



the
GREEN HOTEL
GOLF & LEISURE RESORT

2024

**FESTIVE
BROCHURE**



PARTY NIGHTS AT THE GREEN HOTEL

Join us at the Green Hotel to celebrate the Festive period with friends, family and work colleagues! Get your glad rags on and be ready to party the night away!

Non-Residential – Friday **£49** and Saturday **£59**

Residential – Friday **£79** and Saturday **£89**

All prices are per person

Single Occupancy supplement is **£30**

Saturday 7th December

Friday 13th December

Saturday 14th December

Friday 20th December

Saturday 21st December

CHRISTMAS PARTY NIGHT

Selection of Canapés

Smoked Duck Breast
Orange Gel on Toasted Brioche

Smoked Salmon
Cream Cheese on Cucumber

Feta and Olive
Tapenade Crostini

Starters

Red Lentil Soup (V)
Warm Bread Roll and Butter

Chicken Liver Pâté
Red Onion Marmalade, Crispy Onion, Crostini

Pear, Walnut and Blue Cheese Salad

Mains

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

Baked Fillet of Coley (GF)
Herb Crushed Potatoes, Panache of Vegetables, Lemon Cream Sauce

Slow Braised Feather Blade of Beef
Garlic Whipped Potato, Charred Carrot, Red Wine Jus

Roast Butternut Squash Risotto
Rocket, Parmesan

Desserts

Christmas Pudding
Brandy Sauce

Salted Caramel Torte
Chantilly Cream

Cheesecake (V)
Fruit Coulis





FESTIVE LUNCH MENU

Perfect for work lunches or catch ups with friends and family, enjoy a touch of Christmas before the big day!

£25.00 for 2 courses or £30.00 for 3 courses

Starters

Tomato and Basil Soup (V)
Warm Bread Roll and Butter

Chicken Liver Pâté
Red Onion Marmalade, Crispy Onion, Crostini

Pear, Walnut and Blue Cheese Salad

Mains

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

Fish and Chips (GF)
Tartare Sauce, Garden Peas, Lemon

Steak Pie
Chunky Chips, Seasonal Vegetables

Pea and Mint Risotto
Rocket, Parmesan

Desserts

Christmas Pudding
Brandy Sauce

Salted Caramel Torte
Chantilly Cream

Fresh Fruit Salad (V)
Fruit Coulis

WINE MENU

White Wine

Vendemia Pinot Grigio (Italy)
Light and fresh with hints of nectarine, almond and white flowers.

Waipara Hills Sauvignon Blanc (Marlborough, NZ)
A generous and lifted style, showing powerful aromas of melon, nettle, and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes, the fruit carrying through to the aromatic finish.

A20 ALBARINO 21, Bodegas Castro Martin (Spain)
Aromatic wine with great acidity and minerality, just a delight.

Red Wine

Santa Rita 8km Merlot (Chile)
Plums and blackberries dominate this wine, with subtle spicy and vanilla notes.

Argento Malbec (Argentina)
This medium-bodied red wine has aromas and flavours of plums, black.

Chateau Gardegan Bordeaux Superieur (France)
A beautiful, classic Bordeaux. A nice aromatic cuvée, powerful and complex with spicy notes, blackcurrant, pepper, menthol and clove, a solid structure, body and density.

Rosé Wine

The Bulletin White Zinfandel (USA)
This semi-sweet wine has plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing finish.

Pecking Order Pinotage Rosé (South Africa)
A refreshing Rose with hints of strawberry and watermelon.

Cotes de Provence Rosé Mirabeau (France)
Rose-pink with wild strawberry, raspberry, and redcurrant aromas. A blend of Grenache, Syrah and Cinsault, gently pressed so that just enough colour and flavor is extracted to maintain the delicate profile.

Sparkling Wine

Maschio Prosecco Spumante (Italy)
Clear, aromatic, and pleasant the perfect sparkling for fish, fresh fruit, and pastries.

Moët et Chandon Brut NV
Moët & Chandon's unique style, distinguished by its bright fruitiness, its seductive palate, and its elegant maturity. With a sparkling bouquet of green apple and citrus fruit, and a sumptuous palate of white fleshed fruits, citrus and brioche.

Palmer & Co Brut Reserve Rosé Champagne
Intense aromas of wild strawberries with notes of blackcurrants and redcurrants, and delicate spicy notes of vanilla and cinnamon.





CHRISTMAS DAY PACKAGES

2 Night Residential Package – £199.00 per person

Tuesday 24th – Arrival

Afternoon Tea with Fizz, £25 allowance for dinner

Wednesday 25th

Breakfast, Christmas 5 course lunch, light buffet in the evening

Thursday 26th – Departure

Final breakfast and goodbyes

3 Night Residential Package – £265.00 per person

Tuesday 24th – Arrival

Afternoon Tea with Fizz, £25 allowance for dinner

Wednesday 25th

Breakfast, Christmas 5 course lunch, light buffet in the evening

Thursday 26th

Breakfast, £25 allowance for dinner

Friday 27th – Departure

Final breakfast and goodbyes

Christmas Day Lunch

Non-resident – £85.00 per adult, £39.00 per child (12 and under)

There will be board games, cards and TV's for entertainment throughout the stay

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 Canapés

Smoked Duck Breast
Orange Gel on Toasted Brioche

Smoked Salmon
Cream Cheese on Cucumber

Feta and Olive Tapenade Crostini

Starters

Apple and Celeriac Soup (VE)
Warm Bread Roll and Butter

Smoked Trout Mousse
Pickled Cucumber, Radish & Sweetcorn Salsa, Lemon Aioli, Oatcakes

Chicken Liver Pâté
Red Onion Marmalade, Crispy Onion, Crostini

Pear, Walnut and Blue Cheese Salad

Digestif

Champagne Sorbet (GF, VE)

Mains

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

Roast Sirloin of Beef (GF)
Roast Potatoes, Seasonal Vegetables, Red Wine Jus

Pan-Fried Fillet of Trout (GF)
Herb Crushed Potatoes, Samphire, Tenderstem Broccoli, Saffron Mussel Cream Sauce

Tomato & Basil Linguine
Parmesan Shaving, Pea Shoots

Desserts

Christmas Pudding
Brandy Sauce

Salted Caramel Torte
Chantilly Cream

Cheesecake (V)
Fruit Coulis





HOGMANAY PACKAGES

See in the New Year with Ceilidh dancing, wonderful dining and a great atmosphere! Prosecco on Arrival at 6.30pm, ready for a 7pm Banquet Start.

Dress Code – guests are invited to wear smart attire, but make sure it's got plenty of space for moving on the dancefloor!

There will be board games, cards and TV's for entertainment throughout the stay.

2 Night Residential Package – **£219.00 per person**

Monday 30th – Arrival

Afternoon Tea with Fizz, £25 allowance for dinner

Tuesday 31st

Breakfast, Hogmanay 5 course dinner

Wednesday 1st – Departure

Final breakfast (brunch style) and goodbyes

3 Night Residential Package – **£285.00 per person**

Monday 30th – Arrival

Afternoon Tea with Fizz, £25 allowance for dinner

Tuesday 31st

Breakfast, Hogmanay 5 course dinner

Wednesday 1st

Breakfast (brunch style) with fizz, £25 allowance for dinner

Thursday 2nd – Departure

Final breakfast and goodbyes

Hogmanay Non-residential – **£95.00**

HOGMANAY MENU

Selection of Canapés

Smoked Duck Breast
Orange Gel on Toasted Brioche

Smoked Salmon
Cream Cheese on Cucumber

Feta and Olive Tapenade Crostini

To Start

Cock-A-Leekie Soup

Sweet Potato, Chilli, Ginger, Garlic, and Coconut Soup

To Follow

Haggis, Neeps & Tatties
Whisky Sauce, Pea Shoots

Vegetarian Haggis, Neeps & Tatties (V)
Whisky Sauce, Pea Shoots

The Main Event

Roast Striploin of Beef
Braised Beef Blade Croquette, Fondant Potato, Seasonal Vegetables, Caramelized Baby Onions with Pancetta & Red Wine Jus

Herb-Crusted Fillet of Cod
Citrus Crushed Potatoes, Panaché of Vegetables and White Wine Cream Sauce

Roast Carrot Risotto
Parmesan and Rocket

Something Sweet

Traditional Cranachan
Toasted Oats, Honey, Whisky Glaze, and Raspberry Whipped Cream

Vegan Chocolate Raspberry Tart (VE)
Raspberry Gel

To Finish (Optional)

Selection Of Cheese
Strathdon Blue, Clava Brie, Smoked Cheddar with Oatcakes, Grapes, Quince and Celery





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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