

## **Festive Menu, Available 1<sup>st</sup> – 24<sup>th</sup> Dec**

### **Lunch 2 or 3 course £19.95/£26.95**

### **Dinner Only 3 course £26.95**

#### **Starters**

Oven Roasted red pepper and vine tomato soup

King prawn tails coated in Panko breadcrumbs then flash fried served with seasonal leaves and a sweet chili and coriander mayonnaise

Locally made Spey-side haggis bon bons rolled in oats then flash fried served with salad leaves and a smoked bacon and spring onion mayonnaise

A sauté of field mushrooms and leeks cooked in a creamy chardonnay wine sauce served with oven baked garlic and cheese bread

#### **Mains**

Tender Chunks of Scottish beef slowly cooked in a rich red wine, onion root vegetable and thyme gravy topped with a spoon of leek and potato mash

Roast Breast and Leg of Grampian Turkey served with sage and onion stuffing, bacon roasted chipolata sausages and a rich roasting gravy.

Grilled fillet of Loch reared salmon resting on a crisp rosti potato accompanied by a creamed garden pea and asparagus fricassee

Fusilli pasta tossed with roasted pumpkin, baby leaf spinach and fresh asparagus bound in a sun blushed tomato sauce finished with melting gruyere cheese

#### **Sweets**

Rich Belgian milk chocolate and toasted hazelnut cheesecake topped with a scoop of Raspberry ripple ice cream

Fresh strawberry and madeira sponge trifle topped with homemade vanilla custard and whipped dairy cream served with short bread biscuits

Scoops of vanilla pod ice cream with bananas crunchy toffee popcorn and a rich caramel sauce

Christmas day menu **12-30 – 2.30pm**

**Please contact to reserve allocated seating times**

**£61.95, Children 5-14years £30, Under 5's £18.95**

Glass of Bucks Fizz on Arrival

### **Starters**

Vine Tomato and roasted red pepper soup topped with a melting cheddar cheese croute

Hot smoked Scottish salmon with prawn and egg Marie Rose, seasonal salad leaves and buttered Granary bread

The Garth Charcuterie plate consisting of roasted Duck breast, Great Glen Venison salami, Proscuitto ham and Smoked venison loin served with potato and spring onion salad, Rocket leaves and a spoon of roasted garlic jam

Vegetarian salad of crisp baby gem lettuce topped with sun touched tomatoes, Crottin Goats cheese, Avocado pear, sliced red onion and fresh orange segments finished with crunchy croutons, toasted pine nuts and a sweet chilli and lime dressing

### **Mains**

Roast Breast and Leg of Grampian Turkey served with sage and onion stuffing bacon roasted chipolata sausages and a rich roast gravy.

Grilled fillets of Sea Bass topped with panko crusted King prawn tails garnished with baby roasted vine tomatoes and a lemon and dill butter.

Pan fried fillet of Local Estate venison served with a savoury baked stuffed tomato, creamed celeriac and a rich pickled walnut and Claret sauce.

Roasted pumpkin, chestnut mushroom and Asparagus risotto finished with freshly grated parmesan cheese and truffle oil

The above Main course will be served with crisp oven roasted potatoes, Brussel Sprouts, Baton Carrots, Buttered green beans and lightly spiced roast parsnips.

### **Sweets**

Traditional Christmas pudding served with a fresh plum compote and a creamy Brandy custard

A light raspberry mousse cheesecake topped with a scoop of Ferrero Roche ice cream

Home baked Dairy cream profiteroles served with clotted cream ice cream and a warm mars bar sauce

A Pot of Tea or Freshly Ground Coffee, with warmed Mince Pies

**Hogmanay Seating between 7.45-8.30pm**

£64.95 pp

Glass of Champagne on Arrival

**Starters**

Cream of cauliflower and cheddar cheese soup topped with toasted flaked almonds

Locally made haggis topped with bashed neeps and tatties accompanied by a creamed onion sauce scented with Drambuie liqueur

Sutherlands of Portsoy hot smoked salmon and cream cheese pate flavoured with lemon and dill served with salad leaves and crisp melba toast

A scoop of Refreshing mango sorbet to Cleanse the palate

**Mains**

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Roast Sirloin of Highland Beef sourced from Stuart Grant the butcher topped with roasted vine tomatoes and a rich roasting gravy served with crisp oven roasted potatoes and a panache of fresh market vegetables.

Penne pasta with fresh asparagus sun blushed tomatoes leeks and peas bound in a creamy Chardonnay wine parmesan sauce. – Please Pre- Order.

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**Sweets**

A crisp Brandy snap basket filled with fresh raspberries topped with a heather honey toasted oatmeal whipped cream and whisky Cranachan

Sticky toffee and date pudding with vanilla pod ice cream and butterscotch sauce

Our Scottish Cheeseboard selection

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

A Pot of Tea or Freshly Ground Coffee, with Highland Tablet

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**Party night menu 14<sup>th</sup> December**

**£44.95**

**Book early before Sept 30<sup>th</sup> for 10% discount**

**£10 NR deposit to secure**

**Entertainment – DJ 7.30pm-1am**

A warming bowl of Cream of Garden leek and potato soup

Traditional prawn cocktail, crisp iceberg lettuce. Marie rose sauce, buttered brown bread

Sliced breast and leg of Morayshire turkey, sage and onion stuffing, bacon roasted chipolata sausage, rich roasting gravy

Grilled Salmon fillet, crisp rosti potato, tarragon, chive, lemon and dill butter

Served with oven Roasted potatoes and a panache of Market Vegetables

Warm Christmas pudding with a creamy vanilla and brandy sauce.

Home baked profiteroles with raspberry ripple ice cream and a mars bar sauce

Includes ½ bottle wine per person

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