

# Christmas Day

## DINING

Celebrate Christmas Day with friends and family. Enjoy great conversation with food and drinks to match.



Prefer to join us just for lunch? Then let us do all the hard work. Our hearty, seasonal 3 course Christmas Day lunch, served in The Kailyard by Nick Nair, is the perfect choice for the whole family.

### Christmas Day Menu

#### Starters

Cream of Artichoke Soup with crisp pancetta, pumpkin seeds

Crispy Pork Belly with seared scallop, black pudding crumb

Trio of Salmon with avocado tartare, oyster friture, tomato salsa

Glazed Crottin of Goats' Cheese with onion marmalade, roast pears (v)

#### Main Courses

Traditional Roast Scottish Turkey with roast potatoes; roasted roots; sage, onion & lemon stuffing; chipolatas; Brusells sprouts & turkey gravy

Roasted, 28-Day Dry Aged Sirloin of Scotch Beef with Yorkshire puddings, truffle mash, roasted roots, red wine & port gravy

Medallion of Venison with bramble & mead reduction, rosti potatoes, cavalo nero

Seared Fillet of Salmon with creamed savoy cabbage, pesto mash, spiced king prawns

#### Desserts

Pavé of Chocolate & Hazelnut with coffee sauce & toffee popcorn

Frozen Glayva Parfait with ginger cake & caramel sauce

Nick's Traditional Christmas Pudding with brandy sauce

3 British Cheese in Good Nick

*If someone in your group has any dietary requirements, please let a member of our team know when you book.*

**Contact our Christmas team to book**

**01786 826 686**

**[christmas.dunblane@hilton.com](mailto:christmas.dunblane@hilton.com)**

#### Friday, 25<sup>th</sup> December

£90 per adult

£45 per child (age 6 to 14 yrs)

Children 5 and under stay and eat free

£25 per person deposit required. Full payment due by Monday 23rd November 2020.