

KINGS PARK HOTEL



*Have a very merry
Kings Park Christmas*

FESTIVE MENU 2009



Christmas and New Year Programme 2009

Join us for the festive celebrations and you'll be sure of a wonderful meal in convivial surroundings. Get together with friends, work colleagues or family members and party the night away at one of the Kings Park Hotels fantastic party nights.

We have something to suit all tastes.

Please note that a £10.00 per person, non-refundable, non-transferable deposit is required on booking for party nights, Christmas Day Lunch and The Grand Hogmanay Ball. The balance is due to be paid on the 1st of December 2009 or 14 days prior to the date of your booking.

Festive Accommodation Rates

Discounted rates available for all Christmas bookings.
Reduced Rate accommodation. Subject to availability.

For further information, please contact Reception on
0141 647 5491 or fax **0141 613 3022**
Email: info@kingsparkhotel.com

www.kingsparkhotel.com



Festive Lunch / Candlelight Dinner

7th to 23th 26th to 30th December 2009

Chicken Liver Parfait served with Red Onion Marmalade and Melba Toast

A fan of honeydew melon served with a minestrone of fruits and Raspberry Coullis

A rosette of prawns and smoked salmon raised on a crayfish Marie rose sauce

Courgette and pepper soup laced with sherry

Traditional roast turkey served with bacon rolls, chipolatas, chestnut stuffing and cranberry sauce

Darne of fresh Tay salmon grilled and served with a tangy lemon hollandaise sauce

Pan fried sirloin of Beef topped with a sauce of onions mushrooms tomatoes and Red Wine

Vegetarian cannelloni glazed with a parmesan crust

Selection of seasonal vegetables and potatoes

Christmas pudding flamed with brandy and served with a rich cream sauce

Fresh Cream Sherry Trifle

Chocolate profiteroles topped with vanilla ice cream and chocolate sauce

Coffee and petit fours

Festive Lunch
£13.50 Inclusive of VAT

Candlelight Dinner
£15.95 Inclusive of VAT and a glass of House Wine

Served in the sophisticated atmosphere of the Terrace Restaurant
12.00 -2.00pm 7.00pm- 9.30pm

Abba Fever Cabaret Night

£20.00 inclusive of VAT

27th and 28th November 2009

Norwegian prawns served with a crisp salad topped with a tangy Marie rose sauce

Fantail of seasonal melon served with a compote of wild berries

Carrot and Coriander soup mildly flavoured with ginger

Roast turkey served with chestnut stuffing, chipolatas, cranberry sauce and a rich jus

Roast sirloin of beef studded with rosemary and garlic presented with braised

Onions, tikka fondant and a rich wine gravy

Goats cheese and sun blushed tomato tart with a drizzle of balsamic vinaigrette

Selection of fresh vegetables and potatoes

Traditional Christmas pudding with brandy sauce

Strawberry cheesecake served with double cream

White chocolate Pistachio and Pear Terrine

Coffee and after dinner mints

Abba fever are acclaimed to be the closest simulation to Abba with cutting edge presentation and exceptional attention to detail the show consists of highly energetic choreographed performance of Abba's Greatest hits, followed by a second Half show containing a wide variety of popular music from T- junction Show Band.

DJ and Disco until 1.00am

A non refundable deposit of £10.00 per person is required at

Time of booking and full payment to be made 14 days in advance of booking.

Extravaganza Party Night

£22.00 inclusive of VAT

5th 11th 12th 18th 19th December 2009

Norwegian prawns served with a crisp salad topped with a tangy Marie rose sauce

Fantail of seasonal melon served with a compote of wild berries

Carrot and coriander soup mildly flavoured with ginger

Roast turkey served with chestnut stuffing, chipolatas, cranberry sauce and a rich jus

Roast sirloin of beef studded with rosemary and garlic presented with braised onion, tikka fondant and rich wine gravy

Goats cheese and sunblushed tomato tart with a drizzle of balsamic vinaigrette

Selection of fresh vegetables and potatoes

Traditional Christmas pudding with brandy sauce

Strawberry Cheesecake served with whipped cream

White Chocolate Pistachio and Pear Terrine

Coffee and after dinner mints

DJ and Disco 7.00pm until 1.00am

A non-refundable deposit of £10.00 per person is required at the time of booking and full payment to be made 14 days in advance of function.

Hats ~ Balloons ~ Crackers ~ Streamers

Christmas Carvery Buffet

£17.00 inclusive of VAT

4th 10th 13th 14th 17th 20th 21st 22nd

Smoked peppered mackerel with horseradish sauce

Chilled Norwegian prawn Marie rose

Honeydew melon with sugar and spice

Chicken liver pate with highland oatcakes

Winter vegetable broth

Chefs selection of cold meats from the buffet table:

Cold Tayside salmon

Baked Virginia ham

Roast Norfolk turkey

From the Carvery:

Finely seasoned roast sirloin of beef served with a rich gravy, fresh vegetables and potatoes

Vegetarian option

Salads to include:

Potato salad, savoury rice, pasta, coleslaw, mixed greens, tomato and cucumber and bean salad

Strawberry gateau

Profiteroles and chocolate sauce

Selection of deep cheesecake

Winter berries served with double cream

Various assorted bavarois

Coffee and after dinner mints

A Fabulous 3 course buffet meal with dancing till the early hours to the disco sounds of Christmas.

7.00 pm for 7.30 pm until 1.00 am

Eat as much as you like ~ Buffet from 7.30 pm till 9.15pm

A non-refundable deposit of £5.00 per person is required at the time of booking and full payment to be made 14 days in advance of function.

Hats ~ Balloons ~ Crackers ~ Streamers

Christmas Day Lunch

£48.00 inclusive of VAT

Children under 10 – £21.00 Children under 4 years – No Charge

A gift from Santa for every child.

A rosette of prawns and smoked salmon raised on a bed of leaves finished with lemon vinaigrette

Parisienne of seasonal melon enhanced with a coconut syrup

Fresh mussels cooked in a tomato leek and Pernod sauce served with garlic bread

Smooth Chicken Liver Pate served with a winter salad and Melba toast

Winter vegetable broth

Roast turkey served with traditional Christmas trimmings and a fine jus

Tornado of wild salmon raised on a crab tartlet with baby leek and lime essence

Roast sirloin of beef served with a stuffed tomato and red wine sauce

Roasted pork tenderloin stuffed with currants and apricots set on a pool of cider demi-glaze

Vegetarian Kiev served with a buttery tomato sauce

Chef's selection of cold meats and salad platter

Medley of fresh seasonal vegetables and potatoes

Traditional Christmas pudding served with a rich brandy sauce

Apple and blackberry tart served with vanilla custard

Chocolate Truffle Torte served with Thick Double Cream

Winter pudding of berry fruits dusted with sugar and served with double cream

Coffee or tea and mince pies

Princess Suite 2.00pm ~ Park Suite 4.00pm

A non-refundable deposit of £10.00 per person is required at the time of booking and full payment to be made 14 days in advance.

Grand hogmanay Ball

Half iced Galia melon served with caramelised pears set on a pool of crème fraiche

A light mousse of gravallax and prawns flavoured with vodka served with a lemon sauce

Smooth chicken liver pate served with a crisp salad flavoured with a mandarin syrup served with hot finger toast

Passion fruit and mango sorbet

Cream of Carrot and Coriander Soup

Sirloin steak garni served with onions, mushrooms, tomato and straw potatoes

Medallions of venison pan fried and served with a rhubarb, pineapple and thyme glaze

Olive Crusted Cod Fillet with Tarragon Oil

Supreme of duck sliced and masked with a blackberry jus

Cannelloni with aubergine and Spinach pesto sauce

New minted and herb roasted potatoes, Medley of fresh seasonal vegetables

Rich chocolate gateau laced with kirsch and black cherries

Grand marnier bavarois finished with a caramel and tia maria glaze

Crème- brulee accompanied by Scottish shortbread

Selection of Scottish and continental cheeses

Coffee and petit fours

Park suite £57.00 inclusive of VAT per person

LIVE MUSIC FROM 8.00PM TILL 12 MIDNIGHT WITH CABARET /BAND

FOLLOWED BY A DJ AND DISCO UNTIL 2.00AM

PIPER WILL BRING IN THE BELLS AT MIDNIGHT

A non-refundable deposit of £10.00 per person is required at the time of booking and full payment should be made 14 days in advance of function.
Double room en suite £80.00 inclusive of VAT and full Scottish breakfast.



Terms and Conditions

All deposits & pre-payments are non-refundable and non-transferable

All bookings must be confirmed by a £10.00 per person
deposit paid in advance

Kings Park Hotel Management reserve the right to cancel bookings
that do not comply with the above conditions

The management reserve the right in unusual circumstances or in case of under
subscription to cancel or re-arrange events.

In this case an alternative date or venue will be offered or a full refund given.

Some dishes may contain nuts-please ask for details.
A suitable vegetarian alternative is available on request.

Advanced notification is required of specific dietary requirements.
Kings Park Hotel will not accept liability in respect of any loss or damage
to articles brought into the premises.

All cancellations or additions to a booking must be confirmed in writing.
The balance is due to be paid on the 1st of December or 14 days prior
to the date of your booking.

WISHING YOU A MERRY CHRISTMAS
AND A JOYFUL NEW YEAR
FROM EVERYBODY AT THE
KINGS PARK HOTEL



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