pending receipt of a deposit of £20.00 per person within the aforementioned 10 days.
- All prices and information were correct at time of going to press and are subject to change without notice.
- The management reserves the right to amalgamate parties or move events to a smaller room to ensure optimum numbers.
- The management reserves the right to cancel or re-arrange events. In this case an alternative date or venue will be offered or a full refund given.
- The Santa Sunday Brunch event is subject to reaching minimum numbers. If numbers do not reach this amount, you will be offered to change to an alternative date or receive a refund for any monies paid.
- All accommodation bookings must be guaranteed with a credit card number.
- All accounts must be settled on departure. The hotel will allow individual bedroom cancellations up until 6pm the day prior (all group bookings please refer to contract). Any bedroom cancellations after this time will be charged in full for one night at the rate agreed.
- Special Offer accommodation for 2nd and 3rd January 2024 only available to guests who have booked a residential package at the Kingsmills.
- The management reserve the right to refuse admission to guests dressed inappropriately.
- The Management reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.
- All New Year bookings must be confirmed with a deposit of £50.00 per person within 10 days of your reservation being made. Full prepayment is required by 25th November 2023 or at time of booking if after this date. Deposits and payments are non-refundable and non-changeable.
- 1 person per group must co-ordinate booking, payments and pre-orders.
- Dining reservations will be in line with applicable Covid-19 policy restrictions at time of dining (should they be in place.)
- Covid Policy - Any monies paid in advance will be refunded only if Covid-19 results in hotel closure.



★★★★



Contact us:

Kingsmills Hotel
Culcabock Road
Inverness IV2 3LP

☎ 01463 257140

✉ melena@kingsmillsgroup.com

www.kingsmillshotel.com

CHRISTMAS DAY LATE LUNCH

Conservatory & Inglis Restaurants

Hotel residents are welcome to join us for a decadent early evening meal at either; 6pm or 6.30pm. Enjoy a glass of bubbly on arrival followed by 3 courses from our Christmas menu

Globe Artichoke "Barrigoule"

Truffled Pearl Barley Salad (ve, gf)

Peat & Whisky Smoked Duck Breast

Crispy Camembert, Waldorf Salad

Tasting Of Prawns

Cocktail, Toast, Exotic Fruit Salad (df, gfa)

Roasted Turkey Crown

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Sage & Onion Stuffing, Pigs In Blankets, Turkey Jus (gfa, dfa)

Roasted Venison Loin

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Juniper Berry Jus (gfa, dfa)

Slow Cooked Salmon

Poached Oysters, Salsify, Wild Mushroom, Smoked Mash Potato, Beurre Rouge (gf, dfa)

Celeriac & Mushroom Roulade

Salsify, Wild Mushroom, Smoked Mash Potato, Beurre Rouge (ve, gf)

Homemade Cloutie Dumpling

Brandy Sauce, Vanilla Ice Cream

Chocolate Pithivier

Single Malt & Golden Raisin Custard

St Clements Layered Posset

Kumquat Compote, Amalfi Lemon (ve, gf)

Scottish Cheese Selection

Selection Of Oatcakes, Crackers, Chutney, Grapes & Celery

Tea & Coffee

Mini Mince Pies

Adults - £100.00 per person

Children 4 years - 11 years - £38 per person. Children 3 years and under free of charge.

All Christmas Day bookings must be confirmed with a deposit of £20.00 per person.

Full pre-payment is required by 25th November 2023.

Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com

DECEMBER AT THE KINGSMILLS

Vegan Menu

Spiced Butternut Squash Soup
Roasted Pumpkin Oil (ve, gf)

Vegetable Samosas
Tahini Sauce (ve)

Heritage Beetroot Salad
Sour Cream Foam, Salsify Crisps (ve, gf)

Butternut Squash Wellington
Roasted Brussel Sprouts, Potato Presse, Chantenay Carrots, Chestnut,
Parsnip Purée, Celeriac Jus (ve)

Pumpkin & Mushroom Lasagne
Roasted Brussel Sprouts, Potato Presse, Chantenay Carrots, Chestnut,
Parsnip Purée, Sage & White Wine Sauce (ve)

Roasted Baby Squash
Red Cabbage & Pickled Brambles, Roasted Brussel Sprouts, Potato Presse,
Chantenay Carrots, Chestnut, Parsnip Purée, Beurre Rouge (ve, gf)

Christmas Pudding
Oat Custard (ve, gf)

Citrus Cheesecake
Kumquat Jam, Mandarin Tuile (ve, gfa)

Dark Chocolate Torte
Raspberry Sorbet (ve, gf)

HOGMANAY IN THE KINGSMILLS SUITE

Vegan Menu

Game & Foie Gras Terrine
Bull Shot Jelly, Pickled Sprout Tops (gfa, dfa)

Beetroot & Horseradish Terrine
Celeriac Purée, Orange Caramel (ve)

Roasted Hand Dived Scallops
Set Dashi, Seaweed Crunch, Fennel & Seaweed Warm Salad (gf, df)

Salt Baked Kohlrabi
Set Dashi, Seaweed Crunch, Fennel & Seaweed Warm Salad (ve)

Mussel Saffron Soup
Chive Oil (gf)

Smoked Leek & Potato Soup
Garam Masala (ve)

Roasted Centre Cut Beef Fillet
Marrow Bone Potato Gateau, Mushroom & Tarragon Gratin, Spinach &
Watercress Puree, Demi-Glace Sauce (gfa, dfa)

Mushroom & Spinach Lasagne
Spinach & Watercress Purée, Roasted Globe Artichoke, Beurre Rouge (ve)

Citrus Fruit Vacherin
Lemon Curd, Limoncello Sauce, Meringue Chards

Freshly Filtered Tea & Coffee

HOGMANAY IN THE CONSERVATORY

Vegan Menu

Roasted Hand Dived Scallops

Set Dashi, Seaweed Crunch, Fennel & Seaweed Warm Salad (*gf, df*)

Salt Baked Kohlrabi

Set Dashi, Seaweed Crunch, Fennel & Seaweed Warm Salad (*ve*)

Roasted Centre Cut Beef Fillet

Marrow Bone Potato Gateau, Mushroom & Tarragon Gratin, Spinach & Watercress Puree, Demi-Glace Sauce (*gfa, dfa*)

Mushroom & Spinach Lasagne

Spinach & Watercress Purée, Roasted Globe Artichoke, Beurre Rouge (*ve*)

Citrus Fruit Vacherin

Lemon Curd, Limoncello Sauce, Meringue Chards

Freshly Filtered Tea & Coffee