

*The*  
KITCHEN  
BRASSERIE

15 Huntly Street  
Inverness IV3 5PR  
T 01463 259119

**Christmas 2018**

We really love Christmas! The restaurant becomes a magical place with festive music, our stunning lights, decorations and tree. All of this adds further to our vibrant atmosphere and we have no doubt everybody will be swept up by the festive spirit(s).

This year our chefs have created a truly wonderful feast for your Christmas Menus. We have turkey with all the trimmings but also some great alternatives, and a large wine list to complement your meal. Plus fantastic cocktails, and Scottish gins.

We can accommodate groups of all sizes both large and small. Groups up to 30 can be seated on a single floor offering a truly unique dining experience. Our Christmas menus are available from the 1<sup>st</sup> till 24<sup>th</sup> of December. We offer both lunch and dinner menu, each of which are included in this pack.

Once you have looked at our menus booking is easy. Either call us or email to confirm availability and then fill in the attached booking form and return to us as soon as possible. Numbers can be changed nearer the time and we will always call to get the final updates before your actual booking. No deposit is required for lunch but a £10 per person deposit is required for dinner which should reach us by the 1<sup>st</sup> of December. This is non-refundable if less than 24 hour notice of cancellation is given. For the afternoon bookings we request that you keep us updated with any changes to numbers at your earliest convenience.

To make your booking or for any further information you require please do not hesitate to contact either myself, Mark, Sean or Elina.

Kind Regards,

Neil Kelso

**Festive Opening Times**

**1st - 23<sup>rd</sup> December**

Lunch 12 – 3pm  
Early Evening 5.30 – 7pm  
Dinner 5.30 – 10pm

**Christmas Eve**

Lunch 12 – 3pm  
Early Evening 5.30 – 7pm  
Dinner 5.30 – 8.30pm\*

**Christmas Day and Boxing Day**

Closed

**27<sup>th</sup> - 30<sup>th</sup> December**

Lunch 12 – 3pm  
Early Evening 5.30 – 7pm  
Dinner 5.30 – 10pm

**Hogmanay**

Lunch 12 – 3pm  
Dinner 5.30 - 8.30pm\*

**1<sup>st</sup> January 2019**

Closed

**2<sup>nd</sup> January**

Open as usual

*\*Last reservation for dinner*

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info@kitchenrestaurant.co.uk

## Christmas 2018 Reservation Form

Please complete and return to the restaurant you are booking for

|  |  |
|--|--|
| <b>Party Name</b>  |  |
| <b>Contact Name</b>  |  |
| <b>Contact Address</b>   |  |
| <b>Contact Telephone</b>   |  |
| <b>Reservation Date</b>  |  |
| <b>Requested Time</b>  |  |
| <b>Number in Party</b>   |  |
| <b>Special Requests</b>  |  |
| <b>Total Deposit</b><br><i>£10 per person for dinner menu.<br/>No deposit required for lunch</i> |  |
| <b>Method of Payment</b>   |  |
| <b>Cashiers Name and Date</b>  |  |
| <b>Paying in Slip Number</b>   |  |
| <b>Comments</b>  |  |

# Christmas Lunch

**Saturday 1<sup>st</sup> – Monday 24<sup>th</sup> December 2018**

*£19.95 for 3 courses*

Homemade soup of the day - *gf*

Bloody Mary crayfish and prawn cocktail - *gf*

Ham hock terrine with oatcakes and spiced apricot chutney - *gf*

Pork and sage croquette, mixed leaves and a sloe gin and cranberry sauce

Brie, candied walnut and cranberry tartlet with mixed leaves

\* \* \* \* \*

Butter roasted turkey breast, apricot, sausage and sage stuffing, roast potatoes  
chipolata sausage, glazed carrots and turkey jus

Scottish salmon fillet, sautéed new potatoes, sugar snap peas with a tarragon  
and pink peppercorn sauce - *gf*

Roast breast of chicken, creamed brussel sprouts and pancetta  
with roasted new potatoes - *gf*

Roasted red pepper risotto topped with candied walnuts and lambs leaf - *gf*

Seared cod with herb crushed potatoes, sugar snap peas and a port  
and beetroot purée - *gf*

Munro of Dingwall's venison sausages on a bed of spring onion mash,  
braised red cabbage and red onion gravy

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## **Dessert**

White chocolate and orange mousse - *gf*

Eton Mess served with cherries, cranberries, blueberries and whisky gomme - *gf*

Christmas pudding flambéed with brandy, served with crème anglaise

Scottish cheese board, fine biscuits, grapes and red onion chutney

*gf - Gluten free - Allergy Notice*

If you require any information regarding allergenic ingredients  
in our foods please ask a member of staff

Service is not included. All gratuities are pooled and split  
between your servers as well as the chefs responsible for your meal.

# Christmas Dinner

**Saturday 1<sup>st</sup> – Monday 24<sup>th</sup> December 2018**

*£28.95 for 3 courses*

Homemade soup of the day - *gf*

King prawn, lobster and avocado with classic Marie Rose sauce - *gf*

Duck liver and port parfait, sloe gin chutney and toasted bread

Scottish smoked salmon and apricot roulade with cream cheese  
and horseradish shavings - *gf*

Breaded Camembert cheese, mixed leaves and a port and cranberry chutney

\* \* \* \* \*

Butter roasted turkey breast, apricot, sausage and sage stuffing, roast potatoes  
chipolata sausage, glazed carrots and turkey jus

Scottish salmon fillet with a parsley and cranberry crust, sautéed new potatoes,  
sugar snap peas, tarragon and pink peppercorn sauce

Pan-seared duck breast, sautéed potatoes, diced pancetta, tender stem broccoli  
and a cranberry and red wine jus - *gf*

Roast chicken supreme, creamed sprouts and pancetta with roasted new potatoes  
and roasted root vegetables - *gf*

Munro's of Dingwall sirloin steak, braised red cabbage, spring onion mash potato,  
red wine jus - *gf*

Mushroom, Brie and spinach Wellington with dauphinoise potatoes,  
shredded sprouts, porcini mushroom and black garlic sauce - *v*

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## **Dessert**

White chocolate and raspberry meringue, strawberry and Prosecco sorbet  
and orange cream - *gf*

Chocolate and orange brownie with vanilla ice cream

Christmas pudding flambéed with brandy served with crème anglaise

Scottish cheese board, oatcakes, grapes and red onion chutney

*gf - Gluten free - Allergy Notice*

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