



Festive Programme

2019



KINCRAIG CASTLE HOTEL
AWARD-WINNING HIGHLAND HOSPITALITY



Christmas at Kincaig Castle

There is no place like Kincaig Castle to experience the magic of a country house Christmas.

Give yourself a well-earned break this Christmas and let the Kincaig Castle team take the pressure off. It's time to kick back, relax, eat, drink and be merry with your friends and family in the hotel's beautiful surroundings. Lounge by a roaring fire, take a stroll through the grounds or enjoy a leisurely afternoon in Inverness.

New Year's Eve brims with the decadent glamour and excitement that surrounds the last night of the year, drawing to a dramatic close with fireworks over the estate and flowing fizz.

In addition to our fabulous breaks, why not join us in the run up to Christmas for festive afternoon tea or to dine in our award-winning 'Alexander Restaurant' throughout December.

The hotel is idyllically situated in the heart of the Highlands, so take the opportunity to explore the area and visit local festive events in the surrounding towns and villages whilst you're with us.

Merry Christmas and a Happy New Year from everyone at Kincaig Castle.



T 01349 852587
E info@kincaig-castle-hotel.co.uk
W kincaigcastle.co.uk





Food, glorious food!

Christmas Day Lunch

Enjoy a glass of festive fizz on arrival, followed by a four course lunch with coffee and mince pies.

£80 per person

Children

Up to 2 years no charge

3 - 14 years **£35.50**

Full non-refundable deposit taken at time of booking

Boxing Day

Recover from the hustle and bustle of Christmas with a relaxed meal in the 'Alexander Restaurant'.

Pre-booking essential.

Festive Afternoon Tea

Sample a festive spread in the cosy surroundings of Kincaig Castle.

£12.50 per person

Add a glass of fizz or mulled wine for **£5.50** per person.

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Christmas Day Lunch Menu

Canapés

Our Bread | Cheese Straws | Smoked Salmon Crostini | Goats Cheese Vol-Au-Vent

Roasted Celeriac Soup

Hazelnuts | Truffle | Kale

Smoked Venison Pate

Cranberry Puree | Oatcakes | Oakleaf

Classic Prawn Cocktail

Baby Gem | Fennel | Lemon

Poached & Roasted Turkey Ballotine

Chestnut & Cranberry Stuffing | Pigs in Blankets | Thyme Jus | Roast Potatoes

Roast Sirloin of Scottish Beef with Thyme and Fennel Crust

Sautéed Mushrooms | Dauphinoise Potato | Roast Shallot and Port Jus

Seared Monkfish with Sage, Cranberry Stuffing

Risotto | Crispy Kale | Asparagus Spears

Festive Filo Vegetable Stack

Pesto | Shallot & Garlic Purée | Crisp Kale

Steamed Christmas Pudding

Brandy Sauce | Ginger Snap | Crème Anglaise

Mulled Wine Trifle

Custard | Berries | Chantilly Cream

Winter Berry Pavlova

Meringue | Chantilly Cream | Physalis Berry

Selection of Scottish Cheeses

Chutney | Crackers | Grapes

Warm Mincemeat Pies | Filter Coffee | Freshly Brewed Tea

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.



The Christmas experience

Christmas at Kincaig Castle Three Night Break
(check in 24th December)



Christmas Eve

- Check-in from 2pm
- Festive welcome with coffee/tea and home made shortbread on arrival
- A selection of board games in the Whisky Snug & Kincaig Lounge
- Three-course dinner served in the Alexander Restaurant
- Carol singing around log fire in the Kincaig Lounge
- Transfers can be arranged to Invergordon Parish Church for the midnight service.

Christmas Day

- Bucks Fizz Breakfast served in the Alexander Restaurant
- Festive five-course lunch
- A selection of board games in the Whisky Snug & Kincaig Lounge
- Festive evening buffet served in the Alexander Restaurant.



Boxing Day

- Brunch served in the Alexander Restaurant & MacKenzie Suite
- A selection of board games in the Whisky Snug & Kincaig Lounge
- Entertainment provided by Clive the Magician in the Kincaig Lounge
- Three-course dinner in the Alexander Restaurant.

27th December

- Breakfast served in the Alexander Restaurant before we bid you a fond farewell.

Total price for two adults

Comfort Double, Twin **£749** Comfort Single **£495**
Estate Double **£839** Estate Family **£839** Deluxe Castle **£899**

Children

Up to 3 years - no charge 4 - 14 years sharing adults room **£60** per night DBB

Refer to terms and conditions
on the last page

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Christmas celebrations

Pre-Christmas Private Dining

What could be better than your own private Christmas party in a castle?
Our private dining space is filled with beautiful decorations, creating the perfect atmosphere for a relaxed pre-Christmas celebration without the shopping, cooking or washing up!

Lunch from **£25.50** per person

Dinner **£34.50** per person



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The art of festive feasting

December Festive Lunch Menu

Available 1st -24th December

Roasted Celeriac Soup
Hazelnuts | Truffle | Kale

Smoked Venison Pâté
Cranberry Puree | Oatcakes | Oakleaf

Poached & Roasted Turkey Ballotine
Chestnut & Cranberry Stuffing | Pigs in Blankets | Thyme Gravy
Served with Roasted Potatoes & Seasonal Vegetables

Seared Fillet of Salmon
Dill Potatoes | Asparagus Spears | Lemon & Caper Butter

Festive Vegetarian Wellington
Shallot & Garlic Puree | Wild Mushrooms | Tender Stem Broccoli

Steamed Christmas Pudding
Crème Anglaise | Brandy Butter | Ginger Snap

Banoffee Log
Chantilly Cream | Millionaire Shortbread | Salted Caramel Sauce
Warm Mincemeat Pies | Filter Coffee | Freshly Brewed Tea

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Three course lunch **£25.50** per person

December Festive Dinner Menu

Available 1st -24th December

Roasted Celeriac Soup
Hazelnuts | Truffle | Kale

Smoked Venison Pâté
Cranberry Puree | Oatcakes | Oakleaf

Classic Prawn Cocktail
Baby Gem | Fennel | Thousand Island Dressing

Poached & Roasted Turkey Ballotine
Chestnut & Cranberry Stuffing | Pigs in Blankets | Thyme Gravy
Served with Roasted Potatoes & Seasonal Vegetables

Seared Fillet of Salmon
Dill Potatoes | Asparagus Spears | Lemon & Caper Butter

Festive Vegetarian Wellington
Shallot & Garlic Puree | Wild Mushrooms | Tender Stem Broccoli

Steamed Christmas Pudding
Crème Anglaise | Brandy Butter | Ginger Snap

Banoffee Log
Chantilly Cream | Millionaire Shortbread | Salted Caramel Sauce

Chocolate Orange Moose
Chantilly Cream | Orange Crumb | Raspberry

Warm Mincemeat Pies | Filter Coffee | Freshly Brewed Tea

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Three course dinner **£34.50** per person

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Christmas Gift Vouchers

We've got your Christmas all wrapped up!



Do you leave a trip to the shops to the last minute and end up an exhausted wreck, loaded up with gifts that you aren't happy with? If this sounds familiar then let us be your personal shopper and we'll make all your Christmas wishes come true! What if we told you that you don't even need to step foot in the shops to buy something really rather special this Christmas? You can now purchase vouchers direct from us for a whole host of different experiences.

Afternoon tea for your granny? Check! A champagne dinner for your girlfriend? Check! A romantic overnight stay with dinner? Check! Fine dining for a foodie! Check! You can even buy specific monetary amounts from £25 to £250 so they can choose their experience themselves! Believe us when we say we've got your Christmas all wrapped up!

We patted ourselves on the back last year as we believe quite a few Christmas Days were saved judging by the amount of vouchers ordered, so what are you waiting for?

Three stress-free steps for Christmas:

- 1 Call us on 01349 852587
- 2 Pick and purchase your gift experience voucher
- 3 Have the voucher emailed straight to your inbox

Vouchers start from £25 and can be redeemed against a variety of experiences!

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New Year at Kincaig Castle

Three Night Break (check in 30th December)

30th December

- Check-in from 2pm. Welcome glass of fizz on arrival
- A selection of board games in the Whisky Snug & Kincaig Lounge
- Three-course dinner
- Enjoy a nip of Dalmore Malt by the roaring log fire with our compliments.

New Year's Eve

- Full Scottish Breakfast
- Afternoon Tea in your room or our Whisky Snug around log fire from 1-4 pm
- Champagne & Canapés Reception hosted by hotel owners in the Whisky Snug from 6:30 - 7:30 pm
- Six Course Gala Dinner with Ceilidh Band & Dancing in the Alexander Restaurant & Kincaig Lounge from 7:30 - 12 midnight
- Fireworks display to ring in the bells on the front lawn at midnight
- Stovies & oatcakes served at 12:30 am.

New Year's Day

- Brunch served in the Alexander Restaurant from 8 am - 1 pm
- Board game amusements in the Kincaig Lounge around log fire
- Three Course Gourmet Dinner in our award-winning Alexander Restaurant around log fire.

2nd January 2018

- Enjoy a full Scottish breakfast before we bid you a fond farewell.

Total price for two adults

Comfort Double, Twin **£1170** Comfort Single **£870**
Estate Double **£1,260** Estate Family **£1,260**
Deluxe Castle **£1,350**

*This price is based on two adults sharing.

Children

4 - 14 years **£60** per night DBB

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New Year's Eve Gala Dinner

Enjoy a piper welcome, champagne reception, six course gala dinner, ceilidh band dancing and fireworks at midnight followed by stovies & oatcakes. Adults **£85** Children 4 - 14 years old **£45**

New Year's Eve Gala Dinner Menu

Canapés

Marinated Olives | Lemon Cream & Salmon Roe Blini | Haggis Bon Bons

Velouté

Cauliflower | Saffron | Chive

Smoked Venison Parfait

Cranberry | Cured Ham | Pickled Vegetables

Gin Cured Salmon Tartare

Cucumber | Crisp Capers | Lemon

Beetroot Salad

Goats Cheese | Endive | Candied Walnuts

Butter Poached Lobster Tails

Bisque | Burnt Cauliflower | Hollandaise

Roasted Duck Breast

Fondant Potato | Glazed Vegetables | Red Wine Jus

Risotto

Sweet Potato | Oregano | Crisp Kale

Nougat Parfait

Caramel | Raspberry | Honeycomb

Selection of Scottish Cheeses

Scottish Oatcakes | Winter Spiced Chutney | Grapes

Home-Made Whisky Fudge

Filter Coffee | Freshly Brewed Tea

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Terms and Conditions

To secure all Christmas and New Year bookings, a confirmation of your booking is required in writing together with a 10% non-refundable deposit upon confirmation, with the remaining balance to be received by 30th November 2019.

The deposit will be deducted from the final balance. Receipt of the deposit constitutes a binding contract between the hotel and client. All additional sundries

will need to be settled on departure. Unless otherwise stated, wines and beverages will be charged accordingly.

Accommodation will be available to guests from 2:00 pm on check-in date and has to be vacated by 11:00 am on the day of departure.

We recommend that travel insurance is taken to cover possible cancellations.



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