

THE CRAIGHAAR HOTEL



CHRISTMAS/HOGMANAY 2017

Thank you for your enquiry. We have pleasure in enclosing our 2017 festive menus. If you have any queries or require any additional information, then please do not hesitate to contact us by e-mailing info@craighaar.co.uk or by telephoning us on 01224-712275 and we shall be happy to assist – just ask for the Duty Manager.

We also offer a function menu for groups of 24+ people. We can also offer bespoke menus if you wish and gluten free choices are clearly indicated on each menu (GF).

Our dedicated function rooms are available for private use, and at no charge. The Donside Suite can accommodate up to 80 diners and our Library can seat up to 22 diners. Both rooms are well presented and offer comfortable and attractive surroundings for your private lunch or dinner. Please feel free to visit the hotel website at www.craighaarhotel.com or come in person to view the rooms or discuss menus/queries etc.

Please also note that we offer excellent stay over rates for our guests attending functions at the hotel. Please enquire about this when making your function booking.

Wishing you a very happy and enjoyable festive season.

The Craighaar Hotel



HOGMANAY CANDLELIT DINNER

Scottish oak smoked salmon traditionally presented, served with horseradish cream, mini capers, micro salad and lemon (GF)

Mulled pear, Stilton cheese and walnut salad with a walnut dressing (V) (GF)

Haggis and chicken liver pâté served with Cumberland dressing and cocktail oatcakes

Roast parsnip and chestnut soup with truffle cream, served with warm Balmoral bread (V)

Champagne and cassis granita served in a frosted glass (V) (GF)

Seared barbery duck breast with butternut squash purée, roasted sweet potatoes, caramelised oranges and plums (GF)

Supreme of chicken stuffed with Stornoway black pudding, wrapped in pancetta and served sliced on a root vegetable mash, accompanied with a malt whisky cream sauce

Pan seared fillet of sea bass on a bed of buttered spinach with a white haricot bean and smoked chorizo cassoulet (GF)

Goats cheese, broccoli and almond strudel served with Provençale sauce and a parmesan puff pastry twist (V)

Prime 6oz fillet steak cooked to your liking and garnished with tomatoes, onion rings, button mushrooms and parsley butter, served with hand cut chunky chips

Craighaar sticky toffee pudding served with toffee sauce and vanilla ice cream

Honey and Drambuie bavarois served in a chocolate cup with macerated berries (GF)

Raspberry and white chocolate crème brûlée served with a gluten free sablé biscuit (GF)

Selection of Scottish Cheeses; Strathdon Blue, Caboc and Single Malt Whisky Cheddar
Served with biscuits

Coffee and fudge

£39.95



PRE-FESTIVE DINNER MENU

(From 1st – 23rd December)

Smoked salmon and prawn mousse with pickled cucumber salad and horseradish cream (GF)

Asparagus, sweet pepper and Gruyere cheese tart, served warm and drizzled
with vintage balsamic syrup (V)

King prawns in garlic and lemon butter with roasted cherry tomatoes (GF)

Sweet chilled Galia and Cantaloupe melon served with mango coulis and blackcurrant sorbet (V) (GF)

Sweet potato and butternut squash soup with vegetable crisps,
served with locally baked Balmoral bread (V)

Pink Champagne sorbet in a frosted glass (V) (GF)

Traditional roast turkey served with oatmeal stuffing, chipolata sausage, roast potatoes,
brussel sprouts, baton carrots, gravy and cranberry sauce

Pavé of roasted lamb with minted cous cous, buttered asparagus tips and
cumin roasted carrots with a redcurrant and Madeira jus (GF)

Grilled fillet of sea bass served with mussel, king prawn and crayfish infused saffron cream sauce served with
wilted baby spinach and spring onion cheesy mash (GF)

Slow cooked pork belly served with Stornoway black pudding, horseradish mash, crispy pancetta
and roasted seasonal root vegetables with a rich Calvados jus

Roasted Mediterranean vegetable lasagne, served with garlic bread (V)

Traditional Christmas pudding served with a rich brandy Crème Anglaise sauce

Strawberry mousse served in a dark chocolate cup, on a pool of white chocolate sauce (GF)

Orange cinnamon and star anise crème brûlée, served with mixed berry compote and vanilla ice cream (GF)

Warm chocolate brownie served with walnut and maple syrup ice cream, drizzled with chocolate sauce (GF)

Selection of Scottish cheese; Strathdon Blue, Caboc and Single Malt Whisky Cheddar
Served with biscuits

Coffee and sweet mincemeat pies

£32.95

Private dining up to 22 available in the Library or up to 24 in the Donside Suite

Groups of over 24 please refer to the 'Function Menu' selection



PRE – FESTIVE RESTAURANT LUNCH

(1st - 24th December)

(Regular Lunch menu also available until Wednesday 6th Dec)

Smoked salmon and prawn mousse with pickled cucumber salad and horseradish cream (GF)

Sweet chilled Galia and Cantaloupe melon served with mango coulis and blackcurrant sorbet (V) (GF)

Chicken and chorizo terrine served with an orchard apple chutney, toasted ciabatta and beetroot glaze

Sweet potato and butternut squash soup served with vegetable crisps (GF) (V)

Traditional roast turkey served with oatmeal stuffing, chipolata sausage, roast potatoes, brussel sprouts, baton carrots, gravy and cranberry sauce

Slow cooked roast pork loin served with parsnips, broccoli and roast potatoes, apple and sage purée and cider jus

Grilled escalope of salmon with spring onion and cheese mash and wilted spinach, on a creamy lemon and tarragon sauce (GF)

Roasted Mediterranean vegetable lasagne, served with garlic bread (V)

Warm chocolate fondant served with mixed berry compote and vanilla ice cream

Mango and passion fruit cheesecake with salted caramel sauce and honeycomb pieces

Traditional Christmas pudding served with a rich brandy Crème Anglaise sauce

Lemon and lime panna cotta with raspberry coulis and a brandy snap tuile (GF)
(GF without brandy snap)

Coffee and sweet mincemeat pies

2-COURSES £18.95 3-COURSES £22.95

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Groups of over 24 please refer to the 'Function Menu' selection



FUNCTION MENU

Sweet chilled Galia and Cantaloupe melon served with a mixed berry compote and mango sorbet (V) (GF)

Smooth chicken liver parfait with a beetroot and tomato chutney, toasted brioche and fine leaf salad

Lentil and winter vegetable broth, served with a granary roll (V)

Roast turkey served with oatmeal stuffing, chipolata sausage,
gravy, cranberry sauce, winter vegetables and potatoes

Grilled escalope of salmon with spring onion and cheese mash with wilted spinach
served on a creamy lemon and tarragon sauce (GF)

Pappardelle pasta with green beans in a creamy herb and white wine sauce, glazed with Parmesan cheese (V)

Traditional Christmas pudding served with a rich brandy Crème Anglaise sauce

Blood orange, mascarpone and honey cheesecake, served with salted caramel sauce (GF)

Dark chocolate and cherry tart with Morello ice cream

Coffee and sweet mincemeat pies

LUNCH £25.95

DINNER £29.95

