
KYLOE

Christmas
at Kyloe

16 NOVEMBER - 24 DECEMBER

This Christmas, gather your friends, family and colleagues and treat them to an unforgettable meal 'KYLOE STYLE'.

Ever committed to bringing you top quality, truly irresistible beef, our festive menu celebrates the best of Scottish produce infused with deliciously festive flavours.

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3 COURSE LUNCH **£47**
Served 12 - 4pm

3 COURSE DINNER **£55**
Served from 4pm

BOOKINGS & ENQUIRIES

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

Email: christmas@kyloerestaurant.com
Tel: 0131 229 3402

Starters

CHARRED JOHN ROSS SMOKED SALMON 'OLD FASHIONED'

Burnt orange & Whisky glaze, avocado crème fraiche, borage, fennel & oat cracker.

BRAISED VENISON HAUNCH & HAGGIS

Pickled red cabbage, redcurrant gel, confit onion crust, game jus.

CARROT & SESAME SOUP

Toasted sesame seeds, coriander & lime oil.
VG/NGC

SCOTTISH GOATS CHEESE & TRUFFLE MILLE FEUILLE

Balsamic shallots, radish, chives, sherry vinegar reduction.

T&Cs: For all festive bookings we require a card hold. No shows or failure to cancel with 72 hours notice will result in a charge of £15 per person. Card details are required to confirm the booking. If you're dining from our set festive menu, we'll need your pre-order by the deadline provided by our reservations team - typically one week before your visit. Full Terms and Conditions can be found on our website.

Mains

CHARGRILLED 225G SIRLOIN STEAK

Hand-cut chips, peppercorn sauce, herb roasted tomato, baby watercress. **NGC**

(£9 SUPPLEMENT)

ROAST CHICKEN SUPREME

Pancetta & sprout bubble & squeek, pigs in blankets, stuffing, baby carrots, cranberry purée, gravy. **NGC***

SLOW BRAISED OX CHEEK

pickled walnut & garlic pearl barley risotto, broccoli, crispy cavolo nero.

SEARED PETERHEAD HAKE

Steamed mussels, confit leek, cabbage, samphire, café de Paris beurre blanc. **NGC**

VEGETABLE HAGGIS & BEETROOT PITHIVIER

Carrot & squash purée, crispy kale, baby carrots, gremolata, redcurrant jus. **V/VG***

Desserts

GLAZED DARK CHOCOLATE MOUSSE

Toffee sauce, chocolate tuille, vanilla ice cream. **V/NGC**

CHERRY & LIME VACHERIN

Sour cherry, tonka chantilly, lime gel, cherry sorbet. **V**

PEAR & RYE TREACLE TART

Whisky whey caramel, spiced whisky pears, crème fraiche ice cream. **VG/NGC**

TRIO OF SCOTTISH CHEESES

Oatcakes, spiced porridge crackers, quince jelly. **V/NGC***

V	**Vegetarian**
VG	**Vegan**
NGC	**Non-gluten containing**
*	**Can be modified to accommodate respective diet**

Although every effort is made to provide allergen free meals, we use products in our kitchen that contain them and we cannot rule out contamination.
If you suffer from any allergens or intolerances please let your server know when placing your order.

PRIVATE DINING

If you are looking to arrange something a little more 'VIP', then perhaps our opulent private dining room might be of interest? Formal dining for 10-18 guests with two dedicated members of our team serving your party a sumptuous meal. The private dining experience is set to impress and each occasion is truly memorable.

FESTIVE FUN

Keep an eye out for our FESTIVE FILM CLUB, HOGMANAY CELEBRATIONS and more!

NEED A ROOM AT THE INN?

Book into the Rutland Hotel, our very own boutique hotel & apartments.

therutlandhotel.com

KYLOE GIFT VOUCHERS

Struggling to find the ideal Christmas present for that special someone? We've got KYLOE GIFT VOUCHERS available to buy in venue or online via the Edinburgh's Flavour website.

BUY GIFT VOUCHERS