

Garth Hotel

GRANTOWN

Welcome to our Restaurant at the Garth Hotel

Our menu features the finest of Produce from the Highlands, North East of Scotland and Scottish Waters.

Our Chef Stewart Anderson, and his team have selected and blended these items to create a delicious selection of dishes combining Scottish, French and Oceanic/Pacific influences collected from Stewart's frequent travels around the world. If your particular favourite is not shown – or if you have any dietary requirements- we will be only too pleased to help.

Residents booked on a dinner, bed and breakfast basis dining from our A la Carte menu will receive an allowance of £22.50 against the cost of their dinner

Starters

Chefs freshly prepared Soup of the Day.....£3.45

Or

The Garth Hotel's Creamy Seafood Chowder £4.95

Both served with Local Granary Bread & Butter

HOUSE SALADS

*Dressed on a Bed of Rocket, Little Gem Leaves & Watercress,
Cherry Tomatoes, Peppers & Syboes, Pesto Dressing*

Blue Cheese, Pears and Chestnuts£4.95

Or

Warm Chicken & Bacon £5.45

Our Own Chicken Liver Pate... .. .£5.25

Served with a Red Onion Marmalade, Crisp Salad Garnish and Hot Toast

Pan Seared Scallops, £9.75

Served on a Potato, Rocket & Watercress Salad, Ginger & Olive Oil Dressing

Traditionally Hot & Cold Spey Valley Smoked Salmon.. .. . £8.50

Served with Prawns, Capers, Lemon Wedges, Brown Bread and Butter
and Creamy Dill Dressing

Chilled Half Galia Melon £5.25

Filled with Seasonal Fruits and Refreshing Water Ice

Whole Fanned Avocado Pear & Prawns £6.50

Dressed on a Rocket & Watercress Salad with Marie Rose Sauce

Salt & Pepper Stir Fried Jumbo Scampi Tails £ 9.50

On a Vietnamese Style Salad, Cool Fresh Mint Dressing

Main Courses

Marinated & Grilled Butterfly Fillet of Highland Salmon Cleopatra Style ... £14.95

In a Lemon, Caper and Shrimp Butter – served with New Potatoes
and a Salad of Rocket, Watercress, Carrot, Celery & Minted Coriander Dressing

Cajun Spiced Fillets of Grilled Local Trout... .. £11.95

Served on Saffron Rice with Crisp Garnish

House Special Baked Supreme of Chicken... .. £13.95

Filled with Scottish Brie, Wrapped in a Puff Pastry Lattice, Field & Wild Mushroom Cream Sauce,
Mash and Seasonal Vegetables

Char Grilled Chicken Fillets in a Mild Curry Cream Sauce... .. £12.95

Served with Saffron Rice

Or

Char Grilled Chicken Fillets in a Red Wine & Mushroom Sauce

Served with Garlic Mash & Vegetables

A Trio of Local Lamb Chops Grilled and Finished

In a Rosemary & Honey Dressing.. .. £14.25

Served on a Cairn of Clapshot with Seasonal Vegetables

Highland Beef & Venison Hotpot in a Rich Red Wine,

Vegetable & Juniper Berry Jus... .. £14.25

Served with Clapshot and Crisp Onion Rings

Collops of Cairngorm Venison Pan Seared and served on a Pate Crouton

With Redcurrant & Red Wine Sauce, Vegetables and New Potatoes £14.95

MAIN VEGETARIAN OPTION

Vegetarian Blue Cheese & Broccoli Pancake £11.95

Served with Herb & Cheese Tortellini

Or

Spinach & Ricotta Cannelloni in a Rich Vegetable Provençal

Served with Garlic Bread

Desserts

St. Honore Choux Bun £4.95

Almond Choux Pastry filled with
Chantilly Cream & Coated with a Rich Chocolate Fudge Sauce
Served with John Petrolini's Vanilla Ice Cream

Roddy's Steamed Syrup Sponge £4.95

Served with Alcoholic Custard or John Petrolini's Dairy Ices

Brian's Toffee Cheesecake £4.95

Served with Raspberry Coulis & Cappuccino Ice Cream

Stephen's Peppered Chocolate & Whisky Mousse £4.95

Served with Pineapple Sauce & Vanilla Ice Cream

Crème Brulee... . . . £4.95

Traditional Vanilla Cream with Brown Sugar Crust Served with "Stewarts Shortie"

Rum Flavoured Banana Pancakes (for 2) Glazed with Coconut £9.95

Served with John Petrolini's Cappuccino Ice Cream

Strathdon Blue, Howgate Brie & Apple Smoked Cheeses £6.25

Served with savoury biscuits and oatcakes

3 Generous Scoops of John Petrolini's Locally Made Dairy Ice Cream .. .£4.50



Try our Selection of Teas

We have available either Breakfast Tea or our varied selection of Herbal Teas £1.50

A bottomless Cafetiere, with our selected blend of

Coffee beans freshly ground to order...£1.95

(Served with a locally produced hand – made Chocolate)

Decaffeinated Coffee.....£1.95

Liqueur Coffee with Cream.....£4.95

Irish Whiskey, liqueur of your choice or why not try

"Aberlour" a distinctive Speyside Single Malt

For that warming glow – Swedish Elk Schnapps with your coffee .. . £4.50

