
Christmas Day
Menus

KIMPTON
CHARLOTTE
SQUARE
HOTEL

Christmas Day Dinner

£185 PP

STARTERS

Pressed Highland Venison Terrine with Spiced Plum Chutney & Toasted Brioche (G, SU, E, D)

Heritage Beetroot Tartlet with Whipped Goats' Cheese, Candied Walnuts & Micro-Sorrel (V, G, D, N)

Nori-Wrapped Ballotine of Hot-Smoked Scottish Salmon with Wild Crayfish Tails, Lemon-Herb Crème Fraîche, Pea & Wasabi Purée (F, CR, D, MU)

SOUP

Wild Mushroom & Chestnut Velouté with White Truffle Oil & Porcini Mushroom Dust (V, D, C, N)

MAINS

Ballotine of Free-Range Bronze Turkey with Sage & Onion Stuffing, Duck-Fat Roasted Potatoes, Sprout Petals & Rich Poultry Jus (G, SU, C)

Pink-Roasted Sirloin of Aberdeen Angus Beef with Yorkshire Pudding, Duck-Fat Roasted Potatoes, Maple-Roasted Parsnips & Red Wine and Bone Marrow Gravy (G, E, D, SU, C)

Pan-Roasted North Sea Halibut with Buttered Leeks, Black Caviar & Champagne Cream Sauce (F, D, SU)

Salt-Baked Heritage Squash & Chestnut Pithivier with a Red Wine Reduction (V, G, C, SU, N)

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DESSERTS

The Festive Pinecone with Milk & Dark Chocolate Mousse, a Liquid Salted Caramel Centre, Crispy Cereal Pearls, Chocolate Fudge Cake, Cocoa Velvet & Sugar Snow (G, D, E, SO)

Steamed Christmas Pudding with Glengoyne Single Malt Whisky Crème Anglaise (V, G, E, D, SU, N)

Spiced Winter Berry Pavlova with Vanilla Chantilly Cream, Winter Fruits & Mulled Wine Reduction (V, E, D, SU)

Artisan Scottish Cheese Board with Strathdon Blue, Mull Cheddar, Traditional Oatcakes & Quince Jelly (D, G)

TEA, COFFEE, PETITS FOURS

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

G – Gluten | SU – Sulphites | E – Eggs | D – Dairy | N – Nuts | F – Fish | CR – Crustaceans | MU – Mustard | C – Celery | SO – Soya

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Christmas Day Dinner (Vegan)

STARTER

Winter Salad with Roasted Pear, Vegan Feta & Candied Pecans, Pomegranate Seeds

SOUP

Velouté of Chestnut & Celeriac – Truffle Oil, Crispy Shallots, Herbed Croutons

MAINS

Wild Mushroom, Chestnut & Caramelised Shallot Wellington –
Aubergine Purée, Potatoes and Toasted Hazelnuts

DESSERT

Velouté of Chestnut & Celeriac – Truffle Oil, Crispy Shallots, Herbed Croutons

TEA, COFFEE, PETITS FOURS

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Christmas Day Dinner (Kids)

£85 FOR CHILDREN UNDER 12

STARTER

Creamy Carrot & Red Lentil Soup with a Warm Crusty Bread Roll & Butter (V, G, D)
Cheesy Garlic Bread with Garlic Butter & Melted Cheddar (V, G, D)
Carrot & Cucumber Crudités with Creamy Hummus (V, VG, SE)

MAINS

Little Person's Christmas Roast with Free-Range Bronze Turkey, Roast Potatoes, Carrots, Peas, Pigs in Blankets & Gravy (G, SU, C)
Mini Aberdeen Angus Beef Burger with Melted Cheddar & Skinny Fries (G, D)
Macaroni Cheese with a Rich Cheddar Sauce & Crispy Breadcrumb Topping (V, G, D)

DESSERT

Honeycomb Cheesecake with Chocolate-Coated Honeycomb Pieces (V, G, D, SO)
Vanilla & Strawberry Dairy Ice Cream Sundae with Chocolate Sauce & Sprinkles (V, D, SO)
Fresh Fruit Salad with Berries, Apple & Orange (V, VG)

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