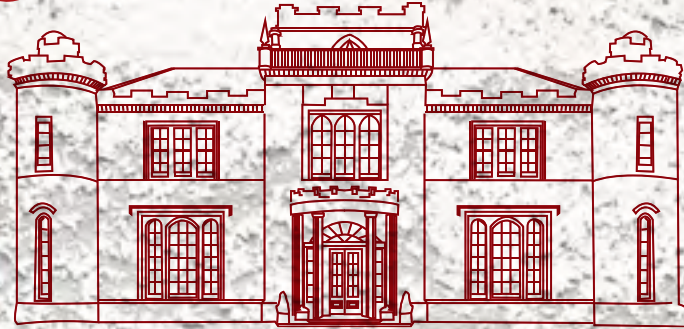


Christmas at



Kincaid House *Hotel*

If you're having a celebration over the festive period, consider Kincaid House for our excellent service and warming atmosphere.

Whether it's a relaxing dinner with colleagues, a festive family lunch or a special Christmas day, why not put your feet up and let someone else do the hard work?

Please find all of the information you need enclosed in this brochure.

To make a booking please call 0141 776 2226
or email info@kincaidhouse.com

We look forward to hearing from you.

best wishes,

The team at Kincaid House

email: info@kincaidhouse.com Phone: 0141 776 2226

Christmas Day

Scotch Broth

old fashioned broth made to our traditional recipe

Pork and Pea Terrine

with a pea puree, Stornoway black pudding and pea shoots

Prawns and Campsie Glen Smoked Salmon

with horseradish crème fraiche, beetroot coulis and a shaved fennel and apple salad

Chanterais Melon

with Parma ham, figs and orange and clove syrup

Howgate Blue Cheese

with mulled pears, roast walnuts, sherry vinegar caramel and crisp croutons

Roast Paupiette of Turkey

wrapped in smoked bacon with sausage meat stuffing, skirlie dumplings, roasters, roast vegetables, cranberry compote and turkey gravy

Steamed Shetland Salmon

with a mussel and caviar cream

Goats Cheese and Vegetable Strudel

on braised red cabbage with butternut puree and honey roast carrots

Honey Glazed Tenderloin of Pork

caramelised apple, celeriac puree and an Arran grain mustard jus and a grain mustard jus

Sirloin Steak from Prime Scotch Beef

with haggis and a brandy and peppercorn sauce

Steamed Christmas Pudding

with Calvados brandy and vanilla custard

Chocolate Tart

with boozy cherries, cherry syrup, chocolate crumbs and a fruits of the forest sorbet

Raspberry Cranachan

fresh raspberries with freshly whipped cream, toasted pinhead oatmeal, heather honey and a splash of Drambuie

Scottish Cheeses

Howgate Blue, Dunlop smoked cheddar, Clava Brie with Arran oaties, plum compote, grapes and celery

Sticky Toffee Pudding

with hot butterscotch and vanilla ice cream

Coffee & Mince Pies

£65 (All children under 12: £35)

Festive Lunch

Lentil Soup

a warming bowl of traditional lentil soup

Chanterais Melon and Prawns

dressed with a Marie Rose sauce

Roast Pear and Howgate Blue Cheese Salad

with walnuts and sherry vinegar caramel



Roast Turkey Breast

with an apricot and sausage meat stuffing, chipolatas, roast tatties, roast veg and cranberry compote

Butternut Squash Risotto

with goats cheese, walnuts and roast beetroot

Braised Rump of Scotch Beef

with oatmeal crushed potatoes, roast winter vegetables and a peppercorn sauce

Grilled Sea Bass

on crispy potatoes with spinach and a chive and crayfish butter



Steamed Christmas Pudding

with a brandy & vanilla custard

Lemon Panna Cotta

with raspberry sorbet and meringue

Clava Brie

served with mulled plums and Arran oaties



Coffee & Mince Pies

£18.95

From Friday 7th December, 12pm - 3pm Daily
pre-bookings only

Festive Dinner

Lentil Soup

a warming bowl of traditional lentil soup

Chanterais Melon

with poached winter fruits, bittersweet figs, plum sorbet and clove syrup

Roast Pear and Howgate Blue Cheese Salad

with walnuts, crispy croutons and sherry vinegar caramel

Campsie Glen Smoked Salmon

with an apple puree, horseradish mascarpone and confit beetroot



Roast Breast of Turkey

with an apricot and sausage meat stuffing, chipolatas
roast tatties, roast winter veg, cranberry compote and turkey gravy

Crispy Goats Cheese Parcel

on braised red cabbage with butternut squash

Grilled Sea Bass

on crispy potatoes with spinach and a chive and crayfish butter

Sirloin Steak from Prime Scotch Beef

with haggis and a brandy and peppercorn sauce
(£5.00 supplement)



Steamed Christmas Pudding

with a brandy & vanilla custard

Lemon Panna Cotta

with raspberry sorbet and meringue

Dark Chocolate Truffle Tart

with white chocolate sorbet, chocolate crumbs and orange caramel

Scottish Cheeses

Clava brie & traditional Dunlop cheddar served with spiced apple chutney and
Arran oaties



Coffee & Mince Pies

£23.95

From Friday 7th December from 5pm
pre-bookings only

Christmas Day Booking Form

Please telephone or email to make your reservation, then complete this booking form and return it to Kincaid house with a deposit of £10.00 per person within 7 days to confirm. Alternatively, bookings can also be made in person to a member of our Management Team at any time.

Today's date: _____

Contact Name: _____

E-Mail: _____

Address: _____

Number in Party: _____

Telephone: _____

Time of booking: _____

Deposit: _____

Print Name: _____

Signature: _____



Christmas Day Terms and Conditions

All Christmas day bookings must be confirmed with a £10.00 deposit per person.

Full payment must be made by 11th December 2018

ALL monies received are non-refundable.

Payments received cannot be exchanged for food or drink in the event of a cancellation by any party member.

At all events, we will endeavour to seat all parties together; however, it is not always possible to seat large parties at one table.

No guarantees can be made for parties being seated in specific areas of the hotel, i.e. Conservatory, Drawing Room or Lennox Room.

Kincaid House cannot refund or transfer monies due to inclement weather if customers are unable to make events, unless said event is cancelled by Kincaid House.

Due to food items being prepared in-house, menus may be subject to a slight change.

If you are making a group booking may we suggest that you inform your party of our terms and conditions in respect of deposits and cancellations