



Christmas Fayre

DINNER MENU

AVAILABLE FROM 1ST DEC UNTIL 23RD DECEMBER, 2021



Starters

Red Lentil Broth *with rosemary croutons*

Prawn Cocktail *piquant mayonnaise, melba toast*

Duo of Melon *spice berry compote, fruit sorbet*

Mains

Traditional Roast Turkey

bacon wrapped chipolata, sage and onion stuffing, turkey jus

Grilled Scottish Salmon

lemon chive dressing

Slow Cooked Highland Beef Stew

Served in a rich gravy

Roasted Vegetable Goats Cheese Tart

with tomato and basil sauce

Desserts

Traditional Christmas Pudding

brandy cream sauce

Salted Caramel Chocolate Torte

raspberry coulis & whipped dairy cream

Scottish Cheese and Biscuits

mature cheddar, strathdon blue & brie

Sticky Toffee Pudding

vanilla ice cream and caramel sauce

Coffee and Mince Pies

2 Courses including Coffee and Mince Pies ~ £25.00

3 Courses including Coffee and Mince Pies ~ £30.00

All prices are inclusive of VAT

Deposit £10 per person is required at the time of booking

For those with dietary requirements or allergies
who may wish to know about the ingredients used, please ask a member of staff.

We are trying our best to keep our hotels open all year round and ensuring safety for our guests and staff. However, during current unprecedented times, in case there is a local lockdown during festive period or due to poor business sentiments, the hotel may temporarily shut with 07 days advance notice.

In such scenario, bookings made can be cancelled without incurring cancellation fee. Guest has choice to rebook room by paying differential amount prevailing at the time of hotel reopening if stay is past offer validity date or has a choice of refund.