



the
GREEN HOTEL
GOLF & LEISURE RESORT

2023

**FESTIVE
BROCHURE**





Festive Lunch / Party Night Menu

Green Hotel's Festive Lunch/Party Night will be brimming with cheer!

Perfect for work lunches, or just to catch up with a friend,
enjoy a touch of Christmas before the big day.

Festive Lunch

£25.00 for 2 course **£30.00** for 3 courses

Starters

Soup Of The Day (V)

Chicken Liver Pâté

Red Onion Marmalade,
Crispy Shallots, Crostini

**Gratinated Goat
Cheese Salad** (V) (GF)

Balsamic Glaze

Main Courses

**Turkey with
All Trimmings** (GF)

Brussel Sprouts, Roast Potatoes, Pigs
in Blankets, Honey Roasted Parsnips,
Carrots, Stuffing, Jus

**Pan Fried
Fillet of Trout** (GF)

Herb Crushed Potatoes, Panache
of Veg and Lemon Cream Sauce

**Butternut Squash
& Lentil Wellington** (V)

Brussel Sprouts, Carrots,
Roast Potatoes, Parsnips,
Tomato and Red Pepper Sauce

Dessert

Christmas Pudding (V)
With Brandy Sauce

**Coffee &
White Chocolate
Crème Brûlée** (V) (GF)

**Vegan
Chocolate Mousse** (VE)
Freeze Dried Raspberries,
Raspberry Gel

Party Night

Tickets available for resident and non-resident party night experience

Non Residential Friday
£45.00pp

Residential Friday
£65.00pp

Non Residential Saturday
£55.00pp

Residential Saturday
£75.00pp

Single occupancy rooms are a supplement of **£40.00** per night

Christmas Day

An exclusive menu for the big day. Filled with the classics, make your Christmas lunch one to remember. Kids 3-course menu available.

SELECTION OF CANAPES

Smoked Duck Breast
Orange Gel on Toasted Brioche

Smoked Salmon
Cream Cheese on Cucumber

Beetroot Tartare en Croute
(VE)

Starters

**Jerusalem Artichoke
& Parsnip Soup** (VE)

Smoked Salmon Mousse

Pickled Cucumber, Radish
and Sweetcorn Salsa,
Lemon Aioli, Oatcakes

Ham Hough Terrine

Apple and Mustard Gel,
Pickled Mushroom, Crostini

Goat Cheese

Panna Cotta (V)

Pickled Fig, Confit Cherry Tomato,
Micro Green, Toasted Sourdough

Digestif

Champagne Sorbet (GF) (VE)

Main Courses

Turkey with All the Trimmings (GF)
Brussel Sprouts, Roast Potatoes, Pigs in Blankets,
Honey Roasted Parsnips, Carrots, Stuffing, Jus

Beef Bourguignon (GF)

Dijon Mash, Carrots, Kale, Caramelised Onion Jus

Pan Fried Fillet of Trout (GF)

Herb Crushed Potatoes, Samphire, Tenderstem Broccoli,
Saffron Mussel Cream Sauce

Butternut Squash & Lentil Wellington (VE)

Roast Potatoes, Honey Roasted Parsnips, Carrots, Tomato and Red Pepper Sauce

Dessert

Christmas Pudding

With Brandy Sauce

Dark Chocolate Delice (VE)

Candied Orange, Blood
Orange Gel, Cinder
Candy, Orange Sorbet

Coffee & White Chocolate

Crème Brûlée (V)
Shortbread

Christmas Day

Single occupancy rooms are a supplement of **£40.00** per night

Non Residential
£75.00pp

Residential Leisure 2 Night
£199.00pp

Residential Leisure 3 Night
£265.00pp



Hogmanay

Green Hotel's Hogmanay will be brimming with cheer!
Tickets are available for non-residents for our 5-Course Gala Dinner.
Prosecco on Arrival at 6.30pm for 7pm Banquet start.
Black Tie/Highland Dress Code.

To Start

Cock-A-Leekie Soup

Sweet Potato, Green Chilli & Ginger Soup (V)

To Follow

Haggis, Neeps & Tatties

Whisky Sauce, Pea Shoots

Vegetarian Haggis, Neeps & Tatties (V)

Whisky Sauce, Pea Shoots

The Main Event

Roast Ribeye of Beef with Fondant Potato

Celeriac Purée, Panaché of Vegetables, Caramelised Baby Onions with Pancetta and Red Wine Jus

Herb-Crusted Fillet of Cod

Citrus Crushed Potatoes, Panaché of Vegetables and White Wine Cream Sauce

Pea Risotto

Mint Emulsion, Parmesan and Rocket Fricasse

Something Sweet

Traditional Cranachan

With Toasted Oats, Honey, Whisky Glaze, and Raspberry Whipped Cream

Dark Chocolate Delice (VE)

Candied Orange, Blood Orange Gel, Orange Sorbet

TO FINISH

Selection Of Cheese

Strathdon Blue, Clava Brie, Smoked Applewood Cheddar with Oatcakes, Grapes, Quince and Celery

Hogmanay

Single occupancy rooms are a supplement of **£40.00** per night

Non Residential
£85.00pp

Residential Leisure 2 Night
£219.00pp

Residential Leisure 3 Night
£285.00pp



EMS PRESENTS

ALAN THOMSON'S ALL STARS

★ ★ ★ ★ ★ ★ ★ ★ ★ ★

BACKSTAGE KINROSS
NEW YEARS DAY

★ ★ ★ ★ ★ ★ ★ ★ ★ ★

£25





Booking Form

NAME _____

ORGANISATION _____

ADDRESS _____

POSTCODE _____

CONTACT NUMBER _____

EMAIL _____

DATE OF EVENT _____

NUMBER IN PARTY _____

DEPOSIT ENCLOSED _____

1. All festive bookings must be accompanied by the completed booking form with a signature to confirm that the terms and conditions have been read.

2. In the circumstances of a Christmas event being cancelled by the restaurant, an alternative date will be offered or a full refund given.

3. Dietary requirements must be informed when making a booking. The restaurant will endeavour to meet with the dietary needs.

4. Where special requests are made, the restaurant will endeavour to accommodate them, however they cannot be guaranteed.

5. A deposit is required at the time of booking. The amount will be advised when enquiring regarding availability and is non-refundable, non-transferable and cannot be exchanged for credit vouchers.


6. If a deposit has not been received within 14 days of making a provisional booking, the reservation will be cancelled without prior notification.

7. Please note that deposits cannot be used against the final balance if the numbers of the guests reduce.

8. The remaining balance is payable on the day.

9. The management of the restaurant reserve the right to refuse entry to the restaurant.

10. In addition the restaurant reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.





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