

Festive Accommodation

Make a night of it and stay in The Rutland Hotel. Special rates are available for guests dining as part of a Festive booking throughout December. Your booking coordinator will be able to provide you with rates and make any reservations on your behalf.

Gift Vouchers

Struggling to find the ideal present for that special someone this Christmas? Why not treat them to one of our Gift Vouchers. Vouchers can be redeemed on food, drink and accommodation throughout The Rutland. They can be purchased at the hotel reception and come in denominations of £5, £10 & £20.

December Booking Enquiries

Phone: 0131 221 9978

Email: Christmas@kyloerestaurant.com

Online: www.kyloerestaurant.com



KYLOE
RESTAURANT & GRILL

Celebrate at Kyloe this
festive season...

Celebrate the festive season at Kyloe this December...

Our Festive Menu is available from Thursday 29th November until Sunday 23rd December.

For further information or to make a booking please contact our dedicated reservations team who will be delighted to hear from you.

Phone: 0131 221 9978

Email: Christmas@kyloerestaurant.com

Online: www.kyloerestaurant.com

On A Budget?

Lunch £22 / Dinner £28

Enjoy a main course and a starter or dessert with a glass of fizz from Monday to Wednesday throughout December.

Booking Terms & Conditions

All parties of 10 and more must dine from our Festive Menu. A full list of our Terms & Conditions can be found at kyloerestaurant.com

Festive Menu

Lunch £27 / Dinner £33

Cream of Celeriac Soup
buttered chestnuts, herb oil

George Campbell's Smoked Salmon
pickled cucumber & red onion salsa, crème fraiche, sour dough crostini

Chicken Liver Parfait
red onion marmalade, toasted fruit loaf

Slowly Cooked Organic Beetroot Salad
warm goat's cheese, hazelnut, marjoram

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**Roast Suckling Pig**  
apple, apricot & lemon stuffing, creamed savoy cabbage

**Braised Aberdeen Angus Beef Daube**  
horseradish mash, roasted root vegetables, red wine sauce

**Fillet of Scrabster Hake**  
heritage potatoes, Jerusalem artichokes, spinach, grilled chorizo

**Potato Gnocchi with Sage**  
roasted pumpkin, leek, parmesan, pumpkin seed oil

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Iced Christmas Pudding Parfait
Eccles cake, clementine & brandy syrup

Valrhona Milk Chocolate Pot
white chocolate cookie

Spiced Apple Crumble Tart
butterscotch ripple ice cream

A Plate of British Cheeses
oatcakes, celery, Muscat grapes