



THE KIRKWALL HOTEL

Christmas Party Menu 2024

Served 29 November 2024 – 11 January 25
(excluding 24 – 27 and 31 December 2024 – 2 January 2025)

£34.00 per person

Starters

Parsnip, thyme and maple soup (1, 2, 3) V
Parsnip crisps, local crusty bread, Orkney butter

Prawn cocktail (1, 2, 3, 4, 5, 6, 7, 11)
Prawns bound in Marie Rose sauce, avocado, buttered brown bread, baby salad

Crispy Grimbister cheese (1, 2, 5, 7) V
Apricot cream

Terrine of pork and apple (1,2 3, 4, 7)
Apple gel, salad, brioche crisps

Mains

Roast Turkey (1, 2, 4, 5, 6, 7, 10)
Served with all traditional trimmings

Salmon wellington (1, 2, 3, 4, 5, 6, 7, 11,13,14)
Whisky duxelles, champ mash, beurre blanc

Caramelised shallot, beetroot and chestnut tart tatin (1, 2, 3, 4, 5, 9,10) V
Festive whisky cream sauce

Local beef and Guinness pie (1, 4, 5)
Chunky chips, peas

Beer-battered Orkney haddock (1, 5, 6, 13)
Chips, peas, tartar sauce

Desserts

Caramel, pear and gingerbread trifle (1, 2, 3, 5, 9, 10)
Poached pears, laced with rum

Christmas pudding (1, 2, 5, 6, 10)
Brandy sauce

Orkney fudge cheesecake (1, 2, 5, 9, 10)
Toffee fudge ice cream

Selection of Scottish cheeses (1, 2, 4, 6, 7, 10)
Westray chutney, oatcakes, figs

Orkney ice creams or sorbets (2)
Please ask your server for today's selection

Allergens and dietary requirements: *If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.*

1 Wheat, 2 Milk, 3 Soya, 4 Celery, 5 Egg, 6 Sulphites, 7 Mustard, 8 Sesame, 9 Peanuts, 10 Nuts, 11 Crustaceans, 12 Lupin, 13 Fish, 14 Molluscs

GF* = Gluten-free optional; GF = Gluten free; VE = Vegan; V = Vegetarian