



INVERKIP
HOTEL

Christmas

MENUS

Great Celebrations

DIARY NOW OPEN

FESTIVE SET MENU

Lunch

STARTER

Roast Tomato & Red Pepper Soup (V,VG*,GF*)

Chicken Liver & Brandy Parfait *Onion Jam & Crostini*

Prawn Marie Rose, Sliced Seasonal Melon & Salad

Garlic & Cheddar Ciabatta Topped With Crispy Bacon Lardons

MAIN

Wee Roast Turkey (GF*)

Roast Potatoes, Sage & Onion Stuffing & Pigs In Blankets

Wee Steak & Ale Pie With Puff Pastry

Served With Mash Potato & Carrots

McIntyre's Haddock Beer Batter Goujons

Served With Fries, Peas & Tartare Sauce

Tomato Linguine With Parmesan & Chilli Oil (V,VG*)

Served with Garlic Bread

DESSERT

Winterberry Meringue Mess

Brie, Arran Oatcakes & Chilli Jam

Wee Tablet Ice Cream Sundae & Toffee Sauce

Chocolate & Caramel Brownie & Vegan Ice Cream (V,VG,GF)

Dietaries Followed With A '*' Mean The Dish Can Be Altered.
Please Advise Of Any Dietary When Ordering.

2 Courses £20.95

3 Courses £25.95

Available From Wednesday 19th November 2025
For Parties Of 12 or More Require Pre- Order Via Online System

FESTIVE SET MENU

Dinner

STARTER

Chicken Liver & Brandy Parfait *Onion Jam & Crostini*

Black Pudding & McCaskie's Haggis & Peppercorn Sauce

Roast Tomato & Sweet Red Pepper Soup (V,VG*,GF*)

Slow Roast Sticky Pork Belly Sweet Chilli Glaze & Asian Slaw (GF*)

MAIN

Traditional Roast Turkey (GF*)

Roast Potatoes, Sage & Onion Stuffing & Pigs In Blankets

Filo Pastry and Brie Parcel (V)

Served with Homemade Chilli Jam And Rocket Salad

Seared Fillet Of Scottish Salmon (GF*)

Creamed Spinach Mash Potato and a White Wine & Parsley Sauce

Classic Steak Pie & Puff Pastry With Carrots & Potatoes

Panko Breaded Chicken Parmesan With Tomato & Garlic Linguine

DESSERT

Trio Of Festive Desserts

Sticky Toffee & Brandy Caramel, Lemon Meringue Tart & Chocolate Indulgent Cake

Trio Of Festive Cheeses

Smoked Applewood Cheddar, Brie & Stilton With Chutney & Oatcakes

Christmas Cake & Dram of Whisky

Chocolate Caramel Brownie & Vegan Ice Cream (V,VN,GF)

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Please Advise Of Any Dietary When Ordering.

2 Courses £24.95 | 3 Courses £31.95

Secure Your Space With Only Card Details
Dedicated Event Planner To Help With Anything Needed
Available From Wednesday 19th November 2025
For Parties Of 12 or More Require Pre- Order Via Online System



INVERKIP HOTEL CLASSIC MENU

Available Everyday

Lunch, Dinner & Children's Menus

Autumn / Winter 2025 From October 15th

LIGHTER LUNCH *served daily 12pm – 2pm*

Enjoy A Cup Of Soup 3.50 Or Fries 3 With Any Lunch

Toasted Brie & Homemade Chilli Jam Ciabatta (V)

Served With Salad 8.95

Chargrilled Open Steak Sandwich

On Toasted Garlic Ciabatta, Served With Peppercorn Sauce 12.95

Classic Kip Chicken Club

Grilled Chicken, Bacon, Lettuce & Tomato 10.95

Fish Finger Brioche Bun

Beer Battered Haddock, Lettuce & Tartare Sauce 12.95

Chicken Tikka Wrap

Grilled Chicken & Tikka Mayo 9.95

SANDWICHES & TOASTIES *on wholegrain, white or gluten free*

Prawn Sandwich

Atlantic Prawns Dressed In Marie Rose Sauce Served On Wholegrain 9.95

Applewood Cheddar & Tomato Chutney Sandwich or Toastie (V)

Cheddar Cheese, Spinach and Homemade Tomato Chutney 8.95

McCaskies Haggis & Cheddar Cheese Toastie

With Homemade Peppercorn Sauce On Toasted White Bread 9.95

BAKED POTATOES

Prawn Marie Rose (Gf) 9.95

Chicken Tikka 9.95

Beans & Cheese (V,Gf) 8.95

McCaskies Haggis & Cheese 9.95

All Lunch Items Served with Side Salad & Coleslaw. Gluten Free Bread Available.

V – Vegetarian | GF – Gluten Free | D- Dairy-Free | VN –Vegan All Dieteries Followed With A “” Mean The Dish Can Be Altered. You are required to inform your server of any dietary requirement when placing your order. Please advise if your dietary is of a medical nature as separate preparation methods will be applied. Cannot be guaranteed.*

GRAZING

Gordal Table Olives (Gf, D, V, VN) 5.95

Bread Sharing Board Sourdough, Garlic Ciabatta, Dipping Oils & Houmous 8.95

Freedom Bakery Sourdough & Whipped Butter (Gf*, D*, V*, Vn*) 4.95

Kip Nachos (V, Gf*) Tortilla Crisps, Tomato Salsa, Melted Cheddar & Jalapeños 8.95

McCaskies Haggis Fries With Peppercorn Sauce 8.95

STARTERS

Black Pudding & McCaskie's Haggis

Rolled In Oatmeal & Served with Peppercorn Sauce 8.25

Hot Honey Glazed Crispy Chicken Tenders

with Homemade Garlic Dip 8.95

Pan Seared Scottish Scallops *Enjoy with 1769 Sauvignon Blanc (NEW ZEALAND)*

Smoked Bacon, Pea Pureé Served With Caramelised Apple & Herb Butter 14.95

Seasonal Soup of the Day

Served With Bread & Butter 6.95

Soft Tortilla Louisiana Spice Fish Tacos (D)

Crispy Fried Haddock, Guacamole, Salsa & Mayo 9.25

Grilled Buffalo Mozzarella With Red Onion & Pesto *Enjoy with Ca'Lunghetta Rosato (ITALY)*

Served on Garlic Ciabatta 10.95

Classic Prawn Cocktail (Gf*)

Dressed Leaves & Marie Rose 10.25

Crispy Vegetable Gyoza Dumplings (4pcs) (V, VG)

Served With A Soy, Chilli & Rice Wine Dipping Sauce 8.50

TEMPURA (Enjoy as Starter or Main)

Vegetable (V, D) 9.95/17.95 **Chicken (D)** 9.95/17.95 **King Prawn (D)** 11.95/19.95

With Chipotle Mayo & Sweet Chilli Soy | Main Size Served With Rice Or Fries

MAINS

Panko Breaded Chicken Parmesan *Enjoy With Arché Sangiovese (ITALY)*

Served With Tomato Linguine and Topped With Parmesan 18.95

Seared Scottish Scallops & Garlic Butter (Gf*, Df*)

Smoked Bacon, Black Pudding, Creamy Mash Potato & Garlic Butter 24.95

Classic Chicken Breast Stuffed With Haggis

Served With Roasted Veg, Mash Tatties & Pepper Sauce 18.95

Breaded Wholetail Scampi

Served With Salad, Lemon & Sea Salted Fries 18.95

Spiced Red Thai Style Coconut Chicken Curry *Enjoy with 1769 Sauvignon Blanc (NEW ZEALAND)*

Served With Sticky Coconut Rice 17.95

Pan Roasted Fillet of Argyll Venison

Served With Roast Winter Vegetables, Black Pudding Mash & Red Current Jus 26.95

Scottish Salmon Fillet & Classic Beurre Blanc (Gf) *Enjoy with Monjardin Chardonnay (SPAIN)*

Served With A Creamy Spinach Mash 19.95

CLASSIC MAINS

Slow Cooked Steak & Ale Pie

With Mash Tatties or Fries 12.95/17.95

Double Cheddar Macaroni (V)

With Chargrilled Garlic Bread & Salad 15.95

Top With: Black Pudding Crumb | Truffle & Parmesan | Bacon 2.00

Scottish Haddock & Chips *Enjoy With Ayala Brut Majeur Champagne (FRANCE)*

McIntyre's Haddock, Fyne Ale Batter & Sea Salted Fries 12.95/17.95

Plant Based Burger (V, Vn, D)

Spicy Mayo, Pickle & Sea Salted Fries 16.95

Chargrilled Steak Burger (Gf*)

Brioche Bun, Secret Sauce & Sea Salted Fries 16.95 Top With: Cheddar | Blue Cheese | Chilli Cheddar 2.00

Classic Caesar Salad (Gf*)

Salad Leaves, Croutons & Caesar Dressing 11.95

ADD Marie Rose Prawns 5.95 ADD Grilled Chicken & Bacon (Gf*) 5.95

CHARGRILLED STEAKS *21 Day Aged*

Our Steaks Are All Served With Homemade Onion Rings, Tomato, Mushroom & Fries

7 OZ FLAT IRON (Gf*) 25.95 (Recommended Medium)

8 OZ SIRLOIN STEAK (Gf*) 32.95

7 OZ FILLET STEAK (Gf*) 34.95

Add Sauce: Classic Pepper Sauce | Garlic & Herb Butter | Creamy Blue Cheese Sauce 3.50

Top With: Surf & Turf - Garlic & Parsley King Prawns (GF) 4.95

Our Steaks Pair Perfectly With Montañés Malbec (Argentina) By The Glass Or Torreón De Paredes Cabernet Sauvignon (Chile) By The Bottle.

ENJOY 3 SIDES FOR £12

SIDES

Mini Mac'n'Cheese (V) 6.45

Side Salad (V,Vn,Gf). 4.95

Chargrilled Garlic Bread (V) 4.95

Side Of Roasted Vegetables (V,Gf). 4.95

Buttered New Potatoes (V, Vn, Gf) 4.95

SPECIAL FRIES

Truffle & Parmesan Fries (V) 5.50

Cajun Fries (V, Gf) 4.95

McCaskie's Haggis Fries 7.95

Side Of Fries 3.95

Side Pepper Sauce 3.50

DESSERTS

Winterberry & Apple Crumble (V)

Served With Cream 8.50

Sticky Toffee Pudding (V) *Enjoy With Bodegas Garvey Pedro Ximenez*

Homemade & Served With Vanilla Ice Cream 8.50

Chocolate Mousse Tiramisu *Enjoy with Dulong Prestige Sauternes*

Marsala, Marscapone & Cocoa Dusting 8.95

Vegan Caramel Brownie (V,Vn,Gf, D)

Served With Vegan Ice Cream 8.50

Brie & Arran Oat Biscuits *Enjoy With A Glass Of Port*

Served With Red Onion Chutney 7.25

Inverkip Hotel Affogato

Italian Vanilla Ice-cream, Espresso & Homemade Shortbread 7.25

SUNDAES & ICE CREAMS

Scottish Tablet Sundae (Gf,V)

Tablet Ice Cream With Homemade Toffee Sauce 7.50/8.95

Baileys & Caramel Sundae

Vanilla Ice Cream, Baileys, Whipped Cream & Toffee 7.50/8.95

Strawberry Meringue Mess

Meringue, Strawberries, Strawberry Sauce & Biscuit Crumb 7.50/8.95

DESSERT WINES

Bodegas Garvey Pedro Ximenez (SPAIN) £6.95 125ml

Dark, rich and sweet with a dried plum flavour and raisins on the nose. Delicious with caramel, chocolate or vanilla ice cream.

Dulong Prestige Sauternes (FRANCE) - £6.95 125ml

A rich and sweet Bordeaux, straw yellow in colour with citrus, spice, white flowers and honey. Delicious with fruit based desserts or as an apéritif.

LITTLE KIPPERS CHILDREN'S MENU

STARTERS £4

Homemade Soup

Cheesy Garlic Bread (V)

Kids Prawn Cocktail (Gf*, Df*)

MAINS £7

Childrens Turkey

Served With Mash Potato, Carrots & Peas

Napoli Tomato Pasta (V)

Served With Garlic Bread

Mini Fish & Chips (Df)

Battered Haddock Strips

Wee Macaroni Cheese

Served with Chips

Burger (Df) or Cheeseburger

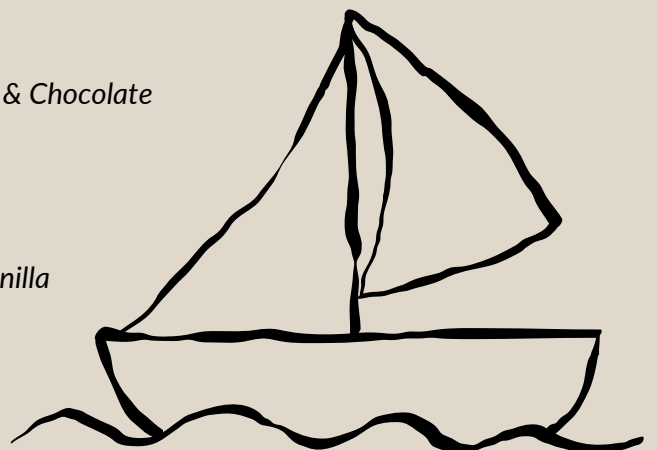
Served with Chips

DESSERTS £4

Three Wee Ice Cream Cones *Vanilla, Strawberry & Chocolate*

Fruit & Natural Yoghurt (Gf)

Two Scoops Of Vegan Ice Cream (Df,Vn, Gf)*Vanilla*





INVERKIP
CHRISTMAS

Booking Guide

SELECT THE DATE ON OUR WEBSITE DIARY
[BOOK ONLINE](#)

CLICK HERE TO SEND A FESTIVE
[EMAIL ENQUIRY](#)

SPEAK TO OUR EVENT PLANNER
[CALL HERE](#)

POP-IN TO THE HOTEL
OPEN 7 DAYS

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