

THE CRAIGHAAR HOTEL

Lunch Menu - Sunday Sample

starters

Freshly Prepared Soup of the Day	£ 3.45
<i>Served with Balmoral bread (Gluten free bread available, please ask at time of ordering)</i>	
Melon and Crayfish Cocktail	£ 4.25
<i>Bound with a tarragon mayonnaise, served with wholemeal buttered bread</i>	
Haggis Bon Bon's	£ 4.55
<i>Served with a Drambuie and grain mustard sauce</i>	
Brie and Beetroot Tart (V)	£ 4.45
<i>Resting on a spinach, toasted pine nut and citrus salad with a beetroot and balsamic syrup</i>	

lighter mains

Cod Fishcakes	£ 6.95
<i>Chef's homemade fish cakes topped with a poached egg and served with a creamy watercress and lemon sauce</i>	
Chilli Bowl (GF)	£ 5.95
<i>Rice and beef chill topped with nachos and cheddar cheese (Gluten free without nachos)</i>	
Chicken Pitta Bread	£ 6.95
<i>Seasoned grilled chicken with sautéed onion, in a pitta pocket with a side of hummus and small Greek salad</i>	
Strawberry and Feta Cheese Salad (V)(GF)	£ 5.95
<i>With toasted almonds, basil and a balsamic honey dressing</i>	

SUNDAY LUNCH

Prime Scottish Roast Beef

Served with Yorkshire pudding, gravy, vegetables and roast potatoes

£10.95

Citrus Crusted Baked Fillet of Salmon (GF)

Served resting on a spring onion mash with a mussel, king prawn and crayfish infused saffron cream sauce

£ 10.95

mains

Battered Fresh North Sea Haddock	£ 9.95
<i>Served with salad, Chef's own hand cut thick chips and a side of pea puree</i>	
Traditional Club Sandwich	£ 8.95
<i>Roast chicken, bacon, lettuce, tomato and mayonnaise served on toasted white bread with salad and French fries</i>	
Finest Aberdeen Angus Steak Burger	£ 9.95
<i>Served in a toasted brioche bun, with Applewood smoked cheese, shoestring fries and tomato relish</i>	
Savoury Chicken Pasta Provençale	£ 9.75
<i>Pan-fried supreme of chicken wrapped in Parma ham and sage, served on linguine pasta with a tomato and chorizo Provençale sauce</i>	
Sweet Potato Burritos (V) (GF)	£ 7.95
<i>Sweet potato burritos with black beans, red peppers and mozzarella cheese. Topped with avocado salsa</i>	

puddings

Sticky Toffee Pudding	£ 4.95
<i>Craighaar sticky toffee pudding with toffee sauce, served with crème fraîche</i>	
Tiramisu	£ 4.95
<i>Traditional Italian sponge, mascarpone, coffee and Marsala wine dessert</i>	
Lemon and Lime Panna Cotta	£ 4.75
<i>Served with champagne sorbet</i>	
Warm Cinnamon-spiced Rice Pudding	£ 4.75
<i>Topped with a berry compote</i>	
Trio of Ice Cream or Sorbet	£ 4.95
<i>Served in a freshly made brandy basket Vanilla - Strawberry - Toffee Ripple - Chocolate - White Chocolate Champagne - Orange - Mango - Blackcurrant - Kiwi</i>	

sides

Thick Hand Cut Chips	£ 2.15
Traditional French Fries	£ 2.15
Shoestring French Fries	£ 2.15
Selection of Vegetables	£ 2.15
New Potatoes	£ 2.15
Selection of Vegetables and Potatoes	£ 2.65
Baked Potato	£ 2.45
Garlic Ciabatta	£ 2.15

coffee and tea

Freshly Brewed Coffee and Fudge	£ 2.65
Espresso <i>Short strong black coffee</i>	£ 2.45
Cappuccino <i>Espresso with steamed milk</i>	£ 2.70
Café Latte <i>Espresso with steamed milk, topped with froth</i>	£ 2.70
Espresso Doppio <i>Double measure of coffee</i>	£ 2.65
Americano <i>Espresso topped with water</i>	£ 2.45
Selection of Lipton™ Teas	£ 2.65
<i>Please ask your server for our selection of fruit and herbal teas</i>	

Before ordering, please speak to our staff if you have a food allergy or intolerance.

Our chef will be happy to advise or suggest alternatives.

[V] Vegetarian

[GF] Gluten Free