

# *Festive Dinners at the Kaim Park Hotel*

From the 1st December 2010 till the 23rd December 2010 between 17.00 and 21.00

Served in the stylish conservatory restaurant or dining room.  
£16.95 for two courses and 19.50 for three courses includes delicious meal, quality Christmas crackers and table decorations.

## *Menu*

Carrot and coriander soup finished with honey and crème fraiche and spiced croutons.

Country style pate with apricot and ginger chutney and toasted ciabatta.

Trio of melon with raspberry sorbet and a Drambuie syrup.

Wild mushroom and leek with a sweet pepper coulis.

Hot smoked salmon with crisp salad and a honey and dill dressing.

Garlic ciabatta topped with crisp bacon caramelised shallots and glazed with mozzarella.

ooOoo

Escalope of prime turkey breast topped with apricot stuffing, wrapped in smoky bacon and served with chipolatas and natural roasting juices.

Scottish salmon fillet with a watercress and white wine cream sauce.

Roast Scottish sirloin of beef with a sauce Chasseur.

Chicken supreme stuffed with black pudding finished with a creamy pepper sauce.

Cod fillet with a sate crust on a bed of stir fry Chinese greens in a sesame and soy dressing.

Roast pepper, plum tomato and brie tart tatin with baby leaves and basil pesto.

Vegetable biryani with pilaf rice and mini naan bread

ooOoo

Traditional Christmas pudding with brandy sauce.

Chocolate and black cherry torte with a fruit coulis and crème Anglaise.

Strawberry Charlotte with a vanilla cream.

Mature Mull of Kintyre cheddar with tomato chutney, fruit and oatcakes.

Passion fruit and coco nut crème brulee with ginger biscuits.

Fresh wild berries in a chocolate cup with vanilla pod ice cream and a mulled wine syrup.

## **Why not stay over at Kaim Park Hotel?**

We offer specially discounted accommodation rates to guests attending our Christmas functions here at the **Kaim Park Hotel**.

- 27 well appointed bedrooms, with en suite bathrooms, hospitality tray, TV and hair dryer
- Relaxing residence bar and lounge

Extra discounted accommodation rate of £25.00 per person bed and breakfast if sharing a standard twin or double room, superior room supplement £10.00 per person and single room supplement of £15.00 Bed and breakfast. Check in from 14.00 and check out the following day by 11.00

### **Terms and Conditions**

To confirm your booking a non-refundable and non-transferable deposit of £10.00 per person must be received within 14 days of making a provisional booking. We regret that if no deposit is received within 14 days the provisional booking will be released. Full pre-payment is required no later than 5 weeks before your event. We regret if that if full pre-payment is not received by this date the booking will be released with the loss of any deposit paid. Please note that after full payment has been received, no cancellation refunds or transfers against any other services at the Kaim Park Hotel are available.

For more information, availability or to place a booking please contact:

**KaimPark**  
eat, drink & relax

**Kaim park Hotel**  
17 Edinburgh Road  
Bathgate  
EH48 1EP

T: 01506 653399  
E : info@kaimpark.info  
W: www.kaimpark.info



**Christmas &  
Hogmanay 2010**

**KaimPark**  
eat, drink & relax

## Christmas Lunches

Served from the 1st December until the 24th December. Between 12.00 and 17.00

Christmas lunches in the Conservatory restaurant or dining room. Includes delicious meal, quality crackers and table decorations. £12.95 for two courses and £14.50 for three courses.

### Menu

Carrot and coriander soup finished with honey and crème fraîche and spiced croutons.

Country style pate with apricot and ginger chutney and toasted ciabatta.

Trio of melon with raspberry sorbet and a drambuie syrup.

Wild mushroom and leek tart with a sweet pepper coulis.



Escalope of prime turkey breast topped with apricot stuffing, wrapped in smoky bacon and served with chipolatas and natural roasting juices.

Scottish salmon fillet with a watercress and white wine cream sauce.

Roast Scottish sirloin of beef with a sauce Chasseur.

Chicken supreme stuffed with black pudding finished with a creamy pepper sauce.

Roast pepper, plum tomato and brie tart tatin with baby leaves and basil pesto.



Chocolate and black cherry torte with a fruit coulis and crème Anglaise.

or

Strawberry Charlotte with a vanilla cream.

or

Mature Scottish cheddar with a red onion chutney, grapes and oatcakes.

## Early Festive Christmas Party Night

Fri 26th Nov, Sat 27th Nov, Thu 9th Dec, Thu 16th Dec.

19.00 arrival, 20.00 meal and finish at 1.00

Early festive Christmas party night, inclusive of delicious four course table d' hote menu, quality Christmas crackers, decorations, party games, prizes and dancing to our resident DJ. £25.00 per person.

Special accommodation rate of £25.00 per person if sharing a standard twin or double room, superior room supplement £10.00 per person and single rooms supplement of £15.00 including full Scottish breakfast.

### Menu

Scotch broth with herb croutons.

Country style pate with tomato and red onion chutney served with ciabatta.

Wild mushroom and leek tart with a sweet pepper coulis.



Escalope of prime turkey breast topped with apricot stuffing, wrapped in smoky bacon and served with chipolatas and natural roasting juices.

Scottish salmon fillet with a watercress and white wine cream sauce.

Vegetable Biryani with pilaf rice and mini naan bread.



Chocolate and black cherry torte with a fruit coulis and crème Anglaise.

Strawberry Charlotte with a vanilla cream.

Mature Scottish cheddar with a red onion chutney, grapes and oatcakes.



Coffee or tea and petits fours.

## Festive Christmas Party Night

Fri 3rd Dec, Sat 4th Dec, Fri 10th Dec, Sat 11th Dec, Fri 17th Dec, Sat 18th Dec.

19.00 arrival, 20.00 meal and finish at 1.00

Festive Christmas party night, inclusive of drink on arrival, delicious four course table d' hote, quality Christmas crackers, decorations, party games, prizes and dancing to our resident DJ. £34.95 per person.

### Menu

Scotch broth with herb croutons.

Country style pate with tomato and red onion chutney served with ciabatta.

Wild mushroom and leek tart with a sweet pepper coulis.



Escalope of prime turkey breast topped with apricot stuffing, wrapped in smoky bacon and served with chipolatas and natural roasting juices.

Scottish salmon fillet with a watercress and white wine cream sauce.

Vegetable biryani with pilaf rice and mini naan bread.



Chocolate and black cherry torte with a fruit coulis and crème Anglaise.

or

Strawberry Charlotte with a vanilla cream

or

Mature Scottish cheddar with a red onion chutney, grapes and oatcakes.



Coffee or tea and petits fours.