

## Festive Menu

Available 1st to 24th December 2018

### Traditional Scotch Broth

A warming bowl of traditional scotch broth made with lamb, root vegetables and barley

### Hot-Smoked Salmon Pâté

Sutherlands of Portsoy hot smoked salmon pâté served with seasonal salad leaves, fresh lemon and locally made granary bread

### Scotch Beef, Potato and Onion Truffles

rolled in pinhead oatmeal then flash fried complimented by a peppercorn and chive sauce

### Sautéed Mushrooms and Fresh Asparagus

cooked in a creamy white wine sauce topped with a warm Yorkshire pudding

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### Roast Breast and Leg of Grampian Turkey

served with sage and onion stuffing, bacon roasted chipolata sausages and a natural gravy

### Scottish Beef and Mushrooms

Lean and tender chunks in a rich thyme and red wine sauce, topped with golden puff pastry crust

### Fillet of Hebridean Salmon.

Pan seared, on a crispy Rosti with a creamy Chardonnay wine and Horseradish sauce

### Pumpkin and Chick Pea Tagine

Flavoured with red onion and a mildly spiced Moroccan sauce, rice and cucumber yogurt

The above main courses will be served with crisp oven roasted potatoes and a medley of fresh seasonal vegetables

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### Toasted Chocolate, Hazelnut and Cranberry Brownie

Served warm with Vanilla pod ice cream

### Citrus Lemon Tart

Garnished with fresh berries and refreshing raspberry sorbet

### Brandy Snap Basket with Strawberries

Served with a scoop of clotted cream ice cream

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### Pot of Tea or Freshly Ground Coffee

With a warm mince pie

Lunch 2 or 3 courses £19.95/£26.95

Dinner only 3 courses £26.95

## Christmas Day

### Christmas Day Celebration Lunch

Lunch served between 12.30pm and 2.30pm

### Glass of Bucks Fizz

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### Hot-Smoked Salmon North Atlantic Prawns

With egg Marie Rose and granary bread

### Ham Hock Croquettes

Flavoured with Applewood cheese and scallions with a mustard heather honey mayonnaise

### Baked Goats Cheese and Red Onion Tartlet

Roasted vine tomatoes and basil and pine nut pesto

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### Lightly Spiced Honey Roast Parsnip Soup

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### Roast Breast and Leg of Grampian Turkey

Served with sage and onion stuffing, bacon roasted chipolata sausages and a natural gravy

### Grilled West Coast Halibut

Parma ham roasted asparagus spears, cherry vine tomatoes, red chilli and ginger butter

### Braised Highland Lamb Shank

With seasonal root vegetables, in a rich heather honey and rosemary jus

### Fresh Linguine Pasta

Thyme roasted pumpkin, chestnuts, baby spinach leaves and sun-touched tomatoes, truffle oil and shaved Parmesan cheese

The above main courses will be served with crisp oven roasted potatoes, Brussels sprouts, baton carrots, buttered green beans and lightly spiced roast parsnips

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### Traditional Christmas Pudding

Red plum compote and a creamy vanilla and brandy butter sauce

### A Trio of Homemade Desserts

Chocolate Cup and fresh raspberries with raspberry ripple ice cream; strawberry mousse cheesecake and Chantilly cream and toffee profiteroles

### Our Scottish Cheeseboard Selection

Smoked Cheddar from Mull; Peppered Black Crowdie; Clava Brie; tomato cider and onion chutney, grapes, celery, oatcakes and crackers

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### A Pot of Tea or Freshly Ground Coffee

With warmed mince pies

Adults £59.95, Children 12 and under £25

Private dining available – please enquire when booking

## Hogmanay

### Hogmanay Celebration Dinner

Bookings from 7pm to 8.30pm

### Traditional Scotch Broth

A lamb, root vegetable and barley broth.

or

### Strathspey Haggis, Bashed Neeps and Tatties

With creamed onion and chive sauce scented with Drambuie liqueur

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### Refreshing Apple Sorbet

To cleanse the palate

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### Roast Sirloin of Scottish Beef

Served with a rich red wine and thyme jus, crisp oven roasted potatoes, a panache of fresh market vegetables.

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### Raspberry Filled Brandy Snap Basket

Toasted Oatmeal, whipped cream, heather honey cranachan and a hint of whisky

or

### Our Scottish Cheeseboard Selection

Smoked Cheddar from Mull; Peppered Black Crowdie; Clava Brie; tomato cider and onion chutney, grapes, celery oatcakes and crackers

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### A Pot of Tea or Freshly Ground Coffee

with Highland Tablet

Mulled Cider to be enjoyed at the Bells in the Square, followed by a plate of warming stovies on your return to the hotel

Adults £62.95

Carriages at 1.30am

Accommodation Packages Available - Please Enquire

### For information and reservations

Castle Road, Grantown-on-Spey, PH26 3HN

T: 01479 872836 E: reception@garthhotel.com

[www.garthhotel.com](http://www.garthhotel.com)



# The Garth Hotel and Restaurant

Name

Organisation

Address

Postcode

Contact Number

Email

Date of Event

No. in Party

Deposit enclosed £  
(£10 per person)

Special Requests

1. All festive bookings must be accompanied by the completed booking form with a signature to confirm that the terms and conditions have been read.
2. Dietary requirements must be informed when making a booking. The hotel will endeavour to meet with the dietary needs.
3. Where special requests are made, the hotel will endeavour to accommodate them, however they cannot be guaranteed.
4. £10 per person per person is required at the time of booking. The deposit is non refundable, non transferable and cannot be exchanged for credit vouchers.
5. If a deposit has not been received within 14 days of making a provisional booking, the reservation will be cancelled without prior notification.
6. Please note that deposits cannot be used against the final balance if the numbers of the guests reduce.
7. The remaining balance is payable by 30th November 2018.
8. Cancellations 7 days prior to the event a voucher will be issued minus the NON REFUNDABLE DEPOSIT. Cancellation within 7 days no refund.
9. The management of the hotel reserve the right to refuse entry to the hotel. In addition the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.
10. Groups of less than 10 guests may be asked to share a table with other parties.

**I agree I have read and understood  
the above terms and conditions.**

Signature

Print Name

Date

Please return completed form to:  
The Garth Hotel and Restaurant,  
Castle Road, Grantown-on-Spey, PH26 3HN

## Offers and Breaks

### Wine and Dine With Us

#### Table for Two

Purchase any two courses per person and receive £5 off any bottle of wine from our extensive range.

#### Table for Four

Purchase any two courses per person and receive £5 off any bottle of wine from our extensive range and £5 off a second bottle.

Valid Until 30th November 2018 on production of this leaflet.  
Terms and Conditions apply - available on request.



### Steak Night Wednesday

**Why dine in when you can dine out!!**

A tender 6oz Garnished Sirloin Steak  
Choice of sauce available as a supplement.

**Only £29.99 per couple**

Valid during October and November 2018. Terms and Conditions apply - available on request.



### Settle in Sundays

Enjoy up to a 25% discount on a Sunday night stay with our Settle in Sundays offer. Banish the Monday blues with a package that offers dinner, overnight accommodation and a full Scottish breakfast the next morning.

This offer includes a £20 per person allowance towards the A La Carte menu at dinner.

This offer is fully pre-paid, non refundable.

**From £89 for 2 people for 1 night**

Valid until 31st March 2019. Terms and Conditions apply - available on request.

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# The Garth Hotel and Restaurant

GRANTOWN



JOIN US FOR

## Christmas and Hogmanay 2018



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